

Seattle Restaurant Week
3 for \$35

Please Choose 1 Antipasto:

Zuppa del Giorno

House made soup of the day

Piatto Misto

Mixed Italian Charcuterie, Cheese, Olives

Polpette al Forno

Ground Painted Hills beef, garden herbs, crushed tomatoes

Please Choose 1 Secondo Piatto:

Ravioli d'Aragosta

Lobster stuffed Ravioli, saffron-cream sauce, touch of tomato

Pappardelle al Cinghiale

Fresh pappardelle pasta, wild boar ragu, truffle oil, shaved parmesan

Risotto ai Funghi Selvaggi

Arborio rice, seasonal wild mushrooms, white truffle oil

Please Choose 1 Dolce:

Tirami Su:

Lady fingers, mascarpone, espresso, Marsala wine

Panna Cotta:

Vanilla cream custard, marinated berries

Add a Glass of Moscato or Port for \$5 to dessert