

SEATTLE RESTAURANT WEEK

DINNER MENU (3 for \$35)

Starters/Antipasto

Zuppa Toscana

Potato, kale, onion and pancetta creamy soup

Andiamo Insalata (vegetarian)

Organic mix greens with roasted eggplant and bell peppers in gorgonzola vinaigrette

Antipasto Misto

A selection of roasted marinated vegetables and cured meats and cheeses

Main Courses/Primo Piatto (Gluten free pasta available)

Gnocchi Gorgonzola (vegetarian)

Classic homemade potato dumplings in Gorgonzola sauce

Scampi Linguini al Pinot Grigio (Gluten free available)

Prawns sautéed in white wine, garlic and Italian parsley over linguini pasta

Chicken Milanese alla Carbonara

Oven baked breaded chicken breast in classic pancetta, parmesan and cream sauce, served with side pasta and seasonal veggies

Desserts/Dolce:

Dark Chocolate Mousse Imperiale

Garnished with marmelatta di frutta

Caramelized Pears Chardonnay

Flambé in 12 year aged brandy

Tiramisu Al Vin Santo

Lady fingers soaked in coffee and vin santo wine layered with mascarpone and cocoa