



**SEATTLE
RESTAURANT
WEEK**

**Tavolata (all locations)
Seattle Restaurant Week Dinner | \$35**

First Course (One selection per guest)

Sea Wolf Baguette

Whipped Butter, Olive Oil, Aged Balsamic Vinegar

Castelvetrano 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

Little Gem, Treviso, Castefranco, Shallot, Chive,
Pinenut, Radish, Parmesan, Champagne Vinaigrette

Bruschetta

Smoked Salmon, Pickled Onion, Aioli

Burrata

Baby Carrot, Salsa Verde, Honey, Pinenut
Crostoni

Brussel Sprouts

Grapes, Bagna Cauda, Lemon, Parmesan

Beef Carpaccio

Arugula, parmesan, lemon, olive oil

Delicata Squash

Taleggio Fonduta, Pinenut, Calabrian Chili

Second Course (One selection per guest)

Tonarelli

Pecorino, Cracked Pepper, Butter

Spaghetti

Anchovy, garlic, chili, mint or
Tomato, basil, parmesan
Add Chicken and Pork Meatballs 6

Rigatoni

Spicy Sausage, Tomato, Marjoram, Parmesan

Strozzapreti

Beef and pork ragu, Tomato, Mint, Orange, Grana
Padano

Bucatini

Pancetta, Egg Yolk, Parmesan, Cracked Pepper

Campanelle

Rapini Pesto, Wild Mushroom, Mint, Pistachio

Gnocchi alla romana

Semolina Gnocchi, Fresh Mozzarella, Tomato, Chili

Potato Gnocchi

Squash Sugo, Truffle Ricotta, Hazelnut

Brick Chicken

Sweet Potato, Kale, Turnips, Pancetta

Risotto

Chicory, gorgonzola, Walnut, Balsamico

Berkshire Pork Loin

Apple Butter, Fig Mustarda, Thyme, Hazelnut
Pangrattato

Dessert (One selection per guest)

Zeppole, warm chocolate dipping sauce

**Pumpkin panna cotta, cardamon pumpkin,
candied pepitas**