

Volterra Restaurant
Seattle Restaurant Week
Spring 2022
Sunday Thru Thursday Only
3 Course Meal \$50

First Course
Choice of

Minestrone

Classic recipe made with aromatic vegetables, Yukon Gold potatoes and plum tomatoes *GF / Vegetarian*

Cured Meats

Prosciutto, Calabrese, Soppressata and Genoa Salami served with marinated olives and Pecorino Toscano *GF*

***Half Dozen Oysters**

Pacific Oysters served on the half shell with Bloody Mary Granita and Shallot Mignonette *GF*

Second Course
Choice Of

Braised Pork Cheeks

Pork Cheeks braised with celery, carrots, onions, fresh horseradish, Sangiovese and demi glaze.
Served with creamy polenta, market vegetables, horseradish cream and radish salad

***Seared Halibut Fillet**

Pan seared halibut fillet topped with olive tapenade and served with mashed potatoes and broccolini *GF*

Wild Mushroom Fettuccine

House made tomato infused fresh pasta tossed with porcini and morel mushrooms, shallots and basil in a tomato cream sauce and topped with grana cheese *Can be GF / Vegetarian*

Third Course
Choice Of
Tiramisu Vegetarian

Chocolate Cake with Vanilla Gelato *GF / Vegetarian*

Sorbetto or Gelato and Fresh Berries *GF*

**consuming raw or undercooked foods may cause food borne illness*