

ALTURA

AT HOME SAMPLE MENU

SALAD ALA RUSSE



LOCAL ROOTS CHICORY SALAD

ROGUE CREAMERY BLUE CHEESE, HONEY CRISP APPLE,
HAZELNUTS



MAMA'S BREAD

BAKED IN CARTOCCIO



FILLED GNOCCHI

FALL BRASSICAS, FRESH RICOTTA, PESTO



BRAISED BEEF SHORT RIB

HEIRLOOM POLENTA, GREMOLATA



VANILLA RUM PANNA COTTA

CHOCOLATE MOUSSE, COCOA NIB, MINT



CITRUS CAKE

HOSHIGAKI PERSIMMON



CARRELLO MENU ON NEXT PAGE



Welcome in and thank you for joining us!

Our namesake carts are temporarily parked as we feel it is safest for our guests and staff at this time.
We look forward to when they can return!

Please wear your mask while walking through the restaurant or talking with staff.

OPEN WEDNESDAY – SUNDAY
PIZZA+APERITIVO: 2:00 – 5:00 PM
DINNER: 5:30 – 8:30 PM
CLOSED MONDAY & TUESDAY

(206)257.5622
INFO@CARRELLORESTAURANT.COM

APPETIZERS

HEIRLOOM TOMATO PANZANELLA <i>calabrian chili, cucumbers, fennel pollen</i>	-16
LOCAL ROOTS CHICORY <i>rogue creamery blue cheese, honeycrisp apples, hazelnuts</i>	-17
SALUMI PLATE <i>pickled ramps, cherry mostarda</i>	-15
RABBIT MEATBALL <i>spicy eggplant, mint, fennel, chickpea frittelle</i>	-7ea
ANDERSON RANCH LAMB RIBS <i>italian frying peppers</i>	-18
ENTREES	
SLOW ROASTED LAMB NECK <i>fried eggplant, pepper honey, habanero, date</i>	-59
ROASTED LINGCOD <i>taggiasca olive, caper, escarole, parsnip</i>	-35
PURE COUNTRY FARMS BONE-IN NEW YORK* <i>21-day dry aged, black garlic balsamic, cippolini, garden herbs, served medium-rare</i>	-83
HALF CHICKEN <i>blistered peppers, salsa verde</i>	-39
EGGPLANT COTOLETTA <i>diavolicchio, parmesan fricco</i>	-27

PASTA

SPICY PECORINO PANSOTTI <i>blistered cherry tomatoes, arugula</i>	-18
TAGLIATELLE <i>cuore di tonno, parsley, garlic, olive oil</i>	-19
PAPPARDELLE <i>tripe and oxtail ragu, anchovy crumb, parsley</i>	-19
AGNOLOTTI <i>duck, veal, white chanterelles, sage</i>	-21

CONTORNI

HOUSE BAKED BREAD <i>bagna cauda, cultured butter</i>	-8
GRILLED ROMANO BEANS <i>salsa tonnato, bottarga muggine</i>	-15
HERB FRIED POTATOES <i>ramp aioli</i>	-11

DESSERT

HUCKLEBERRY & WHITE CHOCOLATE GELATO <i>pistachio, amaretti, candied hyssop</i>	-13
PANNA COTTA <i>vanilla, rum, cocoa nib, chocolate mousse</i>	-11
CANNOLI (order of two) <i>house made ricotta</i>	-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

full bottle list available upon request

SPARKLING

I CLIVI 'RBL' <i>ribolla gialla, friuli-venezia giulia, italy '17</i>	15 68
LELARGE PUGEOT 'TRADITION' 1 ^{er} CRU champagne NV	25 110

WHITE

BASSERMAN JORDAN <i>riesling, pfalz '16</i>	13 59
VALFACCENDA <i>arneis, roero, piemonte '18</i>	16 72
REMOISSENET PERE ET FILS <i>chardonnay, beaune '16</i>	17 76

PINK & ORANGE

TWO SHEPHERDS <i>pinot gris, sonoma valley '19</i>	15 68
DENAVOLO 'DINAVOLINO' <i>malvasia, emilia-romagnia '18</i>	16 72

RED

BUSCARETO LACRIMA <i>morro d'alba, marche, italy '18</i>	13 59
CASANUOVA DELLE CERBAIE <i>sangiovese, tuscany, italy '13</i>	15 67
DEVIUM <i>mourvedre, syrah, french creek vineyard, wa '17</i>	16 72

BEER

draft

MATCHLESS ROTATING IPA tumwater, wa	7
ST. BERNARDUS WITBIER watou, belgium 5.5%	9

not on draft

SEMEDORATO LAGER sicily, italy 5.0%	6
GAFFEL KOLSCH cologne, germany, 4.8%	8
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
<i>cider</i>	
TUMALO CIDER CO. HUCKLEBERRY LEMON oregon 6.5%	8

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 mezcal, campari, grenada vallet, amaro tosolini, house blended vermouth	
MAN OF HONOR	13
rittenhouse rye, meletti amaro, peychaud's bitters	
GOOD TROUBLE	14
house blended rum, grappa, orange-pineapple juice, coconut syrup, tiki bitters	
IL NUOVO BRUTTO	14
extra-virgin olive oil washed gin, mancino dry vermouth, 'la guita' manzanilla sherry, house-brined olive	

MISCELLANEOUS LIBATIONS (NON-ALCOHOLIC)

ORANGE COCONUT	7
LAVENDER 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.