

# ALTURA

AT HOME  
*sample menu*

## **CAULIFLOWER PANNA COTTA**

PICKLED CAULIFLOWER, GREEN CORIANDER, COHO ROE



## **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 CHERRY BOURBON PANNA COTTA**

ALMOND WHIP, FLORENTINE CRISP, COCOA NIBS



## **CITRUS CAKE**

HOSHIGAKI PERSIMMON



*CARRELLO MENU ON FOLLOWING 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.**

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

**CLOSED MONDAY & TUESDAY**

(206)257.5622  
INFO@CARRELLORESTAURANT.COM

## LUNCH MENU

### 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*

## DINNER MENU

### APPETIZERS

LOCAL ROOTS CHICORY -17  
*rogue creamery blue cheese,  
honey crisp apples, hazelnuts*

SALUMI PLATE\*\* -15  
*pickled ramps, cherry  
mostarda*

RABBIT MEATBALL -7ea  
*braised fennel,  
castelvetro olives*

MEDITERRANEAN MUSSELS\*\* -19  
*wild chamomile, guanciaie*

### ENTREES

SLOW ROASTED LAMB NECK -59  
*fried eggplant, pepper honey,  
habanero, date  
(available Friday & Saturday only)*

ROASTED LINGCOD -35  
*taggiasca olive, caper,  
escarole, parsnip*

PURE COUNTRY FARMS -83  
BONE-IN NEW YORK\*  
*21-day dry aged, black garlic  
balsamic, cippolini, foraged  
mushrooms, garden herbs,  
served medium-rare*

HALF CHICKEN -39  
*blistered peppers, salsa verde*

FARINATA -23  
*chickpea flatbread  
rapini, taggiasca olive, chili de  
bomba, smoked eggplant,  
ricotta salata*

\*\*not available to go

### PASTA

SPICY PECORINO PANSOTTI -18  
*blistered cherry tomatoes,  
arugula*

TAGLIATELLE\*\* -17  
*cuore di tonno, parsley, garlic,  
olive oil*

PAPPARDELLE -19  
*tripe and oxtail ragu,  
anchovy crumb, parsley*

AGNOLOTTI -21  
*duck, veal, local mushrooms,  
sage*

GNOCCHI -19  
*lamb and beef ragu, parmesan  
vacche rosse, crispy sage*

### 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

HUCKLEBERRY & WHITE -13  
CHOCOLATE GELATO  
*pistachio, amaretti,  
candied lemon verbena*

PANNA COTTA -11  
*vanilla, bourbon, cherry,  
cocoa nib, chocolate mousse*

CANNOLI (order of two) -9  
*house made ricotta*

\*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

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

## WHITE & ORANGE

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

## RED

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

## BEER

### *draft*

HEATER ALLEN PILSNER mcminville, oregon 5%	7
HOLY MOUNTAIN <i>rotating selection</i> , seattle	8

### *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 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

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.