



Seattle Restaurant Week
\$50 per person for 3 courses
tax and gratuity are not included

I

Dungeness Crab Bisque

homemade shellfish shell stock with cream, celery, onion, carrot, thyme, white wine, corn, fresh crab meat

Grilled Octopus

marinated daily fresh, charred octopus, lemon beurre blanc, pickled onions

El Diablo Prawns

sauteed prawns, spicy cream sauce and grilled focaccia

***Caesar Salad**

romaine, parmesan, lemon, crostini, secret house made caesar dressing

Heirloom Tomatoes Burrata

Organic heirloom tomatoes, basil, balsamic glaze, extra virgin olive oil and homemade croutons

II

Spicy Sausage Rigatoni

italian spicy sausage, onions, mushrooms, vodka sauce, parmesan

Lamb Osso Bucco

all natural lamb shank with organic roasted yukon potatoes over homemade lamb reduction sauce

Chicken Marsala

seasonal hand-picked organic mushrooms, fettucine, cream, garlic, onions, parmesan with a hint of marsala wine

sub gluten free noodles 3

Seafood Risotto

arborio italian rice w/ smoked salmon, prawns, cream, and parmesan on top of our homemade lobster bisque

Zucchini Linguine

Zucchini noodles, EVOO, tomatoes, marinated artichokes, kalamata olives, basil & chili flakes

III

Tiramisu

Chocolate Cake

Bread Pudding

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness*



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Extras

add chicken 8
add prawns 10
homemade focaccia 8

Dessert Drinks

Enza Prosecco 10/40
Mia Dolce Moscato 10/40
Sandeman Tawny Porto 10yrs 12
Sandeman Tawny Porto 20yrs 16
Sandeman Tawny Porto 30yrs 20

Coffee

Armistice Coffee Offerings:

Drip Coffee 3
Espresso 4
Decaf Espresso 4
Cappuccino 5
Latte 5
Macchiato 4
Turkish Coffee 6 (add Grappa 4)



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