

DARKALINO'S



Antipasti

FOCACCIA 6 – veg
add red sauce or disco sauce 4

BURRATA 17 – gf
local berry mostarda, crispy coppa, rhubarb,
caramelized chevre

PATATE FRITTO 15 – gf
smashed potatoes, nduja butter, tonnato sauce

ARANCINI 17 – veg
saffron risotto, peas, buffalo mozzarella

PLUM PANZANELLA 15 – gf, veg
charred stone fruit, polenta crouton, whipped gorgonzola,
black currant vinaigrette

MEATBALLS 16
pork and beef, red sauce, parmigiano reggiano

TUNA CRUDO* 19 – gf
prickly pear agrodolce, sultana, candied pine nut gremolata

VONGOLE 19
manilla clams, brodo, puffed fregola, fermented chili paste

POLLO EN CARPIONE 14
marinated chicken, shaved vegetables, bagna cauda

Salads

TONNO SALAD 18 – gf
oil poached tuna, garlic potato, green bean, greens, soft
boiled egg, taggiasca olive, peperoncini

FRISEE AND RADICCHIO 14 – gf, veg
white balsamic, shaved fennel, castelvetrano olive, pistachio

Sandwiches

MEATBALL 18
pork and beef, roasted garlic aioli, red sauce, mozzarella,
provolone, arugula

ITALIAN COMBO 22
hot coppa, mortadella, salami, provolone, funky sauce,
shredded lettuce, red onion, italian vinaigrette

HOT PORCHETTA 23
roasted pork belly, caramelized onion, salsa verde, hot
honey, pickled fennel

ROMANO 18 – veg
artichoke, potato grantinato, spinach, herb aioli,
lemon relish, fontina

Pasta

RAGU 22
lamb and beef, pecorino, rigatoni

PESTO 22
herb & nut purée, confit tomato, stracciatella, aleppo,
casarecce

POMODORO 18
red sauce, parmigiano reggiano, pappardelle
+ meatballs 8

AGLIO E OLIO 18
garlic, calabrian chili, olive oil, breadcrumb, pecorino,
spaghetti

FUNGHI 23
mushroom, guanciale, porcini brodo, sheep's ricotta,
campanelle

PASTA BAMBINO 9
kids pasta with red sauce or butter, parmigiano reggiano

Secondi

EGGPLANT PARMIGIANA 22 – gf, veg
pomodoro, basil ricotta, caciocavallo, smoked mozzarella

CHICKEN PICCATA 23
burnt lemon, black garlic, caper, white wine, nonna's green
bean salad

Dolce

BIANCOMANGIARE 12 – gf
ricotta pudding, limoncello, jungle honey, candied citrus nuts

TIRAMISU 12
mascarpone meringue, lady fingers, espresso, marsala

SORBETTO 12 – gf, veg
rotating fruit sorbet, vino cotto, local berries, mint

AFFOGATO 10
vanilla gelato, espresso, cocoa nibs

BAMBINO'S! 8
vanilla gelato or fruit sorbet, whip cream, cherry on top

Chef: Sean Russo • GM: Lacy Bacon • Muralist: Al-Baseer Holly

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A 20% gratuity may be added to parties of 6 or more. *Eating raw or undercooked
foods may be hazardous to your health according to the powers that be.

