

MARCH 30 - APRIL 12
\$35 PRIX FIXE MENU

INCLUDES ONE OPTION FROM EACH CATEGORY BELOW

**SEATTLE
RESTAURANT
WEEK**



—VIBERTI—

ENJOY WITH OUR FEATURED SELECTION OF VIBERTI WINES

\$12 FLIGHT - *Flight is only available with Prix Fixe Menu*

- VIBERTI FILEBASSE CHARDONNAY
- VIBERTI LA GEMELLA BARBERA
- VIBERTI LANGHE NEBBIOLO

Featured wines are also available by the glass & bottle

STARTERS

MUSHROOM BRUSCHETTA (V)

Fresh mushrooms sautéed with herb butter and a touch of truffle, served with burrata over crispy Macrina potato bread.

GORGONZOLA MEATBALLS

Three smaller gorgonzola-filled versions of our signature homemade meatballs in a red wine marinara sauce, served with toasted bread for dipping. *Contains beef and pork.*

HALF CAESAR SALAD (GFO)

Romaine and croutons tossed to order with our homemade zesty anchovy, parmesan, and garlic Caesar dressing, topped with parmesan cheese.

ENTREES

BLACKENED SALMON SALAD

Blackened salmon atop a bed of mixed greens with walnuts, goat cheese and our creamy lemon poppyseed dressing.

SHORT RIBS WITH DEMI GLACE

Slow braised beef short ribs with a red wine demi glace. Served with potato gnocchi.

PESTO PASTA (V) (GFO)

Bowtie pasta in a creamy blend of alfredo and pesto with a dollop of marinara, mushrooms, red flakes, garlic, parmesan cheese, pine nuts, basil & herbs.

DESSERTS

TIRAMISU

Espresso dipped lady fingers layered with mascarpone mousse.

RICOTTA & PISTACHIO CAKE

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar.

BLACKBERRY SORBET (GF)

Gelatiamo scratch-made blackberry sorbet.