

# Seattle Restaurant Week Lunch Menu (2 for \$20)

## Appetizer Choices:

### Mozzarella Caprese

Fresh mozzarella, tomatoes and basil

### Bruschetta al Pomodoro

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

### Pasta e Fagioli

Tomato based, lightly spicy cannellini bean soup with pancetta and herbs

## Entrée Choices:

### Manicotti

Pasta stuffed and baked with spinach and ricotta in tomato sauce

### Ravioli Pesto

Ricotta stuffed ravioli in a basil, pine nut and parmesan sauce

### Pollo Marsala

Chicken breast in sweet marsala wine sauce with mushrooms. Served with roasted potatoes and sauteed vegetables

## 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