



**SEATTLE
RESTAURANT
WEEK**

FALL 2021 • 3-COURSE DINNER \$35

~ choose one from each course ~

APPETIZER

Gnocco Fritto

fried bread puffs of emilia, thinly sliced prosciutto di parma and house-made balsamic mustard

Insalata Cicoria **vv gf**

chicory salad with toasted pistachios, wine-soaked golden raisins, taggiasca olives, and orange supremes

Zuppa del Giorno **vv gf**

house-made soup of the day

Formaggi **v**

selection of two italian artisan cheeses with house-made preserves and piadina romagnola

ENTREE

Tagliatelle al Tartufo **v**

house-made tagliatelle noodles with white alba truffle butter

Casseruola **vv gf**

oven-braised pinto and cannellini beans with escarole, butternut squash, parsnips and tomato topped with polenta and herb crust

Guancia di Maiale

milk-braised pork cheeks with porcini sugo, sautéed escarole, and butternut squash purée

Pesce del Giorno **p**

chef's special fish of the day preparation

Lasagne Verdi

spinach lasagna noodles layered with ragù bolognese (meat and tomato sauce), béchamel and parmigiano reggiano

DESSERT

Torta di Nocciola **v gf**

hazelnut chocolate cake

Panna Cotta **gf**

panna cotta with mixed berries

Il Mascarpone di Ida* **v**

our house-made tiramisu -- pietro's mother's recipe

EXECUTIVE CHEF: **SABRINA TINSLEY**

v - vegetarian | **vv** - vegan | **gf** - gluten free | **df** - dairy free | **p** - pescatarian

** Consuming raw or undercooked eggs may increase your risk of food borne illness.*