

TAVOLATA

Seattle Restaurant Week

\$55/Guest

\$55 Per person - choice of appetizer, pasta/entree, and dessert

Supplement 1

Focaccia, Marinated Olives, Olive Oil, Balsamic Vinegar

Supplement 2

Warm Hazelnuts, Rosemary, Sea Salt

Supplement 3

Semolina Fried Oysters, Calabrian Chili Aioli

STARTERS (Choose one per guest)

Salumi Board

Chef's Selection

Add Torta Fritta 4

Chickpeas

Celery, Sultanas, Parsley, Lemon

Roasted Beets

Ricotta, Walnuts, Basil, Sherry Vinegar

Tavolata Salad

Calabrian Chili Vinaigrette, Chicories, Cucumber, Tomato, Pickled Pepper, Red Onion, Pistachio, Pecorino

Bruschetta

Smoked Fish, Pickled Onion, Aioli

Burrata

Red Pear, Pine Nut Foriana, Crostini

Delicata Squash

Parsnip Puree, Maitake Mushroom, Pomegranate

Octopus Salad

Riso Nero, Calabrian Chili, Lime

Pasta or Entree (Choose one per guest)

Tonnarelli

Pecorino, Cracked Pepper, Butter

Spaghetti

Anchovy, Garlic, Chili, Mint

or

Tomato, Basil, Parmesan

Add Chicken and Pork Meatballs 6

Pappardelle

Beef and Pork Ragu, Tomato, Mint, Orange, Grana Padano

Rigatoni

Spicy Sausage, Tomato, Marjoram, Parmesan

Bucatini Amatriciana

Guanciale, Tomato, Chili, Pecorino

Linguini Nero

Prawns, Smoked Trout Roe, Pangratatto

Ricotta Ravioli

Brown Butter, Hazelnut, Sage, Saba

Gnocchi alla Romana

Semolina Gnocchi, Fresh Mozzarella, Tomato, Chili

Potato Gnocchi

Beef Cheeks, Delicata, Sage

Branzino

Piquillo Romesco, Pear-Kale Salad

Hanger Steak

Salsa Verde, Lacto Parsnip, Dehydrated Apple

Risotto

Roasted Carrot, Apple, Maitake Mushroom

Dessert (Choose one)

Zeppole

Chocolate Sauce, Powdered Sugar

Sorbetto or Gelato with seasonal shortbread

Seasonal Dessert

Chocolate Hazelnut Cake with Grand Marnier Anglaise