

~ choose one from each course ~

APPETIZERS

Zuppa di Cannellini **vv gf**

Romagnolo cannellini bean soup with tomato, rosemary and sage

Verdure alla Griglia **vv gf**

grilled zucchini, eggplant, carrot and bell peppers with balsamic mustard, lemon and thyme sauce

Rillettes di Porchetta

potted slow braised pork shoulder with fennel and herbs, house crostini

Polenta con Anatra **df gf**

crispy polenta with braised duck ragu

ENTREES

Gnocchetti al Ragu di Pesce

ricotta gnocchi with ragu of fish, saffron, green tomatoes and bell pepper

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliolini al Prosciutto

tagliolini with prosciutto ragu

Cinghiale Dolceforte **df gf**

sweet and savory wild boar with a rich sauce of chocolate, candied ginger, pine nuts and dried fruits, crispy polenta

Melanzane alla Parmigiana **v gf**

sliced eggplant layered with mozzarella, house tomato sauce, and parmigiano

Casseruola **vv gf**

oven-baked cannellini and cranberry beans with parsnips, escarole, butternut squash and roasted tomatoes topped with a polenta herb crust

DESSERTS

Panna Cotta con Ribes **gf**

vanilla panna cotta with cranberry coulis and granola crumble

Sorbetto **vv gf**

raspberry sorbetto with house infused mint vodka

Torta di Nocciola **v gf**

flourless hazelnut chocolate cake with Frangelico chantilly

*ask your server about our
Seattle Restaurant Week featured wines by the bottle!*