

S E A T T L E R E S T U R A N T
W E E K
A P R I L 1 4 - 2 7

Dinner

Starter choose one

-CROSTINI CON SALMONE

Smoked salmon, mozzarella and olive oil on homemade bruschetta

-MOZZARELLA CAPRESE

Fresh imported Italian mozzarella, tomato slices, extra virgin olive oil, fresh basil.

- POLPO E PATATE

Octopus marinated in extra virgin olive served with oil and potatoes.

Main choose one

-PAPPARDELLE CON CINGHIALE E FUNGHI

WILD BOAR RAGU SAUCE AND SHITAKE MUSHROOMS

-LINGUINE CON ASPARAGI

PROSCIUTTO AND ASPARAGUS IN LIGHT CREAM SAUCE

-POLLO ALLA VALDOSTANA

CHICKEN BREAST BAKED WITH FONTINA CHEESE AND ITALIAN PROSCIUTTO

-SALMONE PICCATA

WILD FRESH SALMON SAUTE WITH OLIVE OIL AND CAPERS IN WHITE WINE SAUCE

Dessert choose one

-TORTA AI FRUITI DI BOSCO

A mix of berries on a sponge cake base and short-crust pastry filled with
Chantilly cream

-TIRAMISU

Layers of savoiardi soaked in espresso, liquor, chocolate, and mascarpone
cheese.

- GELATO

Italian soft Ice cream
(CHOOSE YOUR FLAVOR)