



SEATTLE RESTAURANT WEEK MENU

3 COURSE MENU \$35 PP

Full table participation required

CHOOSE ONE FROM EACH CATEGORY

ANTIPASTI

BLISTERED SHISHITOS

Peperonata, pickled peppers

SEARED BROCCOLI

Calabrian chili aioli, lemon, pepitas

CHICORY CHOP SALAD

Castlefranco, radicchio, castlevetrano olive, red onion, ricotta salata, red wine vinagrette

BURRATA (ADD \$5)

Kale salad, pepitas, pickled fresno chilis, bartlett pear, chili oil

MEATBALLS (ADD \$5)

House-ground brisket and pork, parsley, san marzano sugo, seawolf garlic toast

HOUSE MADE PASTA

GEMELLI

Brisket Genovese, parsley, parmigiano

MAFALDINE

Pasta al limone

FUSILLI

Basil pepita pesto, roasted autumn squash

GELATO

EVOO & SEA SALT Gelato

CHOCOLATE Gelato

POMEGRANATE Sorbetto



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