



ORDERS MAY BE PLACED ONLINE  
OR OVER THE PHONE

WEDNESDAY - SATURDAY: 4:00-8:30

CLOSED MONDAY & TUESDAY

(206)257.5622  
INFO@CARRELLORESTAURANT.COM

## APPETIZERS

- LOCAL ROOTS CHICORY -17  
*rogue creamery blue cheese,  
honey crisp apples, hazelnuts*
- RABBIT MEATBALL -18  
*order of three meatballs,  
braised fennel, roasted black radishes*
- CAULIFLOWER SOUP -13  
*freeze-dried olive seeds  
& capers (one pint)*

## ENTREES

- SLOW ROASTED LAMB NECK -59  
*fried eggplant, pepper honey,  
habanero, date*
- 32 OZ. PURE COUNTRY -83  
FARMS BONE-IN NEW YORK\*  
*21-day dry aged, black garlic  
balsamic, marinated radicchio*
- HALF CHICKEN -39  
*smashed fingerling potatoes,  
shaved kohlrabi, salsa verde*
- FARINATA -23  
*chickpea flatbread  
rapini, taggiasca olive, chili de  
bomba, smoked eggplant,  
ricotta salata*

## PASTA

- PUMPKIN RAVIOLI -18  
*apple fennel mostarda, sage,  
brown butter, hazelnuts,  
amaretti crumb*
- AGNOLOTTI -21  
*cotechino, lentils, pomegranate  
molasses, mint*
- GNOCCHI -19  
*lamb and beef ragu, parmesan vacche  
rosse, crispy sage*
- PAPPARDELLE -19  
*tripe and oxtail ragu,  
anchovy crumb, parsley*

## CONTORNI

- HOUSE BAKED BREAD -8  
*bagna cauda, cultured butter*
- SPICY ROASTED BRASSICAS -17  
*lemon, garlic, caper, anchovy*
- HERB FRIED POTATOES -11  
*fennel pollen, herb aioli*

## DESSERT

- CHOCOLATE BREAD PUDDING  
*orange cream, hazelnuts* -11
- CANNOLI (order of two)  
*house made ricotta* -9

\*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

wine by the glass available, must purchase two glasses

## SPARKLING

CA' DEI ZAGO <i>prosecco, valdobbiadene, veneto '18</i>	15   68
BARONE PIZZINI 'ANIMANTE' <i>franciacorta, lombardy NV</i>	25   110

## WHITE & ORANGE

BASSERMAN JORDAN <i>riesling, pfalz, germany '16</i>	13   59
CASTELLARO 'BIANCO PORTICELLO' <i>carricante, sicily '19</i>	14   63
REMOISSENET PERE ET FILS <i>chardonnay, beaune, france '16</i>	17   76
ANCARANI 'ROUNDRIP' <i>famosa, albana, emilia-romagna '19</i>	15   67

## RED

BENANTI <i>nerello mascalese, mount etna, sicily '17</i>	15   67
LE CINCIOLE 'CINCIOROSSO' <i>sangiovese, tuscany '16</i>	14   63
RAINOLDI <i>nebbiolo, valtellina, lombardy '18</i>	17   76

## BEER

### *draft*

'MATCHLESS MADE' HAZY IPA <i>tumwater, wa 6.8%</i>	8
HOLY MOUNTAIN WHITE LODGE BELGIAN WIT, <i>seattle 4.8%</i>	7

### *not on draft*

SEMEDORATO LAGER <i>sicily, italy 5.0%</i>	6
GAFFEL KOLSCH <i>cologne, germany 4.8%</i>	8 (pint)
OLD SCHOOLHOUSE BREWERY ALL GOOD IPA <i>wa 6.9%</i>	12 (pint)
KULSHAN RED CAP ALE <i>washington 4.9%</i>	6
SAMUEL SMITH OATMEAL STOUT <i>england 5.0%</i>	7
HOLY MOUNTAIN 'THE SEER' SAISON <i>seattle 5.4%</i>	23(750ml)

### *not beer*

WILDCRAFT CIDERWORKS WILD ROSE <i>eugene, oregon 6.7%</i>	8
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# COCKTAILS TO GO

**all cocktails below are orders of two**

*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!*

NEGRONI AFFUMICATO	30
empire spirits project smoked gin, vida mezcal, campari, grenada vallet, sidetrack nocino, house blended vermouth	
MAN OF HONOR	28
rittenhouse rye, meletti amaro, psychaud's bitters, bourbon soaked cherry	
IL NUOVO BRUTTO	28
extra-virgin olive oil washed bombay gin, mancino dry vermouth, 'la guita' 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 four) 16

### ~ABOUT OUR SERVICE CHARGE~

"In an effort to distribute gratuities equitably amongst our employees, **we include a twenty percent service charge on your order.** Twenty-five percent of this service charge is designated for service staff, 65% is distributed by Carrello Restaurant amongst the entire restaurant staff, and 10% is retained by the restaurant. All additional tips are directly distributed to hourly employees."