

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

Garlic Bread 7 v
sourdough, garlic butter, parmigiano

MARKET

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

Beet Salad 16 gf / 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

KITCHEN

Albacore Crudo 17 gf
green olive tapenade, crispy artichoke, preserved lemon, shallot

Meatballs 14
san marzano, ricotta, focaccia

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

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

Whole Orata 29 gf
cauliflower puree, caper salmoriglio

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

Dry Aged Ribeye 58 gf
pole beans, romesco, salsa verde

PASTA

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

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

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

Ricotta Cavatelli 18
house '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

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

Meatball 22
meatball, pancetta, broccoli, calabrian

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