

SEATTLE RESTAURANT WEEK

OCT 25 – NOV 21 WWW.SRWEEK.ORG

Agrodolce

Dinner / \$35

1st

House-made Focaccia

Local Roots Roasted Beet Salad

Sno Valley Garden arugula, goat cheese, toasted walnuts, apple vinaigrette

2nd – choose one

Gluten Free Pasta available + \$3

Coffee Flour Pappardelle & Sugo

Beef, pork, & lamb sugo, house marinara, Mama Lil's pepper

Chestnut Rigatoni

Foraged & Found mushroom, Mary's canditi duck, caramelized onion, duck brodo

Tonnemaker Squash Risotto

Fried sage, mascarpone, pomegranate

3rd – choose one

Sicilian Cannoli

Theo coco nib, orange zest

Limoncello Tiramisu

Chefs family recipe limoncello, Theo chocolate

Pear Sicilian Cake

Marsala whip cream, walnut dust