

SEATTLE RESTAURANT WEEK

OCT 25 – NOV 21 WWW.SRWEEK.ORG

Raccolto

Dinner / \$35

\$35 wine pairing

For the table:

Burrata grilled bread, arugula pesto, sea salt
Artisan Green Salad buttermilk, blue cheese, bread crumb
Hamachi Crudo grapefruit, fennel, basil
Broccoli calabrian chili aioli, bottarga

WINE PAIRING: '18 Contini 'Tyrso's' - vermentino

Choice of:

Ravioli charred rapini, caramelized onion, oregano
Pork Shank butternut squash, kale, brown butter
Rockfish salsa verde, marble potato, brussels sprouts

WINE PAIRING CHOICE OF:

'18 Tenute Rubino Marmorelle Bianco – chardonnay, malvasia
'17 Tenuta Santa Maria 'Pragal' – corvina, syrah, merlot

Choice of:

Lemon sorbet sugar cookie, basil
White Chocolate Blondie dulce de leche, coconut, candied walnut
Buttermilk Panna Cotta cocoa nibs, oats, apple

WINE PAIRING: Castello Di Meleto Vin Santo

Add-ons:

House Focaccia giardiniera, olive oil, sea salt 7
Castlevetrano olives garlic, citrus, herb 6