



Proud partners with local Seattle farms, dairies, and bakeries to bring the highest quality and freshest ingredients to your table. In our efforts to be a responsible restaurant to our community, we support local businesses, use eco friendly packaging, reduce waste, and create wellness-oriented dishes. Buon Appetito.

SEATTLE RESTAURANT WEEK

October 22 - November 4, 2023

\$35

CHOICE OF SALAD (CHOOSE ONE)

Andare **GF V**

Mixed Greens | Olives | Artichoke Hearts | Ricotta Salada | Pistachio | Lemon Vinaigrette

Herb Caesar **V**

Chopped Greens | Italian Herb Caesar Dressing | Herb Bread Crumbs | Parmesan Reggiano

House Salad **CN V**

House Green Blend | Pickled Mushroom | Cherry Tomato | Basil | Toasted Almond | Asiago |

Creamy Champagne Vinaigrette

Chopped

Chopped Greens | Parmesan | Crispy Chickpeas | Pickled Red Onion | Hard Boiled Egg | Salami |

Pepperoncini | Apple | Italian Red Wine Vinaigrette

CHOICE OF PIZZA OR PASTA (CHOOSE ONE)

PASTA

Spaghetti Carbonara

Pancetta Confit | Parmesan Broth | Cracked Black Pepper

Linguini **V**

Beurre Blanc | Sun Dried Tomato | Garlic | Lemon | Parmigiano Reggiano

Brown Butter Gnocchi

Lemon Cream Sauce | Caramelized Cipollini | Goat Cheese

Trofie **V**

Pumpkin Seed Pesto | Roasted Butternut Squash | Toasted Walnuts

Mushroom Risotto **V**

Local Foraged Wild Mushroom | Sherry Wine | Parmigiano Reggiano

Spaghetti & Meatballs

Andare Signature Spicy Meatball | Pomodoro | Parmigiano Reggiano | Fresh Mozzarella | Basil

-OR-

PIZZA

Pepperoni Tradizionali

Pepperoni | Buffalo Mozzarella | Basil | Garlic Confit

Ortaggio **V**

Herb Ricotta Spread | Garlic Spinach | Marinated Artichokes | Cherry Tomatoes | Lemon Zest

Margherita **V**

Blistered Cherry Tomato | Buffalo Mozzarella | Sea Salt | Basil

Pollo

Smoked Chicken | Mushrooms | Garlic Sauce | Fried Kale Pesto | Crushed Macadamia Nut | Peppers

Carne

Fennel Sausage | Pepperoni | Signature Spicy Meatball

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, or seafood may increase the risk of food borne illness. A taxable 18% service charge is added to each check. 100% of the service charge is distributed to the team who served you today. Additional gratuity is at the guest's discretion.