

KETTLE BLACK

/ SILVERLAKE CA

BITES

Olives \$6 gf / v*
marinated local olives

Garlic Bread \$6 v
garlic butter, chili flake, parmigiano, "friends and family" toast

Cheese Board \$16
kenne- soft ripened goat cheese, farmstead creamery, CA
briana- raw cows milk, jacobs & brichford farmstead, IN
surfin blue- buffalo blue cheese, lombardia, IT
burrata- di steffano, CA
robiola bosina- soft cow and sheeps milk cheese, piedmont, IT

Salumi Board \$18
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
salsiccia piccante- spicy dry sausage, nduja artisans, IL

Combo Board \$27
chefs selection of salumi + cheese

Wild Arugula \$11 gf / v*
almonds, asparagus, fresno chilies, parmigiano, lemon vinaigrette

Romaine Hearts \$13 gf / v*
fontina, shaved onion, parsley, fig balsamic, walnut vinaigrette

Chopped Salad \$16
market greens, chickpea, smoked mozzarella, soppressata, pepperoncini,
red wine vinaigrette

Zucchini \$12 v
zucchini noodles, basil pesto, garlic breadcrumb, parmigiano

Eggplant \$12 gf / v*
saba vin cotto, garlic, olive oil, parmigiano, chili flake

Cauliflower \$12 gf / v*
bagna cauda, fried capers, pickled raisins, pine nuts

Carrot \$13 gf / v*
whipped mascarpone, carrot top salsa verde, radish, apple saba

KITCHEN

Fried Mozzarella \$10 v
wood roasted cherry tomato sauce

Meatballs \$13
san marzano, pecorino, "friends and family" toast

Clams \$15
manilla clams, garlic, nasturtium butter, capers,
"friends and family" toast

Popcorn Chicken Parm \$14
san marzano, mozzarella, basil
add housemade pasta \$6

Branzino \$25
puttanesca, frisee salad, grilled lemon

Mary's Roasted Half Chicken \$24 gf
carrots, pattypan squash, savory onion lemon vinaigrette

Creekstone Farms Ribeye M/P
30 day aged, crispy potato, caramalized onion, pepe verde

Cacio e Pepe \$15
cappellini, parmigiano brodo, black peppercorn

Cavatelli \$18
italian sausage, charred broccoli, calabrian chili,
pecorino, breadcrumb

Pappardelle \$18 v
wild mushroom, braised escarole, parmigiano

Squid Ink Scialatelli \$26
manilla clams, santa barbara uni, charred squid,
calabrian breadcrumbs

Tagliatelle \$19
wood fired bolognese, pecorino

Agnolotti \$21
braised lamb neck, pecorino

*gluten free pasta available add \$2
gf = gluten free, v = vegetarian, v* = can be made vegan

PIZZA

Mushroom \$16 v
creme fraiche, wild mushrooms, confit leek, taleggio

Burrata Margherita \$16 v
baby heirloom tomato, burrata, basil, san marzano

Parma \$17
prosciutto di parma, arugula, lemon vinaigrette, parmigiano,
san marzano

White Bean and Kale \$17 v
cannelini bean, tuscan kale, caramelized onion, gorgonzola,
fontina, rosemary

Salumi \$20
n'duja, pepperoni, soppressata dolce, mozzarella, parmigiano,
giardiniera, san marzano

Build Your Own \$13
mozzarella, parmigiano, san marzano

serrano, jalapeño, garlic, onion, caper, basil	\$1 Per
mushroom, calabrian chili, kalamata olive, arugula	\$2 Per
pepperoni, sausage, anchovy, burrata, egg, pineapple	\$3 Per
soppressata, meatball, pancetta, prosciutto, n'duja	\$4 Per

Crust Dip \$1 per
marinara, calabrian hot sauce, ranch

MARKET

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