

## Seattle Restaurant Week Dinner Spring 2025

\$50 per person Sunday - Thursday

Please allow time to leisurely enjoy this menu

### **Antipasti**

#### **Insalata di parma GF**

Spring mix, baked prosciutto, goat cheese, peppers, toasted almonds, red wine vinaigrette

#### **Burrata e pomodori V GF**

Vine ripened tomatoes, cucumber, celery, burrata, balsamic reduction, e.v.o.o.

#### **Pizzetta ai formaggi e funghi V**

Wood fired flatbread, ricotta, mozzarella, gorgonzola, oyster mushrooms, truffle oil

#### **Passato di verdure V**

Seasonal vegetarian puree soup

### **Main Course**

#### **Steelhead GF**

Grilled organically farmed steelhead, gulf prawns, homemade cheese and spinach ravioli

#### **Pollo parmigiana**

Classic style chicken parmigiana, san marzano passata, fresh mozzarella, reggiano

#### **Gnocchi primavera V GFA**

Homemade potato gnocchi, mixed vegetables, sun-dried tomatoes, cream sauce

#### **Scampi alla griglia**

Grilled, pancetta wrapped prawns, lemon risotto, roasted broccoli

### **Dolce**

#### **Tiramisu**

Ladyfingers soaked in Café Vita espresso, Kahlua, and layered with mascarpone cheese

#### **Raspberry sorbet**

#### **Cuore di cioccolata**

Warm Belgian chocolate cake, vanilla ice cream

#### **Featured wines**

Red, white, rose \$11/\$48btl

Prosecco \$11gl/\$48btl

Sparkling Rose \$12gl/\$48btl

*2020 Ca'Del Sarto Barbera D'Alba \$50/BTL*

#### **Featured cocktail**

##### **Plum Blossom**

Plum vodka, triple sec, lemon juice, cranberry

15

##### **Pomegranate Aperol Spritz**

Aperol, prosecco, pomegranate juice, club soda

16

**This menu is per person only. No substitutions or splits please.**

V – Vegetarian

GF – Gluten Free

GFA – Gluten Free Available