

# Seattle Restaurant Week

## FIRST COURSE

*(choice of one)*

### Minestrone Soup

### Spinach Salad

Goat cheese, raspberry vinaigrette, prosciutto, walnuts

### Caesar Salad

Homemade crouton, parmesan cheese, hart of romaine

## SECOND COURSE

*(choice of one)*

### Cob Salad

Blue cheese, roasted tomato, avocado, chicken, hard boil egg, bacon, citrus vinaigrette, mix green

### Spaghetti Prawns

Sauteed large prawns, garlic lemon butter sauce, roasted tomato

### Eggplant Sandwich

Grilled marinate eggplant, roasted bell pepper, basil, artichoke tapenade

## DESSERT

*(choice of one)*

### Bonet

Amaretti custard

### Cannoli

Chocolate chip, ricotta

### Tiramisu

Lady finger, coffee, mascarpone cheese

**\$35 per person**

Price is per person (splitting is not permitted) and does not include drinks, tax or gratuity..  
All or no persons at the table must participate in ordering form menu.