



SEATTLE RESTAURANT WEEK

Tavolata (all locations) Seattle Restaurant Week \$35

Plates (Choose one per guest)

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 Salmon, 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, Nduja, Sofrito, 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

Campanelle

Nettle Pesto, Wild Mushroom, Mint, Pistachio

Gnocchi alla romana

Semolina Gnocchi, Fresh Mozzarella, Tomato, Chili

Potato Gnocchi

Fava Bean, Shallot, Thyme, Crème Fraîche

Porchetta

Artichoke, Radish, Pinenut

Hanger Steak

Wild Mushroom, Salsa Verde, Olive Oil

Halibut

Pea vines, Brodo, English Pea, Lemon

