



Seattle Restaurant Week

\$20 per person for 2 courses

tax and gratuity are not included

I

Hummus & Grilled Pita

w/cucumber slices & carrots

Meatballs

marinara, mozzarella, parmesan

Tomato Basil

add Grilled Cheese Focaccia 6

***Caesar Salad**

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

Mediterranean Salad

all organic cucumber, tomatoes, onions, bell peppers, kalamata olives, house made greek dressing

II

Zucchini Linguine

organic zucchini noodles, tomatoes, marinated artichokes, kalamata olives, basil, chili flakes

Fettuccine Alfredo

house made alfredo sauce

***Grappa Burger**

prime 'Painted Hills' natural beef patty, brioche bun, spicy yogurt, red onions, feta cheese, tomato, lettuce

House-made Gnocchi

pan seared gnocchi, beef & pork ragù sauce, cream, & parmesan

Paella

all natural free range chicken, sausage, shrimp, calamari, mussels, bell peppers, tomatoes, onions, spicy saffron rice

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 8
add prawns 10
homemade focaccia 6

Dessert Drinks

Enza Prosecco 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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