

SEATTLE RESTAURANT WEEK
APRILL 14-27

Lunch

APPETIZERS

(CHOOSE ONE)

BRUSCHETTA CON POMODORO

TOMATOES, BASIL, OLIVE OIL ON TOASTED FOCACCIA
BREAD

INSALATA MISTA

ORGANIC MIXED GREENS, GORGONZOLA CHEESE,
OLIVES, AND BALSAMIC DRESSING.

PASTA E FAGIOLI

PASTA SOUP WITH BEANS, PANCETTA, HERBS, LIGHT
TOMATO SAUCE.

MAIN

(CHOOSE ONE)

RAVIOLI AL PESTO

CHEESE RAVIOLI, FRESH BASIL, OLIVE OIL, GARLIC, CREAM SAUCE, AND
PARMIGIANO.

FETTUCCINE AL SALMONE

SMOKED SALMON AND PEAS, WHITE WINE, AND CREAM SAUCE.

SPAGHETTI BOLOGNESE

GROUND MEAT, TOMATO SAUCE, BLACK PEPPER, AND PARMIGIANO,
ITALIAN SPICES

POLLO AL GORGONZOLA

CHICKEN BREAST, IMPORTED GORGONZOLA, CREAM SAUCE, AND
PARMIGIANO.

DESSERT

(CHOOSE ONE)

GELATO

(CHOOSE YOUR FLAVOR)

TORTA DELLA NONNA

TENDER SHORTCRUST FILLED WITH LUSCIOUS ITALIAN PASTRY CREAM

TIRAMISU

LAYERS OF SAVOIARDI BISCUITS SOAKED IN ESPRESSO, CHOCOLATE, AND
MASCARPONE CHEESE.

