



Seattle Restaurant Week
\$50 per person for 3 courses
tax and gratuity are not included

I

Cauliflower Soup

roasted organic cauliflower, carrot, celery, onion, garlic, paprika, cream, & black truffle oil

Grilled Octopus

marinated daily fresh, charred octopus, lemon beurre blanc, pickled onions

El Diablo Prawns

sauteed prawns, spicy cream sauce and grilled focaccia

***Caesar Salad**

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

Heirloom Tomatoes & Burrata

grilled tomato with fresh basil, EVOO & balsamic

II

Spicy Sausage Rigatoni

italian spicy sausage, onions, mushrooms, vodka sauce, parmesan

Grilled Scallop Picatta

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

Primavera Penne Pasta with Chicken

organic garlic, asparagus, green peas, cherry tomatoes, basil sauteed with cream and parmesan

***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 8
add prawns 10
homemade focaccia 8

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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