

Raccolto

Seattle Restaurant Week

March 30th – April 12th

Three courses

50 per person

FIRST COURSE (FOR THE TABLE)

HAMACHI CRUDO* mustard seed, citrus, spring onion

GEM LETTUCE* green goddess, crispy shallot

ASPARAGUS* almond, fennel pollen aioli

SECOND COURSE (CHOICE OF)

PACCHERI english peas, wild mushrooms, crème fraîche

GRILLED MACKEREL onion & pepper agrodolce, potato
(substitute SALMON* +15)

BRAISED PORK BELLY charred rapini, salmoriglio
(substitute AMERICAN WAGYU* +15)

DESSERT (CHOICE OF)

APPLE STRUDEL whipped cream, citrus

CARROT CHEESECAKE salted caramel

SUPPLEMENTS

HALF DOZEN OYSTERS* +MP

G.H. BREAD SERVICE honeycomb, butter +16

STRACCIATELLA rhubarb, crostini +17

STROZZAPRETTI bolognese, mint, mascarpone +32

CAVATELLI plugra butter, black pepper, parmesan +27
(poached egg* add on +3)

*Raccolto is a General Harvest Restaurant
Vendemmia | Autumn | East Anchor Seafood | Haerfest | GH Pasta and Pizza
Follow and tag us on Instagram @RaccoltoSeattle*

**The King County Department of Health warns that consuming raw/undercooked foods increase your risk of foodborne illness.*

A 22% service will be added to all orders. 16% of this service charge will be distributed to our front of the house and back of the house team members. The other 6% will be retained by General Harvest to help cover employee benefits, offset operational costs, and maintain a safe and healthy work environment.



Scan for more details