

HEY THERE, YOU LOOK NICE



In an effort to distribute gratuities equitably amongst our employees, we include a twenty percent service charge on your order.

40% is distributed to the service staff, 50% is distributed by Carrello Restaurant amongst the entire restaurant staff, and 10% is retained by Carrello.

Carrello's owners take no share of the Service Charge or additional tips.

chef curated dinner

five courses

family style

-75/person

(-65/vegetarian)

stuzzichini

antipasti

pasta (+ bread)

entrée

dessert

let us know of any allergies or preferences,
and chef will create a menu designed to
allow you to get the most out of your
dining experience!

(full table participation required)

SMALL PLATES

KANPACHI CARPACCIO -13

cucumber, hami melon, basil, serrano

MARINATED SPOT PRAWNS -12

green garlic, colatura, chili

BEEF CRUDO -11

parmesan, arugula, elderberry caper, ramp

PROSCIUTTO SAN DANIELE -9

rosemary roasted grapes, annie's melon

MORTADELLA -9

pickled chanterelle, burgundy fall truffle crema, fennel

TESTA ROSSA -9

spicy pig face, anthony's pickles, calabrian chili mustard

SLOW ROASTED LAMB RIBS -15

italian frying peppers, toasted rice

HOUSE MADE BURRATA -16

marinated peach, fresh nectarine, basil

SUMMER VEGETABLE SALAD -15

young greens, fermented radish, ricotta salata

MEDITERRANEAN MUSSELS -17

wild chamomile, pancetta

GRILLED OCTOPUS & LARDO -23

roasted and pickled cherries, black garlic, almond

PASTA

AGNOLOTTI -17

duck, rabbit, pork, chanterelle mushrooms, fiore sardo

TAGLIATELLE -18

sardinian olive oil, cuore di tonno, garlic, parsley

CASONCELLI -17

roasted eggplant, parmesan vacche rosso, boni balsamic condimento

PAPPARDELLE -19

spicy ragu of tripe and oxtail, anchovy crumb

GNOCCHI -19

fresh fennel seed, duck sausage, broccoli raab, ricotta salata

SPOT PRAWN PANSOTTI -21

spicy brodo, toasted chili, chive

SPAGHETTI ALLA CHITTARA -17

abruzzo style ragu of lamb and beef, pecorino su entu, sage

ENTREE

LING COD -33

anchovy crumb, diavolicchio, spicy roasted brassicas

BONELESS BRAISED PORK SHANK -31

bitter greens, calabrian chili, angry egg

CRISPY DUCK LEG AGRODOLCE -35

salt roasted beets, huckleberries, polenta fritelle

FOR THE TABLE

signature roasted dishes presented to share!

please allow one hour to prepare

PASTUREBIRD ROAST HALF CHICKEN -33

calabrian chili, taggiasca olive, wild arugula

BONE-IN NEW YORK STEAK -79

grilled pure country farms beef, dry aged 21 days

fermented black garlic, grilled sweet onion

SLOW ROASTED LAMB NECK -63

fried eggplant, pepper honey, habanero, date

CAULIFLOWER ARROSTO -25

hazelnut, sweet peppers, polenta fritelle

CONTORNI

RAE'S DAILY BREADS -9

bagna cauda, cultured butter

HERB FRIED POTATOES -12

parmesan fondutta

ROASTED PEPPERS -5

bagna cauda

SALT ROASTED BEETS -13

hazelnut, dill flower, spiced yogurt

GRILLED ARTICHOKE -14

bottarga muggine

CHARRED CABBAGE -11

fermented poblano, porcini butter

*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

WINES BY THE GLASS

SPARKLING

- I CLIVI 'RBL' *ribolla gialla*, friuli-venzia-julia '19 16|72
ripe lemon, crisp pear—prosecco's cooler older sibling
- CA'DEL BOSCO *chardonnay*, franciacorta, lombardy NV 25|110
italy's answer to champagne. rich, bright, assertive
- CLETO CHIARLI *lambrusco del fondatore*, emilia-romagna NV 13|59
vinified fizzy berry gummies

WHITE

- ORSOLANI 'LA RUSTIA' *erbaluce*, caluso, piemonte '19 13|59
light, crisp, refreshing. (erbaluce translates to 'the dawn's light')
- GIUNCO *vermentino*, sardegna '18 14|63
herbaceous. bodacious. delicious.
- INAMA 'FOSCARINO' *soave*, veneto '18 17|76
are there italian chardonnays? yes. is there something better? yes.

