

PIATTI



SEATTLE RESTAURANT WEEK

THREE COURSE MENU ~ \$65 per person

.Choose one item from each category

ZUPPA E INSALATE

Italian wedding soup orzo, spinach, carrots, meatballs

Arugula salad endive, red onion, red grapes, grana padano, roasted pine nuts, lemon vinaigrette

Mixed green salad cranberries, almonds, tomato, gorgonzola, balsamic vinaigrette

PASTA & SECONDI

Lemon ricotta ravioli spinach, sage-brown butter, bread crumbs

Bolognese rigatoni, grana padano, EVOO

Cioppino prawns, clams, halibut, white wine tomato sauce

Seared sea bass roasted cipollini, zucchini, cherry tomato confit, olives, charred tomato

NY steak olive oil whipped potatoes, asparagus, caramelized cipollini onion, espresso-sherry reduction

DOLCI

Zeppole italian donut holes, lemon curd, fennel sugar, blueberry

Tiramisu mascarpone, rum, espresso, chocolate

Flourless chocolate torte raspberry, whipped cream