

Seattle Restaurant Week

3 courses for \$35

FIRST COURSE

glass of wine

- or -

grilled grand central como bread  
with balsamic & extra virgin olive oil

SECOND COURSE

mixed greens salad  
organic mixed baby lettuces, herbal vinaigrette, shaved parmesan

THIRD COURSE

oven roasted chicken  
fingerling potatoes, broccolini, roasted garlic cloves, pan jus

- or -

crow's lasagne  
our sister's original recipe: handmade pasta, italian sausage, marinara, basil pesto, béchamel,  
parmesan

- or -

puttanesca  
fettuccini, artichokes, mushrooms, picholine olives,  
capers, marinara, pecorino romano