



SEATTLE RESTAURANT WEEK

DINNER MENU

3:00 – 8:30 pm

Appetizers

Caesar Salad

crispy romaine, croutons, homemade Caesar dressing, grated parmigiano cheese and anchovy

Bruschetta

tomatoes, garlic, basil, and extra virgin olive oil on toasted bread

Entrees

Pollo al Forno

Roasted organic, free range dark-meat chicken served with potatoes and mixed vegetables

Ravioli Marsala

homemade cheese ravioli in a rich porcini mushroom marsala sauce

Wild Boar Fettuccine

delicious wild boar ragu over homemade fettuccine

Desserts

Dark Chocolate Mousse

Tiramisu

3 courses for \$35 not including tax or gratuity. Choose one item from each category. No substitutions.