

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

**NONNA'S CANNOLI 12**  
sweet ricotta, orange liqueur, maraschino cherry,  
candied orange

**TIRAMISU 12**  
mascarpone meringue, lady fingers, espresso, marsala

**SORBETTO 9** – gf, veg  
rotating fruit sorbet, vino cotto, local berries, mint

**AFFOGATO 9**  
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

# DARKALINO'S

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*

**LA GERLA POGGIO GLI ANGELI 14 | 56**  
*Sangiovese, Tuscany, 2017*

**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, Croatia, 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, Friuli 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**

**TIETON HARD APPLE 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*

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

**APEROL SPRITZ 13**  
*Aperol, Prosecco, Soda*

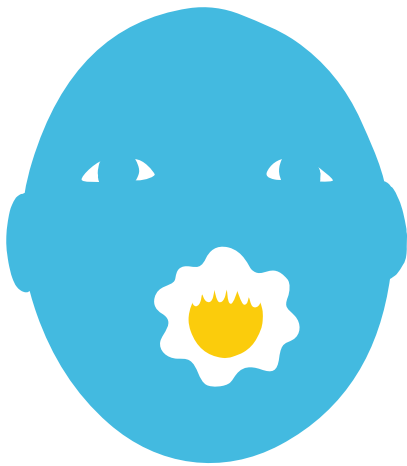
## Non-Alcoholic

**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 SPECIALS

**FOCACCIA FRENCH TOAST 16**  
*orange whip, maple syrup, crushed pistachio*

**BREAKFAST SANDWICH 17**  
*n'duja patty/bacon or pancetta, fried egg, dill aioli, funky sauce, mozzarella, arugula*

**PASTA CARBONARA\* 19**  
*egg yolk, guanciale, parmigiano reggiano, pecorino, black pepper, bucatini*

## ANTIPASTI

**FOCACCIA 6 – veg**  
*add red sauce or disco sauce +4*

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

**MEATBALLS 16**  
*pork and beef, red sauce, parmigiano reggiano*

## SALADS

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

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

**Side of Bacon 7**

**Seasonal Fruit 5**

## 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*

## 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*

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

**PASTA** sub pasta for gluten free gnocchi +3  
**RAGU 22**  
*lamb and beef, pecorino, rigatoni*

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

**POMODORO 18 –veg**  
*red sauce, parmigiano reggiano, pappardelle +meatballs 7*

**AGLIO E OLIO 18 – veg**  
*garlic, calabrian chili, olive oil, breadcrumb, pecorino, spaghetti + alaskan crab 12*

**PASTA BAMIBNO 9 – veg**  
*kids pasta with red sauce or butter, parmigiano reggiano*

**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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