



Seattle Restaurant Week Dinner Menu

(3 for \$35)

Appetizer Choices:

Bruschetta al Pomodoro

Tomatoes, basil, garlic and fresh basil in extra virgin olive oil served on toast

Polpo Marinato

Marinated octopus salad served with potatoes

Polpette

Beef meatballs in marinara sauce

Entrée Choices:

Farfalle alla Marianna

Bowtie pasta in a light cream sauce with yellow bell peppers, prosciutto and jalapeño

Tortellini Bolognese

Beef stuffed tortellini in Bolognese ragu

Salmone Piccata

Salmon in white wine lemon and caper sauce. Served with roasted potatoes and sautéed vegetables

Dessert Choices:

Tiramisu

Alternating layers of coffee-soaked biscuits and mascarpone

Gelato

Selection of Gelatiamo gelatos