

Giraglia

Seattle Restaurant Week

Two Course Lunch \$20

Choice of appetizer and entree or entree and dessert

Appetizers

Spicy Green Bean

Green Bean dipped in spicy brew battered and served with ranch.

Cheese Bread

Mozzarella cheese and served marinara sauce.

Fried Cheese Ravioli

Breaded cheese ravioli served with pizza sauce.

Entrees

Baked Lasagna

Our homemade marinara or bolognese sauce, parmesan & mozzarella

Spaghetti

Topped with our homemade bolognese sauce or marinara sauce

Fettuccine Alfredo

Fettuccine tossed with creamy Alfredo sauce & parmesan

Desserts

Creme Brûlée

Our homemade signature dessert, brittle caramelized with smooth, creamy custard beneath and seasonal berries.

Cheesecake

Traditional, smooth cream cheese filling baked into buttery graham cracker crust, seasonal berry sauce & fresh berries

Three Course Dinner \$30

Appetizers

Onion Rings

Onion rings dipped in brew battered and served with ranch.

Fried Cheese Ravioli

Breaded cheese ravioli served with pizza sauce.

Mozzarella Sticks

Battered mozzarella cheese sticks served with homemade pizza sauce.

Entrees

Tortellini Ala Creme

Cheese filled pasta in garlic cream sauce & ricotta

Italian Carbonara

Bacon, Egg Sauce, Parmesan Cheese tossed with spaghetti sauce, parsley.

Rigatoni Formaggio

Hollow noodle, topped with our homemade bolognese sauce or marinara sauce

Desserts

Cream Brûlée

Our homemade signature dessert, brittle caramelized with smooth, creamy custard beneath and seasonal berries.

CheeseCake

Traditional, smooth cream cheese filling baked into buttery graham cracker crust, seasonal berry sauce & fresh berries

** No Substitutions. Dine-in only If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of food-borne illness. **