



## SEATTLE RESTAURANT WEEK

FALL 2022 • 3-COURSE DINNER \$35

~ choose one from each course ~

### APPETIZER

**Insalata di Scarola** vv gf

escarole salad with toasted pistachios, wine soaked golden raisins, taggiasca olives and orange supremes

**Zuppa del Giorno** vv gf

house-made soup of the day

**Formaggi** v

selection of two italian artisan cheeses with house-made preserves and piadina romagnola

### ENTREE

**Tortelli di Zucca** v

tortelli stuffed with butternut squash and house-made fruit mostarda, tossed with butter and sage

**Tagliolini Caprese** v

tagliolini tossed with sungold tomato sauce and pesto genovese, with creamy burrata on the side

**Tagliatelle al Tartufo** v

tagliatelle noodles with white alba truffle butter

**Gnocchi al Pomodoro** v

our signature hand-curved yukon gold potato gnocchi, house tomato sauce and parmigiano reggiano

**Lasagne Verdi**

spinach lasagna noodles layered with ragù bolognese (meat and tomato sauce), béchamel and parmigiano reggiano

*Please ask your server about other  
vegan/gluten-free options.*

### IN THE SPOTLIGHT!

**AMARO  
AVERNA  
SICILIANO**

Italians love their amari, and we are highlighting a special amaro during Seattle Restaurant Week.

*"Averna has a mouth-coating and bittersweet taste, carrying hints of orange and licorice, balanced with notes of myrtle, juniper berries, rosemary, and sage."*

**Mr. Wicks**

Averna & Lime, Shaken, Served Neat \$11

**Mr. Cone**

Averna, Smith & Cross Jamaican Rum, Cinnamon Simple and Lime; Garnished with Mint—Our Take on a Rhum Punch \$14

### DESSERT

**Panna Cotta al Caramello** gf

vanilla panna cotta with bitter caramel and crispy meringue crumble

**Torta di Nocciola** v gf

flourless chocolate and hazelnut cake

**Il Mascarpone di Ida\*** v

our house-made tiramisu—pietro's mother's recipe (as per Italian tradition, we use fresh raw eggs in the composition of our tiramisu)

EXECUTIVE CHEF: SABRINA TINSLEY

v - vegetarian | vv - vegan | gf - gluten free | df - dairy free

\* Consuming raw or undercooked eggs may increase your risk of food borne illness.