



In order to help us with
social distancing, please be
sure to make a reservation.
Thank you!

SEATTLE RESTAURANT WEEK • FALL 2020
3-COURSE DINNER \$35

~ choose one from each course ~

APPETIZER

Gnocco Fritto

fried bread puffs of emilia, thinly sliced prosciutto di parma
and house-made balsamic mustard

Insalata Contadino *v gf*

salad of mixed baby greens, bartlett pear, toasted pumpkin seeds, pecorino
fresco cheese and lemon pear citronette

Zuppa del Giorno *v*

house-made soup of the day

Formaggi *v*

selection of two italian artisan cheeses with house-made preserves and piadina romagnola

ENTREE

Tagliatelle al Tartufo *v*

house-made tagliatelle noodles with white alba truffle butter

Casseruola *vv gf*

oven-braised pinto and cannellini beans with escarole, butternut squash,
parsnips and tomato topped with polenta and herb crust

Guancia di Maiale

milk-braised pork cheeks with porcini sugo, braised escarole and roasted squash

Pesce del Giorno *p*

chef's special fish of the day preparation

DESSERT

Torta alla Nocciola *v gf*

hazelnut chocolate cake

Panna Cotta *gf*

panna cotta with mixed berries

Il Mascarpone di Ida* *v*

our house-made tiramisu -- pietro's mother's recipe

EXECUTIVE CHEF: *SABRINA TINSLEY*

v - vegetarian | *vv* - vegan | *gf* - gluten free | *df* - dairy free | *p* - pescatarian

** Consuming raw or undercooked eggs may increase your risk of food borne illness.*