

Seattle Restaurant Week

\$35 per person

Antipasti

Insalata di romana alla griglia

Grilled romaine hearts, homemade cesar dressing, crumbled pancetta

Burrata e pomodori

Vine ripened tomatoes, cucumber, celery, burrata, balsamic reduction, e.v.o.o

Zuppa di cavolo

Organic cauliflower bisque

Main Course

Trota

Colville Tribe Columbia River all naturel steelhead, sun dried tomato caper piccata sauce

Ravioli di mare

Homemade ravioli with crab, scallop, prawns, bechamel, spinach, roasted garlic, pinot grigio cream sauce, leeks, fried capers

Salsiccia con polenta

Chef Tim's homemade pork sausage, soft polenta, wild mushrooms, marsala reduction, sauteed balsamic kale

Risotto ai funghi

Italian arborio rice, wild mushrooms, gorgonzola, reggiano

Dolce

Tiramisu

Ladyfingers soaked in Café Vita espresso, Kahlua, and layered with mascarpone cheese

Olive oil cake

Orange zest, EVOO cake, pistachio gelato, mixed berry compote, whipped cream

Sorbetto

Raspberry sorbet, whipped cream

Featured wines

Chianti Superiore - Santa Cristina

Chardonnay – Tormaresca

\$10 glass / \$40 bottle

Featured cocktails

Sicilian blood orange prosecco \$10

Espresso Martini \$12

This menu is per person only. No takeout or substitutions please.

\$15 Split Charge