ROSE & ORANGE

- GULP 'HABLO' *sauvignon blanc, verdejo*, spain '20 (1L) 14|74
summer tangerines masquerading as wine
- KOBAL 'BAJTA HALOZE BELO' *field blend*, ptuj, slovenia '18 16|72
bouquet of flowers, apples, dried orange peels
- BUONA NOTTE *dolcetto, sangiovese*, hood river, washington '20 15|67
funky wild cherry, cranberry dance party

RED

- PODERICELLARIO 'DUZAT' *dolcetto* piemonte '20 14|63
cuts through appetizers like a berry flavored lightsaber
- BADIA A COLTIBUONO *sangiovese*, chianti classico, tuscan '18 15|67
ripe, dark cherries looking for pasta partner
- ISOLA DEI NURAGHI 'MONTESSU' *carignan*, sardegna '16 16|72
dark fruit flavors cloaked in chocolate and earth
- CAVES DE DONNAS 'BARMET' *nebbiolo*, valle d'aoste '18 16|72
purple flowers afloat a river of ripe red fruit

FROM BEHIND THE BAR

- WORD FOR WORD *citrus driven, rich, refreshing* 15
grappa, strega, limoncello, maraschino, lime
- CANNON BUSTER *bold, 'rum for whisky drinkers'* 17
jamaican and trinidadian rums, overproof rum, mango
liqueur, crème de banane, coconut liqueur, allspice dram
- AFTERGLOW VISTA *berry, toffee, balanced* 16
japanese whisky, blueberry liqueur, bourbon barrel aged
madeira, grenada vallet, dark rum
- SPLINTERCAT *cucumber, subtle smoke, floral* 17
botanical gin, crème de flora, amaro pasubio, amaro
sfumato, lime
- DEVIL FRUIT *plum, clove, tobacco, spirit forward* 17
american single malt whiskey, ginger liqueur, alchermes
- JAZZY BELLE *lush, 'grilled peach sidecar'* 17
ten year cognac, lapsang souchong infused dry curacao,
peach liqueur, peach puree, lemon
- BADLANDS BANSHEE *smoke, dark berry, bubbly* 16
mezcal, cynar, cassis, lemon, lambrusco, five spice bitters
- CARDINAL SIN *complex, 'like a red wine daiquiri'* 16
nebbiolo, benedictine, rabarbaro, pineapple gum syrup,
falernum, lime, nutmeg
- TRUFFLE HOG *nutty, earthy, pretty dang special* 35
italian black summer truffle infused whistle pig 10-year rye
whiskey, amaro santa maria al monte
-
- ## SPIRIT FREE
- ALL THAT GLITTERS *nutty, maple, orchard fruit* 12
apple verjus, lemon verbena, black walnut bitters, orange
bitters
- HEAT WAVE *slightly spicy, complex, refreshing* 10
blend of citruses, honey, korean red chili pepper, tonic

BEER

DRAFT

MAZAMA <i>yuzu sour</i> corvallis, OR	10
MATCHLESS <i>rotating ipa</i> tumwater, WA	9
FORTSIDE <i>pilsner</i> vancouver, WA	8

BOTTLES & CANS

MATCHLESS 5 th anniversary blend barrel aged imperial stout <i>tumwater, wa 13.5% (pint)</i>	20
MENABREA BIONDA lager <i>piemonte, italy 4.8%</i>	7
LUCKY ENVELOPE raspberry sour ale <i>seattle, wa 5.5% (pint)</i>	9
OLD SCHOOLHOUSE ruud awakening double ipa <i>winthrop, wa 8% (pint)</i>	11
EVIL TWIN falco ipa <i>new york, ny 7% (pint)</i>	10
BARREL MOUNTAIN starway stout <i>battle ground, wa 6.6%</i>	8
URBAN FAMILY stygian bräu ipa, <i>seattle, wa 7% (pint)</i>	10
WANDER abundant light hefeweizen <i>bellingham, wa 5.4% (pint)</i>	11
WILDCRAFT CIDER WORKS sage cider <i>eugene, or 7.2%</i>	7
ST. BERNARDUS abt 12 abbey ale <i>belgium 10%</i>	13
STILLWATER rose seltzer <i>north haven, ct 5.5%</i>	7