



Seattle Restaurant Week

\$35 per person for 2 courses

tax and gratuity are not included

I

^{VE} Braised Tomatoes & Burrata

organic heirloom tomatoes, basil, balsamic glaze extra virgin olive oil & house made focaccia

Steak Bites

niman ranch tenderloin meat sauteed in our house-made spicy cream sauce serve w/house made focaccia

Creamy Seafood Chowder

fresh seafood, bacon, carrots, celery, onions & potatoes
add grilled cheese focaccia 6

^{VE, GF} Mediterranean Salad

all organic romaine, cucumber, tomatoes, onions, bell peppers, kalamata olives, feta, house-made greek dressing
add prawns 12 - grilled chicken 10

II

^{VGN, GF} Zucchini Linguine

organic zucchini noodles, tomatoes, marinated artichokes, kalamata olives, basil, chili flakes

^{VE} Primavera Penne Pasta

all organic garlic, asparagus, green peas, cherry tomatoes, basil sautéed with cream & parmesan
add chicken 8 – prawns 10

Lasagna

house- made pasta sheets, house made lamb and beef ragu, ricotta, mozzarella & parmesan

***Grilled Scallop Piccata**

sea scallops, spaghetti, garlic, cream, lemon, white wine, chili flakes, capers & parmesan cheese

Grappa's Famous Paella

fresh mussels, prawns, calamari, clams, chicken, peppers, tomatoes, onions & spicy saffron rice

III

Tiramisu

Chocolate Cake

Gelato or Sorbet

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness*



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Extras

add chicken 10

add prawns 12

homemade focaccia 7

Wine by Glass – Bottle



Coffee

Armistice Coffee Offerings:

Drip Coffee 4

Espresso 4

Decaf Espresso 4

Cappuccino 5

Latte 5

Macchiato 4

Turkish Coffee 6 (add Grappa 4)

Cocktails - Beer – Grappa



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