

KETTLE BLACK

/ SILVERLAKE CA

BITES

Olives 6 gf / v*
marinated local olives

Chilled Oysters 6 for 18 | 12 for 36 gf
chefs selection, red wine mignonette, lemon, horseradish

Cheese Board 17
humboldt fog - semi soft goats milk cheese Arcata, CA
blu di bufala - pasteurized buffalo blue cheese Bergamo, Italy
Pawlet - Raw cows milk cheese Pawlet, VT
burrata - Di Steffano, CA

Salumi Board 19
spicy coppa- uncured collar, imported chile, nduja artisans, IL
soppressata- black tellicherry pepper, nduja artisans, IL
dodge city - pink peppercorn, fennel pollen, smoking goose, IN
'nduja- spreadable calabrian salami, 'nduja artisans, IL

Combo Board 29
chefs selection of salumi + cheese

Sourdough 6
extra virgin olive oil, balsamic vinegar
mascarpone butter + 1
garlic bread + 1
house whipped lardo + 4

MARKET

Wild Arugula 12 gf / v*
almonds, asparagus, fresno chilies, parmigiano, lemon vinaigrette

Chopped Salad 17 gf / v*
market greens, chickpea, smoked mozzarella, soppressata, pepperoncini,
red wine vinaigrette

Panzanella 16 v
peaches, burrata, heirloom tomato, hearts of palm, croutons,
opal basil, white wine vinaigrette

Zucchini 13 v
zucchini noodles, basil pesto, garlic breadcrumb, parmigiano

Italian Street Corn 7 v
spicy mayo, aged provolone, garlic breadcrumbs, pancetta spice

KITCHEN

Meatballs 14
san marzano, pecorino, focaccia

Cauliflower 13 gf / v*
bagna cauda, fried capers, pickled raisins, pine nuts

Eggplant 13 v
gremolata, saba vinegar, smoked soy

Octopus 18 gf
green onion panisse, confit tomato, black garlic

Clams 16
manila clams, garlic, nasturtium butter,
"friends and family" toast

Branzino 25
puttanesca, frisee salad, grilled lemon

Mary's Roasted Half Chicken 27 gf
summer squash, shishito pepper, meyer lemon yogurt,
marinated onions

30 Day Dry Aged Ribeye M/P gf
broccoli rabe, heirloom carrots, salsa verde

PASTA

Cacio e Pepe 16 v
cappellini, parmigiano brodo, black peppercorn

Farfalle 23
shrimp, pancetta, asparagus, serrano, cured egg yolk

Cavatelli 20 v
fava bean, oyster mushroom, spring onion, capra sarda

Corn Ravioli 28
maine lobster, ricotta, squid ink, crispy shitake

Pappardelle 22
wood fired bolognese, pecorino

*gluten free pasta available + 2

PIZZA

Cheese 14 v
mozzarella, parmigiano, san marzano

Mushroom 17 v
creme fraiche, wild mushrooms, confit leek, taleggio

Margherita 16 v
fresh mozzarella, parmigiano, basil, san marzano

Parma 18
prosciutto di parma, arugula, lemon vinaigrette, parmigiano,
san marzano

Squash Blossom 19 v
ricotta, basil pesto, snap pea, spring onion

Salumi 22
'nduja, pepperoni, soppressata dolce, mozzarella, parmigiano,
giardiniera, san marzano

Crust Dip 1
marinara, calabrian hot sauce, ranch

Pizza Toppings

serrano, garlic, onion, caper, basil, jalapeno	+ 1
mushroom, calabrian chili, kalamata olive, arugula	+ 2
pepperoni, sausage, anchovies, burrata, egg	+ 3
soppressata, meatball, prosciutto, 'nduja, ricotta	+ 4

*gluten free pizza available + 2

gf = gluten free, v = vegetarian, v* = can be made vegan

ALL PASTAS AND DOUGHS
ARE HOUSE-MADE DAILY
EXECUTIVE CHEF // PETER MACIAS