

# 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  
gin + juice salame - lamb, pork, juniper, orange, smoking goose, IN  
dodge city - pink peppercorn, fennel pollen, smoking goose, IN  
'nduja- spreadable calabrian salami, made in house

**Combo Board 29**  
chefs selection of salumi + cheese

## MARKET

**Wild Arugula 12** gf / v / v\*  
balsamic vinaigrette, pecorino, pine nuts

**Beet Salad 16** gf / v / v\*  
watercress, gorgonzola cream, shaved apple, candied pecans

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

**Italian Street Corn 8** v  
spicy mayo, aged provolone, garlic breadcrumbs, pancetta spice

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

**Brussels Sprouts 10** v  
cashew cream, apple saba, mint

## KITCHEN

**Garlic Bread 7** v  
sourdough, garlic butter, parmigiano

**Meatballs 14**  
san marzano, ricotta, focaccia

**Octopus 18** gf  
chickpea panisse, confit tomato, black garlic, salsa verde

**Whole Orata 29** gf  
cauliflower puree, caper salmoriglio

**Brick Chicken 28** gf  
crispy fingerlings, cipollini agrodolce, lemon jus

**Dry Aged Ribeye 58**  
broccoli rabe, anchovy, parmigiano, focaccia croutons,  
cured egg yolk

## PASTA

**Cacio e Pepe 16** v  
cappellini, whey brodo, black peppercorn

**Mushroom Aglio e Olio 19** v / v\*  
toasted garlic, chili flake, parsley, lemon

**Squid Ink Tagliatelle 25**  
calamari, clams, pine nut gremolata, garlic breadcrumbs

**Ricotta Cavatelli 18**  
house-made 'nduja, cherry tomato, basil

**Celery Root Agnolotti 24** v  
brussel sprout leaves, truffle butter, parmigiano

**Pappardelle 17**  
wood fired bolognese, pecorino

\*gluten free pasta available + 2

## PIZZA

**Potato 21** v  
yukon gold potato, braised escarole, rosemary, egg

**Burrata Margherita 18** v  
burrata, basil, parmigiano, san marzano

**Salumi 21**  
house-made 'nduja, pepperoni, soppressata, pepperoncini

**Caesar 19** v  
pomodoro, little gems, anchovy dressing, garlic breadcrumbs,  
parmigiano

**Crust Dip 1**  
marinara, calabrian hot sauce, ranch

**Custom Made 14**  
mozzarella, parmigiano, choice of sauce  
marinara, white sauce, basil pesto  
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