



3 courses for \$35, Seattle Restaurant Week

1st Course (selection of one)

Mixed Green Salad

hazelnuts, pecorino, lemon vinaigrette

Romaine Salad

cherry tomatoes, pistachio, parmesan, mustard vinaigrette

Roasted Delicata Squash

burnt honey ricotta, pumpkin seed

2nd Course (selection of one)

Bucatini Amatriciana

guanciale, tomato, red onion, tomato sauce, chili

Rigatoni Carbonara

pancetta, peas, egg yolk, parmesan

Stozzapreti Cacio e Pepe

pecorino, black pepper

Rigatoni Zucca

pumpkin sugo, brown butter crumble, sage, saba

Gnocchi alla Romana

semolina gnocchi, mozzarella, tomato

Salsiccia Pizza

zucchini, onion, mozzarella

Funghi Pizza

mixed mushrooms, taleggio, truffle oil

Margherita Pizza

buffalo mozzarella, tomato, basil

Dessert (selection of one)

Seasonal Sorbet

shortbread cookie

Seasonal Gelato

shortbread cookie

Panna Cotta

malted chocolate, cookie crumble