



Seattle Restaurant Week

3 courses - \$50.

Insalata

Cesaré Cavolo

*Chopped Hearts of Romaine & Kale,
IL Bistro Classic Dressing, Fried Croutons,
Parmigiano-Reggiano*

Caprese

*Vine Ripened Tomato, Mozzarella,
Ten Year Aged Balsamic, Basil*

Entrata

Rigatoni Bolognese

*Rigatoni Pasta, Ground Veal & Lamb Ragu,
Red Wine, Rosemary, Pecorino-Romano*

Bucatini alla Carbonara

*Bucatini Pasta, Prosciutto, Fresh Egg,
Garlic, Black Pepper, Pecorino-Romano*

Lasagne

*Traditionally Prepared with Ground Veal &
Lamb, Imported Italian Cheeses & Marinara*

Dolci

Tiramisu

*Lady Fingers, Sweet Mascarpone, Marsala,
Caffe Vita Espresso & Cocoa*

Raspberry Sorbetto or Salted Caramel Gelato