

HEY THERE, YOU LOOK NICE

*Carrello*  
6 2 2 B R O A D W A Y E A S T

# raw and cured

## KANPACHI CARPACCIO -13

cucumber, hami melon, basil, sea bean

## MARINATED SPOT PRAWNS -12

green garlic, colatura, lemon balm, chili

## SEA BASS CONSERVA -7

garden herbs, shaved fennel

## BEEF CRUDO -11

parmesan, arugula, elderberry caper, ramp

## PROSCIUTTO SAN DANIELE -9

green rhubarb mostardo

## FENNEL CURED LARDO AND LONZA -7

variations of fennel

# small plates

## HOUSE MADE BURRATA -16

pea vines, pepperonata

## MEDITERRANEAN MUSSELS -17

wild chamomile, pancetta

## SUMMER VEGETABLE SALAD -15

young greens, fermented radish, garden sorrel, sugar snaps

# contorni

## MARSTEN'S DAILY BREADS -9

bagna cauda, cultured butter

## HERB FRIED POTATOES -11

parmesan fondutta

## CRISPY ARTICHOKEs -12

diavolicchio, lovage

\*The King County Public Health Department would like you to know that some items on our menu are raw or undercooked and that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

# pasta

AGNOLOTTI -17 / *with tasmanian black truffle* -37  
duck, rabbit, pork, morel mushrooms, fiore sardo

TAGLIATELLE -18  
sardinian olive oil, cuore di tonno, garlic, parsley

SCARPINOCC -17  
roasted corn, mascarpone, lavender brown butter, rose

PAPPARDELLE -19  
spicy ragu of tripe and oxtail, anchovy crumb

GNOCCHI -16  
bone marrow roasted beets, flowering herbs, ricotta

SPAGHETTI ALLA CHITARRA -18  
abruzzo style ragu of lamb and beef

SPOT PRAWN PANSOTTI -21  
spicy brodo, toasted chili, chive blossom

# entree

SOCKEYE SALMON -35  
squash blossom, shishito pepper, basil, corn

VALLEY FARMSTEAD RABBIT -37  
braised shoulder, poached saddle, stuffed and roasted leg

GRILLED QUAIL -33  
stuffed with sweetbreads and spinach, farro, saskatoon balsamic

# for the table

signature roasted dishes presented to share!  
*Please allow one hour to prepare*

BONE-IN NEW YORK STEAK -79  
grilled pure country farms beef, dry aged 21 days  
fermented black garlic, fennel flower, grilled sweet onion

SLOW ROASTED LAMB NECK -63  
fried eggplant, pepper honey, habanero, date

CAULIFLOWER ARROSTO -*whole* 33/*half* 19  
hazelnut, pepperonata, fava bean

PASTUREBIRD ROAST CHICKEN -*whole* 58/*half* 29  
calabrian chili, taggiasca olive, wild arugula

# wines by the glass

## sparkling

CA'DEI ZAGO <i>glera</i> , prosecco, veneto '17	15 68
CA'DEL BOSCO <i>chardonnay</i> , franciacorta, lombardy NV	25 110
LA COLLINA 'QUARESIMO' <i>lambrusco</i> , emilia-romagna NV	12 55

## white

DR. BÜRKLIN-WOLF <i>riesling</i> wachenheimer, pfalz, germany '17	15 68
GIUNCO <i>vermentino</i> , sardegna '18	14 63
VALFACCENDA <i>arneis</i> roero '19	17 76
TERLANO <i>pinot bianco</i> , alto adige '19	13 59
REMOISSENET PERE ET FILS <i>chardonnay</i> , burgundy, france'16	18 81

## pink & orange

PODERI GARONA 'FENROSE' <i>nebbiolo</i> , <i>vespaiola</i> , colline novaresi, boca '20	15 67
GÖNC 'AWSOME MIX VOL. 1' <i>štajerska</i> -slovenia '20	13 70
TWO SHEPHERDS <i>pinot gris</i> , sonoma valley, california '20	15 67

## red

BENANTI <i>nerello mascalese</i> , etna rosso, sicily '18	15 67
QUERCIABELLA 'MONGRANA' <i>sangiovese blend</i> , tuscany '17	15 67
LIVIO FELLUGA 'VERTIGO' <i>cabernet/merlot</i> , venezie '14	16 72
RAINOLDI <i>nebbiolo</i> , valtellina, lombardy '18	17 76

FULL BOTTLE LISTING AVAILABLE UPON REQUEST

# from behind the bar

## ARTS & CRAFTS -15

gin, aperol, fernet, ginger liqueur, lemon

## JET JAGUAR -17

gin, mezcal, smoke tea liqueur, grenada vallet, alchermes, antica vermouth

## ICHI COME, ICHIGO -18

japanese whisky, strawberry liqueur, port, vermouth, umami bitters

## QUEEN'S GARDEN -17

gin, vermouth, summer oleo, house amari blend, lemon, prosecco

## PIECE OF EDEN -15

apple brandy, yellow chartreuse, cardamaro, cap corse blanc, black walnut bitters

## STATION WAGON -16

reposado tequila, mezcal, pineapple amaro, china-china, lime, bird's eye chili tincture

## ISLE DELFINO -16

hoshigaki rum blend, crème de banane, lime, 5-spice bitters

## MIDNIGHT DINER -16

rye, blended scotch, peated scotch, coffee liqueur, vietnamese coffee

# without proof (alcohol free)

## SON OF NEPTUNE -12

green tea shrub, nepitella mint, lime

## SAGE ADVICE -11

apple, rosebud tea, sage, grapefruit bitters

## GOLDDPAW -10

orange, rosemary, orange cream, cardamom bitters

# beer

## draft

ROTATING LAGER	7
MATCHLESS ROTATING IPA tumwater, washington	8

## bottles & cans

MENABREA BIONDA <i>lager</i> piemonte, italy 4.8%	7
BOSK BREWWORKS <i>pilsner</i> woodinville, wa 5%	7
LUCKY ENVELOPE <i>raspberry sour ale</i> seattle, wa 5.5% (pint)	9
MATCHLESS BREWING <i>schwarzbier</i> washington, 4.4% (pint)	8
OLD SCHOOLHOUSE EDDY HOPPER <i>ipa</i> winthrop, wa 7.5%(pint)	11
EVIL TWIN 'FALCO' <i>ipa</i> new york, ny 7% (pint)	10
LUCIFER <i>belgian ale</i> belgium 8%	9
SAMUEL SMITH <i>oatmeal stout</i> tadcaster, united kingdom 5.0%	8
ARROGANT BASTARD ALE california, 7.2% (pint)	9

## not beer

WILDCRAFT CIDER WORKS <i>sage cider</i> eugene, or 7.2%	7
STILLWATER <i>rose seltzer</i> north haven, ct 5.5%	7

## large format

UNIBROUE 'TROIS PISTOLES' <i>strong ale</i> quebec, can 9%	18
LOST ABBEY 'LOST AND FOUND' san marcos, ca 8%	23
OLD SCHOOLHOUSE <i>barleywine ale</i> winthrop, wa 12%	20