

## Antipasti

<b>Focaccia</b>	5
add a side of red sauce or our disco sauce +4	
<b>Meatballs</b>	14
pork and beef, red sauce, grana padano	
<b>Salumi plate</b>	21
prosciutto, mortadella, salami, olives, with pickles and seasonal fruit	
<b>Burrata</b>	17
red pesto, roasted local squash, pickled fennel, tarragon	
<b>Roasted Cauliflower</b>	15
pine nuts, bagna cauda	
<b>Carrot Tartare</b>	16
shaved carrot, crushed hazelnut and tarragon with crostini	
<b>Caponata</b>	15
eggplant, squash, bell peppers, tomatoes, dried cherries, roasted walnuts, ricotta salata	

## Salads

<b>Chopped Salad</b>	16
salami, olives, red onion, garbanzo beans, piparra peppers, artichoke, mixed greens, ricotta salata, red pepper dressing	
<b>Caesar</b> +add white anchovies 5	14
salsa tonnata, romaine, shaved grana padano, bread crumb	

## Sandwiches

on our house made focaccia

<b>Mortadella</b>	12/18
red pesto, piparra peppers, crushed pistachio, chili oil	
<b>Prosciutto</b>	12/18
garlic confit ricotta, roasted fennel seed honey, chili oil	
<b>Hot Salami</b>	12/18
red sauce, calabrian chili, provolone,	
<b>Meatball</b>	12/18
roasted garlic aioli, red sauce, mozzarella, provolone, arugula	
<b>Pesto</b>	12/18
pesto, tomato jam, burrata, herb salad	
<b>Eggplant Parmesan</b>	18
red sauce, mozzarella, arugula, calabrian aioli	
<b>Italian Combo</b>	22
hot coppa, mortadella, salami, funky sauce, shredded lettuce, red onion, vinaigrette	

## Pasta

all made in-house

<b>Ragu</b>	22
lamb and beef, rigatoni	
<b>Pesto</b> +add burrata 6	22
seasonal greens, cherry tomatoes, grana padano, bread crumbs, mint leaf, casarecce	
<b>Pomodoro</b> +add meatballs 7	18
red sauce, parmesan, pappardelle	
<b>Aglio E Olio</b>	18
garlic, calabrian chili, pecorino, breadcrumbs, olive oil, spaghetti	
<b>Pasta alla Amatriciana</b>	22
guanciale, chile, onion, tomato conserva, festonati	
<b>Kids pasta</b>	9
butter or red sauce and grana padano	

## Wine

<b>RED</b>	
GD Vajra Langhe Rosso · Piedmont blend	12/44
Fuso TEH Vino Rosso · Barbera Blend	14/52
Tenuta di Nozzole Chianti Classico	16/60
Borgogno Barbera d' Asti	80
Grosjean Pinot Noir	90
Gianfranco Bovio Barolo	100
Produttori di Barbaresco	120

### WHITE

Pieropan Soave Garganega, Trebbiano di Soave	12/44
GD Vajra Dragon · Chardonnay Blend	14/52
Tiare Savignon Blanc	16/60
Villa Sparina Gavi di Gavi	60
Pio Cesare Chardonnay	65

### PINK

Scarpetta Rosato Sangiovese, Canaiolo, Ciliegiolo	12/44
---	-------

### SPARKLING

Acinum Prosecco Glera	12/44
Cantina Settecani Lambrusco	12/44
Ca' del Bosco Franciacorta Chardonnay Blend	100

## Cocktails

<b>Negroni</b>	14
Brovo Gin, Berto Vermouth di Torino, Campari	

<b>Nuovo Fashioned</b>	15
400 Conejos Mezcal, Agave Nectar, Lime Bitters, Angostura Bitters	

<b>Dark Marg</b>	15
Lunazul Blanco, Aperol, Lime, Agave Nectar, Scrappy's Fire Water Bitters	

<b>London Plane</b>	15
London Dry Gin, Aperol, Amaro Nonino, Lemon	

## Spritzes

<b>Paradiso</b>	12
Aperol, Prosecco, Lemon	

<b>Darkalino's Spritz</b>	13
Prosecco, Aperol, Blood Orange, Soda	

<b>P Square Sbagliato</b>	13
Zucca Rabarbaro, Berto Vermouth di Torino, Peroni, Lemon	

## Beer

Peroni	8
Black Raven Trickster IPA	8
Reuben's Pilsner	8
Old Stove Streaker Citra Pale Ale	8
Yonder Cider (can)	8
Rainier (can)	5
Athletic Golden Ale NA (can)	7

## Zero Proofs

Mexican Coke	5
Mexican Sprite	5
Diet Coke	3
Fever Tree Ginger Beer	4
Lurisia sparkling or still 750mL	7
Blood Orange Shrub	7
Seasonal Shrub	7

## Happy Hour 2-5 daily

**Focaccia** 5

add a side of red sauce or our disco sauce +4

**Boquerones** 10

spanish anchovies, dill aioli, chili oil, focaccia

**Bruschetta** 10

tomato jam, garlic confit, basil

**Goat Cheese** 12

pear mostarda, burnt honey, chili oil, basil

**Salumi plate** 17

prosciutto, mortadella, salami,  
olives, with pickles and seasonal fruit

**Caponata** 11

eggplant, squash, bell peppers, tomatoes, dried  
cherries, roasted walnuts, fried bread, ricotta salata

**Caesar** 10

salsa tonnata, romaine, shaved parmesan, bread crumb

**All Half Sandwiches 9** (excl. eggplant and combo)

**All Pastas are 5 off**

## Drinks

**"Il Mulo"** 10

Oola Vodka, Zucca Rabarbaro, lime, ginger beer

**Darkalino's Spritz** 10

Prosecco, Aperol, Blood Orange, Soda

**All House wines** 9

**All tap beer** 6

**Rainier (can)** 3



300 Occidental Ave. S  
Seattle, WA 98104

darkalinos.com  
@darkalinos