

Seattle Restaurant Week Dinner Menu (3 for \$50)

Appetizer Choices:

Calamari Fritti

Hand breaded to order fried calamari

Coccoli con Stracchino e Prosciutto Crudo

Fried bread dough, served with stracchino cheese and thinly sliced cured prosciutto

Polpette

Italian meatballs in a marinara sauce

Entrée Choices:

Pollo Boscaiola

Boneless chicken breast topped with a light cream sauce, artichokes and shiitake mushrooms. Served with roasted potatoes and sauteed vegetables

Manicotti

Tender tubes of pasta stuffed with ricotta cheese and spinach baked in a marinara sauce

Salmone Piccata

Pan seared Atlantic salmon topped with a white wine, lemon and caper sauce

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

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(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 cotto

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