

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

**First Course**  
**Choice of**

**Lobster Bisque**

Creamy lobster bisque drizzled with tarragon oil.

**Apple and Fennel Salad**

Baby arugula, fresh fennel, apple, red onions, and gorgonzola Cheese tossed in apple cider vinaigrette and finished with candied pecans and balsamic reduction. *Can be GF | Vegetarian*

**Jumbo Shrimp Cocktail**

Jumbo shrimp served with house made cocktail sauce. *GF*

**Second Course**  
**Choice Of**

**\*Jumbo Scallops and Black Rice**

Italian black rice, wild mushrooms and braised greens tossed in parmesan cream and topped with Spicy seared Sea Scallops drizzled with butter sauce. *GF*

**Fettuccine Puttanesca**

Homemade organic egg pasta tossed in plum tomato sauce with kalamata olives, capers, garlic, red chili flakes and extra virgin olive oil. *Can be GF | Vegetarian*

**Maple and Bourbon Braised Beef Short Ribs**

Beef short ribs braised with carrots, onions, celery, maple syrup, Maker's Mark and demi glaze; served on caramelized shallot and parmesan mashed potatoes and sauteed spinach.

**Third Course**  
**Choice Of**

**Pumpkin Cheesecake with Cinnamon Sauce** *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*