

**T
A
V
O
L
À
T
A**

3 courses for \$35, Seattle Restaurant Week

1st Course (selection of one)

Tavolata Salad

Champagne Vinaigrette, Tomato, Croutons, Parmesan, Bacon, Pistachio

Beet Salad

Lemon Ricotta, Pistachios, Sherry Vinegar, Basil

Romanesco

Walnuts, Anchovy, Caper, Olives, Parmesan

2nd Course (selection of one)

Rigatoni

Spicy Sausage, Tomato, Marjoram, Parmesan

Spaghetti

Tomato, Basil, Parmesan

Pappardelle

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

Gnocchi alla Romana

Semolina Dumplings, Tomato, Chili, Mozzarella

Tonnarelli

Cracked Pepper, Butter, Pecorino

Ora King Salmon

Sunchoke Puree, Delicata Squash, Cipollini Onions

3rd Course (selection of one)

Pumpkin Panna Cotta

Vanilla Gelato with Shortbread Cookie