Red

CANTALUPO AGAMIUM 16 | 64
Nebbiolo, Piedmonte, 2019

BRICCOTONDO BARBERA 14 | 56
Serralunga, 2021

LE RAGNAIE "TRONCONE" ROSSO 16 | 64
Sangiovese, Tuscany, 2020

LUIGI GIORDANO BARBARESCO 188
Nebbiolo, Piedmonte, 2019

**CANTINA MASSARA BAROLO DEL
COMMUNE DI VERDUNO 120**
Nebbiolo, Piedmonte, 2019

GULFI NEROJBLEO 81
Nero d'Avola, Sicily, 2021

**COLOMBERA & GARELLA
BRAMATERRA 140**
Nebbiolo, Croatina, Vespolina, Piedmonte, 2018

ODERRO BARBERA D'ASTI 95
Piedmonte, 2021

**CASTELLO ROMITORIO GHIACCIO FORTE
MORELLINO DI SCANSANO 80**
Sangiovese, Syrah, Tuscany, 2020

**BOSCARELLI VINO NOBILE DI
MONTEPULCIANO 112**
Sangiovese, Canaiolo, Merlot, Tuscany, 2018

TRAVAGLINI GATTINARA 120
Nebbiolo, Piedmonte, 2020

Sparkling

LE MONDE BRUT 14 | 56
Ribolla Gialla, Friulli NV

LA BATTAGLIOLA LAMBRUSCO 13 | 52
Grasparossa, Modena, 2021

FERRARI BRUT METODO CLASSICO 92
Chardonnay, Trentino NV

MAJOLINI BRUT FRANCIACORTA 132
Chardonnay, Pinot Noir, Lombardy, 2019

Beer

PERONI 8

REUBEN'S SUMMER IPA 8

HOLY MT ROTATING 8

URBAN FAMILY SOUR ROTATING 8

CLOUDBURST ROTATING IPA 16oz can 8

MODELO 16oz can 6

YONDER DRY CIDER 16oz can 7

N/A ATHLETIC IPA 12oz can 7

White + Rosé

LA CALA VERMENTINO 12 | 48
Sardegna, 2022

ORSOLANI 'BIANCHERA' ERBALUCE 13 | 52
Piedmonte, 2021

JOSETTA SAFFIRIO LANGHE ROSATO 16 | 64
Nebbiolo, 2022

**CASTELLANI FAMIGLIA COLLEZIONE
COLLESANO 14 | 56**
Chardonnay, Sicily, 2022

**SCACCIADIAVOLI MONTEFALCO
BIANCO 16 | 64**
Trebbiano, Grechetto, Chardonnay, Umbria, 2018

SARTARELLI BALCIANA 96
Verdicchio, Marche, 2017

TERLANO "KREUTH" CHARDONNAY 116
Alto Adige, 2021

Cocktails

ROSA NEGRONI 16
Malfy Rosa, Granada Vallet, Rosé Vermouth

STRAWBERRY BOURBON SMASH 15
*Bourbon, Lemon, Balsamic Strawberry Syrup,
Fresh Basil Leaves, Angostura Bitters*

AMARO ESPRESSO MARTINI 16
Vodka, Amaro CioCairo, Borghetti, Cold Brew, Vanilla

CHIPILO MARGARITA 15
Tequila, Lime, Combier, Caffè Solano

ITALIAN HEALER 15
Strega, Fernet, Sweet Vermouth, Sprite

ROTATING FROZEN MARTINI 15
Malfy Gin, Vodka, Cocchi Americano, Lemon Infused EVOO

COSMO SPRITZ 14
*Crop Organic Lemon Vodka, Cap Corse Aperitif Blanc,
Combier, Sparkling Rosé*

DARKALINOS SPRITZ 14
Aperol, Prosecco, Blood Orange Syrup, Soda Water

APEROL SPRITZ 13
Aperol, Prosecco, Soda

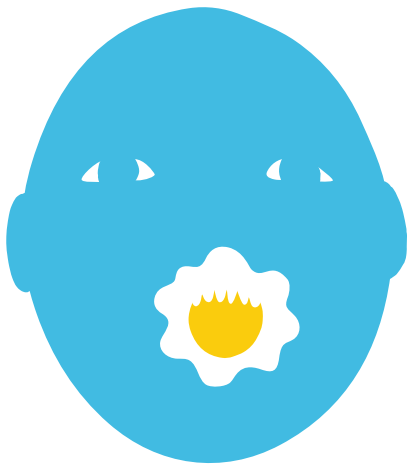
Non-Alcoholic

SORDA SPRITZ 13
Abstinence Aperitif, N/A Sparkling Wine, Soda Water

ASPREZZA 13
Dhos Gin, Giffard Aperitif, Pathfinder

VIVA AMARO 11
Pathfinder, Fever Tree Ginger Ale, Aromatic Bitters





Brunch

PROSCIUTTO E MELONE 14

cantaloupe, honeydew, frisée, white balsamic, hot honey almonds

TWO EGG BREAKFAST 12

eggs - overeasy, up, scrambled, bacon, toast, fruit

FOCACCIA FRENCH TOAST 16

orange whip, maple syrup, crushed pistachio

BREAKFAST SANDWICH 17

Nduja patty/bacon or pancetta, fried egg, dill aioli, funky sauce, mozzarella, arugula

BISCUIT & GRAVY MARSALA 17

fresh day of biscuits, mushroom gravy, shaved parm, fried egg

TONNO SALAD 18

oil poached tuna, garlic potato, green bean, greens, soft boiled egg, taggiasca olive, piparra peppers

MEATBALL SANDWICH 18

pork and beef, roasted garlic aioli, red sauce, mozzarella, provolone, arugula

PASTA CARBONARA* 19

egg yolk, guanciale, parmigiano reggiano, pecorino, black pepper, bucatini

AGLIO E OLIO PASTA 18

garlic, calabrian chili, olive oil, breadcrumb, pecorino, spaghetti

PASTA BAMBINO 9

kids pasta with red sauce or butter, parmigiano reggiano

Side of Bacon 7

Seasonal Fruit 8

Focaccia Toast 8

*nutella or housemade jam
add ricotta + 2*

Drinks

REGALE 12

Vodka, Pomegranate Syrup, Prosecco

BLOODY MARY 13

*Choice Spirit, House Bloody Mary Mix,
Sun Dried Tom Rub*

LA MIMOSA 11

*Orange, Grapefruit, Pomegranate,
Blood Orange*

AMARO ESPRESSO MARTINI 16

*Vodka, Amaro CioCairo, Borghetti, Cold Brew,
Vanilla Syrup*

APEROL SPRITZ 13

Aperol, Prosecco, Soda

EVOLUTION JUICE 6

Orange or Grapefruit

BOTTLE SODA 5

*Mexican Coke or Sprite, Mt. Valley Sparkling,
San Pellegrino Limonata, Boyles Root Beer,
Fever Tree Ginger Ale, Fever Tree Ginger Beer*

ESPRESSO 4

MACCHIATO 4

LATTE 5

CAPPUCCINO 5

COLD BREW 6

Anchorhead Coffee (all shots are doubles)

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2253 N. 56th St Seattle, WA 98103
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