

WILLMOTT'S GHOST
Restaurant Week!

for to go only

Dinner Menu

\$35

Insalata & Antipasti

Bitter greens

radish, mint, pecorino dressing

Whole Mozzarella Ball

olive oil, Maldon salt

Pizza

(please pick one)

Half Pepperoni Pizza

tomato, mozzarella, oregano

or

Half Margherita Pizza

tomato, mozzarella, basil

Dolci

Olive Oil Cake

pear preserves, crème fraiche

Dinner Menu

Antipasti

Focaccia • 6

rosemary, Saponi olive oil, Maldon salt

Burrata • 16

sun-dried tomatoes, lemon preserve salt

Prosciutto • 12

Salumi board • 32

pork terrine, coppa, Fiore Sardo, Villa Academy Plum Preserves,
seeded crackers

Marinated Radicchio • 6

Garlic, chili

Marinated Mushroom • 7

Garlic, chili

Pizza

Cheese

Tomato, mozzarella, pecorino, comté, oregano • 21

Margherita

Tomato, mozzarella, basil • 25

Pepperoni

Tomato, mozzarella, oregano • 25

Sausage

Pecorino, mozzarella, preserved lemon, chili flake • 25

Cured Shaved Coppa

Tomato, coriander, fennel, chili flake • 25

Add on + Anchovy / Olive tapenade / Calabrian chili • 3

Fresh Burrata • 11

Meatballs

Wilderness Farm lamb and pork

Side meatballs • 14

Rossa sauce, sesame, chili flake, pecorino
(3 ct)

Meatball sandwich • 14

Sesame, chili flake, pecorino, on Ben's Bread

Dolci

Olive Oil Cake • 10

Seasonal jam, crème fraiche, Saponi olive oil

Tiramisu • 10

Espresso, lady fingers, mascarpone

Gelato • 9

Olive Oil or Bay Leaf or Hazelnut

Willmotts Ghost

Take Home Cocktails

An Italian inspired experience from the comfort of your home, each bottle is packaged ready to chill and serve!

Willmotts Negroni • 16

Gin, Campari, Mancino Sweet Vermouth, Martini & Rossi Ambrato

iL Luppola Rossa • 28

Strawberry Infused Campari, Lemon, Mirage Rotating IPA

Mezcal Negroni • 16

Mezcal, Campari, Sweet Vermouth

Melograno Old Fashioned • 16

Bourbon, Averna, Scrappy's Bitters, Black pepper and Pomegranate-Fennel reduction

WE GOT THIS SEATTLE!