

DARKALINO'S



CLASSIC COCKTAILS

Black Manhattan 16

Averna amaro, Old Overholt rye, bitters

Negroni 16

Brovo gin, Berto vermouth rosso, Campari

Corpse Reviver #2 18

Malfy gin, Cocchi Americano, Triple Sec, lemon, bitters

Paloma 15

Lunazul blanco, Jarritos grapefruit soda, lime, salt

SPECIALTY COCKTAILS

Bad Americano 15

Berto vermouth rosso, Campari, Coca-Cola

Notte Rossa 18

Highest bourbon, red wine reduction, lemon, cardamom bitters

Vinnie Barbarino 16

Zucca Rabarbaro amaro, Ten to One rum, lime, demerara

Negroni Bianca 16

400 Conejos mezcal, Berto vermouth di torino, Suze

PS Martini Sbagliato 16

Aloo vodka, passion fruit, vanilla, prosecco

Piedmont Mule 16

Aloo vodka, Fiorente elderflower liqueur, Fever Tree ginger beer, lime

Dark Marg 16

Lunazul blanco, blood orange, lime, agave

SPRITZERS

Darkalino's Spritz 14

Aperol, prosecco, blood orange, soda

Hometeam Spritz 14

Brovo aperitif, Pathfinder N/A spirit, lemon, soda

Limoncello Spritz 15

Limoncello, prosecco, soda

COFFEE

all made with double shot

sub almond or oat milk +1 • house-made vanilla syrup +.50

Anchorhead Cold Brew 4

Espresso 4

Americano 4.25

Macchiato 5

Latte 5.5

Cappuccino 5.5

Rishi Tea & Botanicals 5.5

earl grey • jade cloud • peppermint • tumeric ginger

Hometeam Roast 18

10oz bag to-go, whole bean coffee roasted by Anchorhead Coffee Co.

WINE

Natural

Bergkloster, Cuvee Weiss 18/68

Loop de Loop, Alpine White Field Blend 2023 20/72

White Walnut Estate, Pinot Noir 19/76

Red

Unlitro, Toscana Rosso 11/-

I Collazzi Bastioni Chianti Classico 12/44

Giacosa Fratelli Nebbiolo D'Alba 16/60

Borgogno Barbera d'Asti 80

Gianfranco Bovio Barolo 100

Produttori di Barbaresco 120

White, Orange, Rosé

Fina Miral, Grillo 11/36

Fratelli Cozza Pinot Grigio Rosé 11/36

Colluta Friulli Sauvignon Blanc 16/60

Villa Sparina Gavi di Gavi 60

Pio Cesare Chardonnay 65

Sparkling

Acinum Prosecco 12/44

Cantina Settecani Lambrusco 12/44

Fratelli Cozza Prosecco Rosé 14/50

Ca'del Bosco Franciacorta Chardonnay Blend 100

BEER

Draft

Peroni Italian Lager 8

Old Stove Citra Pale Ale 8

Reuben's Skyglow IPA 8

Fast Fashion Brewing Rotating Tap 8

Can

Rainier Tallboy 16oz 5

Yonder Dry Cider 16oz 8

High Noon Vodka Seltzer 10

ZERO PROOFS

Phony Negroni 11

St. Agrestis N/A Negroni

Pathfinder Limonata 10

Pathfinder N/A Spirit, lemon, agave, soda

Best Day Brewing N/A 8

Seasonal Shrub 7

Lurisia 750ml 7

sparkling or still

Fever Tree Ginger Beer 6

Mexican Coke or Sprite 5

Diet Coke 3

Red Bull 5

regular, sugar-free, watermelon

20% gratuity will be added
to parties of 6 or more

Want to host your next event here?
Email us: gm@darkalinos.com

PRIMI

Focaccia 6 v
disco sauce, red sauce, or parmesan cream +4

Garlic Bread 10 v
butter, garlic, parsley

Antipasti 23 gf
assorted salumi and cheese, giardiniera

Meatballs 16
pork and beef, red sauce, parmigiano

Shrimp Cocktail 16 gf
chilled prawns, crispy leek, pepperoncini

Vongole 18 gf
local clams, garlic, white wine, calabrian butter, fresh herbs

INSALATA

Caesar Salad 13
romaine, parmigiano, focaccia bread crumbs
add chicken +5 add prawns +7

Frisee & Radicchio 14 gf, v
white balsamic, shaved fennel, castelvetro olive, orange, pistachio

Tonno Salad 18 gf
oil poached tuna, garlic potato, soft boiled egg, green bean, taggiasca olive, pepperoncini

SANDWICHES

Italian Combo 22
three meat combo, provolone, lettuce, onion, funky sauce, focaccia

Meatball Sandwich 18
pork and beef, red sauce, mozzarella, provolone, focaccia

Sausage Hoagie 18
hot pork, peppers, onion, broccolini, semolina roll

Chicken Parm 19
crispy cutlet, red sauce, mozzarella, parmigiano, focaccia

Caprese Melt 18 v
roma tomato, buffalo mozzarella, basil, garlic aioli, focaccia

PASTA all made in-house
sub gluten free gnocchi +3

Pomodoro 18 v
red sauce, parmigiano, basil, spaghetti
add meatballs +7

Pesto 20 v
basil, pine nut, pecorino, cherry tomato, casarecce
add burrata +6 add chicken +5 add prawns +7

Ragu 23
meat sauce, parmigiano, rigatoni

Vodka Sauce 20 v
tomato, chili, cream, pachetti
add prawns +7

Clam Sauce 23
local clams, garlic, white wine, calabrian butter, fresh herbs, bucatini

Uncle Johnny's Sauce 18 v
"the good oil", garlic, chili, focaccia breadcrumbs, spaghetti

Pasta Bambino 9 v
butter or red sauce, parmigiano

SECONDI

Chicken Parm 20
crispy cutlet, red sauce, mozzarella, parmigiano, basil

Sausage and Peppers 20 gf
hot pork, peperonata, onion, fennel

CONTORNO

Broccolini 8 gf, v
lemon dressing, chili, crispy garlic

Peppernota 8 gf, v
fire roasted peppers, red wine brine, oregano

DOLCI

Tiramisu 12
mascarpone meringue, lady fingers, espresso, marsala

Affogato 9 gf
vanilla gelato, double espresso

Bambino's! 8 gf
spumoni, vanilla, or fruit sorbet, whip cream, cherry

DARKALINO'S

Darkalino's

HAPPY HOUR 2-5pm daily

Draft Beer 6 • House Wines 9 • Cocktails 2 OFF

Small Plates

Focaccia 5 v
disco sauce, red sauce, or
parmesan cream +4

Garlic Bread 6 v
butter, garlic, parsley

Caesar Salad 8
romaine, parmigiano, focaccia
bread crumbs
add chicken +5 add prawns +7

Shrimp Cocktail 10 gf
chilled prawns, crispy leek,
pepperoncini

Pasta

Pomodoro 13 v
red sauce, parmigiano, basil
add meatballs +7

Vodka Sauce 13 v
tomato, chili, cream, pacherri
add prawns +7

Uncle Johnny's Sauce 13 v
"the good oil", garlic, chili,
focaccia breadcrumbs, spaghetti

Darkalino's
300 Occidental Ave S, Seattle WA 98104

