



Seattle Restaurant Week

\$35 per person for 3 courses tax and gratuity are not included

I

House Focaccia

extra virgin olive oil, balsamic

Butternut Squash Soup

organic roasted squash, carrot, celery, onion, garlic, paprika, cream, feta cheese & black truffle oil

Meatballs

marinara, mozzarella, parmesan

*Caesar Salad

romaine, parmesan, lemon, crostini, secret house made caesar dressing

Heirloom Tomatoes & Burrata

grilled tomato with fresh basil, EVOO & balsamic

II

Mushroom Sausage Risotto

italian sausage, seasonal handpicked organic mushrooms, cream, mushroom stock & truffle oil

Grilled Scallop Picatta

sea scallops, spaghetti, cream, lemon, white wine, chili flakes, capers

Fettuccine Alfredo

house made alfredo sauce

*Greek Lamb Chops

roasted yellow potatoes, red onions & tomatoes

Zucchini Linguine

Zucchini noodles, EVOO, tomatoes, marinated artichokes, kalamata olives, basil & chili flakes

III

Tiramisu Chocolate Cake Gelato or Sorbet

*consuming raw or undercooked meats/eggs might increase your risk of food borne illness

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Extras

add chicken 5 add prawns 6 homemade focaccia 4

Dessert Drinks

Enza Prossecco 10/40
Mia Dolce Moscato 10/40
Sandeman Tawny Porto 10yrs 12
Sandeman Tawny Porto 20yrs 16
Sandeman Tawny Porto 30yrs 20
Limoncino 9
Limoncello 7

Coffee

Armistice Coffee Offerings:
Drip Coffee 3
Espresso 4
Decaf Espresso 4
Cappuccino 5
Latte 5
Macchiato 4
Latte 5
Turkish Coffee 6 (add Grappa 4)

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