

# 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

### Mixed Chopped Salad

Mixed greens, radicchio, salami, fennel, olives, cherry tomatoes, provolone and balsamic vinegar

### Arancini

Saffron rice ball stuffed with meat, vegetables and cheese

## Entrée Choices:

### Pollo Gorgonzola

Boneless chicken breast topped with gorgonzola cream reduction. Served with roasted potatoes and sauteed vegetables

### Ravioli Aurora

Ricotta stuffed ravioli in tomato cream sauce with mushrooms

### Tortellini alla Panna

Beef stuffed tortellini in a cream sauce with prosciutto

## Dessert Choices:

### Tiramisu

Alternating layers of coffee soaked biscuits and a sweet mixture of mascarpone cheese eggs and sugar

### Limoncello Cake

Limoncello mascarpone sponge cake topped with white chocolate shavings