

Tavolata (all locations)

Seattle Restaurant week

\$35

Plates (Choose one per guest)

Sea Wolf Baguette

Marinated Caciocavallo, Olive Oil, Aged Balsamic Vinegar

Castelvetro Olives

Garlic Confit, Citrus, Thyme, Chili

Salumi Board

Chef's Selection of Salumi

Chickpeas

Celery, Sultanas, Parsley, Lemon

Roasted Beets

Ricotta, Pistachio, Basil, Sherry Vinegar

Tavolata Salad

Champagne Vinaigrette*, Bacon, Pistachio
Cherry Tomato, Parmesan, Crouton

Bruschetta

Smoked Fish, Pickled Onion, Aioli

Burrata

Rhubarb, Strawberry, Marcona Almond

Grilled Asparagus

Scallion Vinaigrette, Peas, Crouton, Mint

Beef Carpaccio*

Arugula, Parmesan, Lemon, Olive Oil

Grilled Octopus

Cannellini Beans, N'duja, Soffritto, Calabrian Chili

Pasta or Entree (Choose one per guest)

Tagliarini

Pecorino, Cracked Pepper, Butter

Spaghetti

Anchovy, Garlic, Chili, Mint

or

Tomato, Basil, Parmesan

Add Chicken and Pork Meatballs 6

Strozzapreti

Beef and Pork Ragu, Tomato, Mint, Orange,
Grana Padano

Rigatoni

Spicy Sausage, Tomato, Marjoram, Parmesan

Campanelle

Arugula Pesto, Wild Mushroom, Mint,
Pistachio

Gnocchi alla Romana

Semolina Gnocchi, Fresh Mozzarella, Tomato,
Chili

Potato Gnocchi

Fava Bean, Shallot, Thyme, Creme Fraiche

Porchetta

Artichoke, Radish, Pinenut

Hanger Steak*

Wild Mushroom, Salsa Verde, Olive Oil

Halibut

Pea Vines, Brodo, English Pea, Lemon

Dessert (Choose 1 per guest)

Olive Oil Cake

Strawberry Agrodolce, Cracked Pepper, Creme
Fraiche

Chocolate Gelato

Raspberry Sorbetto