

Volterra Restaurant
Seattle Restaurant Week
October 25th - November 21 2020
Monday through Saturday
3 Course Meal \$35
First Course
Choice of

Cream of Tomato and Basil Soup

Plum tomatoes, Onions, Cream and Fresh Basil: topped with Croutons and Pesto oil *Can be GF / Vegetarian*

Roasted Cauliflower

Cauliflower florets baked in a fontina cream sauce and topped with crispy pancetta and scallions *GF / Can be vegetarian*

***Caesar Salad (*Insalata Cesarina*)**

Crispy romaine hearts tossed in traditional Caesar dressing and topped with croutons and shaved Parmigiano Reggiano *Can Be GF*

Second Course
Choice Of

***Wild Boar Tenderloin with Gorgonzola Sauce**

Wild boar tenderloin roasted and served with a Crème de Cassis, Gorgonzola and mustard sauce, Yukon potatoes rosemary roasted in duck fat and seasonal market vegetables *can be GF*

***Sautéed Jumbo Prawns**

Jumbo gulf prawns sautéed with garlic, fresh tomatoes, basil, white wine, and butter; served on a bed of baby spinach with fingerling potatoes and seasonal market vegetables *GF*

Butternut Squash Risotto

Carnaroli rice simmered in vegetable broth with butternut squash and sage topped with goat cheese *GF*

Tagliatelle Bolognese

House made organic egg noodles tossed with the classic meat sauce made with aromatic vegetables, Berkshire pork and natural beef; topped with fresh grated grana Padano *can be GF*

Third Course
Choice Of

Tiramisu Vegetarian

Chocolate Cake with Vanilla Gelato *Vegetarian GF*

**consuming raw or undercooked foods may cause food borne illness*