

## Seattle Restaurant Week Dinner Fall 2021

Sunday - Thursday

\$35 per person

Please allow time to leisurely enjoy this menu

### Antipasti

#### **Insalata di romana alla griglia**

Grilled romaine hearts, homemade cesar dressing, reggiano, homemade crouton

#### **Burrata e pomodori**

Vine ripened tomatoes, cucumber, celery, burrata, balsamic reduction, e.v.o.o.

#### **Zuppa di peperoni**

Roasted red pepper puree, goat cheese

### Main Course

#### **Trota**

Colville Tribe Columbia River all-natural steelhead, prawns, battuto, asparagus, grilled roasted pepper

#### **Spezzatino di manzo**

Braised chuck roast, carrot, celery, onion, tomato, creamy polenta

#### **Pappardelle ai funghi**

Homemade pasta ribbons, wild mushroom ragu, ricotta salata

#### **Pizza tirole**

Speck, ricotta, mozzarella, gorgonzola, roasted pear, arugula, e.v.o.o.

### Dolce

#### **Tiramisu**

Ladyfingers soaked in Café Vita espresso, Kahlua, and layered with mascarpone cheese

#### **Lemon sorbet**

#### **Cuore di cioccolata**

Warm Belgian chocolate cake, vanilla gelato, mixed berry compote

#### Featured wines

Red, white, rose \$9gl/\$36btl

Prosecco \$10gl/\$40btl

Sparkling Rose \$12gl/\$48btl

#### Featured cocktails

Sicilian blood orange prosecco \$11

X-Rated Tini \$13

Espresso Martini \$13

**This menu is per person only. No substitutions please.**

**\$15 Split Charge**