

**Volterra Restaurant**  
**Seattle Restaurant Week**  
**Fall 2021**  
**3 Course Meal \$35**

**First Course**  
**Choice of**

**Cream of Tomato and Basil Soup**

Plum tomatoes, Onions, Cream and Fresh Basil: topped with Croutons and Pesto oil *Can be GF | Vegetarian*

**Roasted Romanesco**

Romanesco florets baked in a fontina cream sauce and topped with crispy pancetta and scallions *GF | Can be vegetarian*

**\*Caesar Salad**

Crispy romaine hearts tossed in traditional Caesar dressing and topped with croutons and shaved Parmigiano Reggiano *Can Be GF*

**Second Course**  
**Choice of**

**\*Wild Boar Tenderloin with Gorgonzola Sauce**

Wild boar tenderloin roasted and served with a Crème de Cassis, Gorgonzola and mustard sauce, Yukon potatoes rosemary roasted in duck fat and seasonal market vegetables *can be GF*

**\*Sautéed Jumbo Prawns**

Jumbo gulf prawns sautéed with garlic, fresh tomatoes, basil, white wine, and butter; served on a bed of baby spinach with fingerling potatoes and seasonal market vegetables *GF*

**Butternut Squash Risotto**

Carnaroli rice simmered in vegetable broth with butternut squash and sage topped with goat cheese *GF*

**Tagliatelle Bolognese**

House made organic egg noodles tossed with the classic meat sauce made with aromatic vegetables, Berkshire pork and natural beef; topped with fresh grated grana Padano *can be GF*

**Third Course**  
**Choice of**

*Tiramisu Vegetarian*

**Chocolate Cake with Vanilla Gelato** *Vegetarian GF*

*\*consuming raw or undercooked foods may cause food borne illness*