



*LUNCH MENU*

**WEDNESDAY – SATURDAY:** 12:00–8:30, *lunch & dinner*  
**SUNDAY:** 5:00–8:30, *dinner only*  
**CLOSED MONDAY & TUESDAY**

(206)257.5622  
INFO@CARRELLORESTAURANT.COM

## APPETIZERS

LOCAL ROOTS CHICORY	-14
<i>rogue creamery blue cheese, honey crisp apples, hazelnuts</i>	
HOUSE BAKED BREAD	-6
<i>cultured butter</i>	
SEASONAL SOUP**	-13
<i>something delicious - check the chalk board!</i>	

## ENTREES

MEATBALL SANDWICH	-15
<i>rabbit meatballs, mozzarella, potato focaccia</i>	
CAVATELLI PASTA	-19
<i>brassicas, capers, chili flake</i>	
MEDITERRANEAN MUSSELS**	-19
<i>wild chamomile, guanciale</i>	
PIZZA	-17
•MARGHERITA	
•ROTATING: <i>check the chalk board!</i>	

## DESSERT

PANNA COTTA	-11
<i>vanilla, bourbon cherry, cocoa nib, chocolate mousse</i>	
CANNOLI (order of two)	-9
<i>house made ricotta</i>	

\*\*not available to go

\*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

# WINE

*full bottle list available upon request*

## SPARKLING

LA MARCA <i>prosecco, glera, veneto, italy</i> NV	10 40
CA' DEI ZAGO <i>prosecco, valdobbiadene, veneto</i> '18	15 68
LELARGE PUGEOT 'TRADITION' 1 <sup>er</sup> CRU champagne NV	25 110

## WHITE

ZENATO <i>trebbiano di laguna, veneto, italy</i> '18	10 40
BASSERMAN JORDAN <i>riesling, pfalz</i> '16	13 59
REMOISSENET PERE ET FILS <i>chardonnay, beaune</i> '16	17 76

## RED

ALOIS LAGEDER <i>schiaava, alto adige, italy</i> '18	10 40
BENANTI <i>nerello mascalese, mount etna, sicily</i> '17	15 67
LE CINCIOLE 'CINCIOROSSO' <i>sangiovese, tuscan</i> y '16	14 63
RAINOLDI <i>nebbiolo, valtellina, lombardy</i> '18	17 76

## BEER

### *draft*

MATCHLESS ROTATING IPA tumwater, washington	7
HEATER ALLEN PILSNER mcminville, oregon 5%	7

### *not on draft*

SEMEDORATO LAGER sicily, italy 5.0%	6
GAFFEL KOLSCH cologne, germany 4.8%	8(pint)
OLD SCHOOLHOUSE BREWERY K'POWW fresh hop IPA wa 8%	14(pint)
KULSHAN RED CAP ALE washington 4.9%	6
SAMUEL SMITH OATMEAL STOUT england 5.0%	7
HOLY MOUNTAIN THE SEER SAISON (750ml) washington 5.4%	23

### *not beer*

WILDCRAFT CIDERWORKS WILD ROSE eugene, oregon 6.7%	8
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# COCKTAILS

*for the time being we have a limited spirits menu, but are happy to make your favorite beverage if possible - don't hesitate to ask!*

SPRITZ	12
prosecco + choice of spirit below:	
· aperol	
· campari	
· amaro b. nardini	
· sorpresa : we choose - tell us if you prefer bitter or sweet	
NEGRONI AFFUMICATO	17
esp gin, vida mezcacal, campari, grenada vallet, house nocino, house blended vermouth	
MAN OF HONOR	13
rittenhouse rye, meletti amaro, peychaud's bitters	
IL NUOVO BRUTTO	14
extra-virgin olive oil washed gin, mancino dry vermouth, 'la gaita' manzanilla sherry, house-brined olive	

## MISCELLANEOUS LIBATIONS (NON-ALCOHOLIC)

MEXICAN COKE	5
ROSEMARY LEMONADE	7
HERKIMER SINGLE ORIGIN CHEMEX COFFEE	cup 5
	small (serves two) 8
	large (serves 4) 16

In an effort to distribute gratuities equitably amongst our employees, **we include a twenty percent service charge to your order.** Ninety percent is distributed directly to Carrello's staff, ten percent is retained by the restaurant. All additional tips are directly distributed to hourly employees.