



## Seattle Restaurant Week 2025

3 course for \$35 per person

### STARTER

BURRATA CHEESE, USA V

BALSAMIC CONFIT TOMATO, BASIL PESTO, EXTRA VIRGIN OLIVE OIL

MIMOLETTE JEUNE, FRANCE V

ARTISAN LETTUCE, RED ONION, PISTACHIO, OLIVES, PEPPERONCHINO, CREAMY PISTACHIO DRESSING

PECORINO TOSCANO, ITALY

ITALIAN MEAT BALL, HOUSE TOMATO SAUCE, RICCOTA, TRUFFLE SALT, GRILLED BREAD

CAVE AGED GRUYERE, SWISS V

EGGPLANT RAGU GRATIN, CALABRIAN CHILI, BASIL CRUMBLE, GRILLED BREAD

### ENTRE

MOZZARELLA, USA V

FRESH LUMACHE, SPICY VODKA SAUCE, SMOKY SHRIMP, PARMESAN, CALABRIAN CHILI

GOUDA 5 YEARS, NETHERLANDS

FRESH PARPADELLE, VEAL RAGU BIANCO, SALAMI, PORK, MILK, FRESH HERBS

OSSAU IRATY, BASQUE FRANCE

MALFADINE, LAMB SAUSAGE, DWENJANG, SCALLION, CREAM, CALABRIAN CHILI

GRANA PADANO, ITALY V

FRESH PACCHERI, BLACK TRUFFLE, KING OYSTER MUSHROOM, CRISPY PROSCUITO DI PARMA

### DESSERTS

MASCARPONE, USA

MADE TO ORDER TIRAMISU, COFFEE, RUM

PISTACHIO GELATO, PISTACHIO, OLIVE OIL

LAURA CHENEL GOAT CHEESE, USA V

FROZEN CHEESE, POACHED PEAR, PISTACHIO, DRUNKEN RAISIN, TARRAGON, HONEY