

Seattle Restaurant Week
3 Course Lunch - \$35

Appetizers

Minestrone Soup

Fresh mixed vegetables soup.

Burrata

Fresh, creamy Mozzarella served with sundried tomato pesto and garlic crostini.

Barbabetola e Rucola

Arugula, beets, walnuts, goat cheese, white balsamic vinaigrette.

Entrées

Pesce del Giorno

Fresh Fish Special.

Pollo Piccata

Chicken breast, capers, white wine lemon sauce. Served with potatoes and vegetables.

Reginette Verdi Primavera

Homemade Reginette pasta with sautéed vegetables, in a flavorful pink sauce made with tomato and a touch of cream.

Ragù di Mare

Seafood ragù with freshly made Paccheri pasta, delicately diced prawns, salmon, lingcod, and calamari in a rich tomato-based sauce.

Desserts

Tiramisú

Panna Cotta

Gelato

Seattle Restaurant Week
3 Course Dinner - \$50

Appetizers

Minestrone Soup

Fresh mixed vegetables soup.

Burrata

Fresh, creamy Mozzarella served with sundried tomato pesto and garlic crostini.

Calamari alla Diavola

Squid slices sautéed in a spicy tomato sauce with olives and capers.

Insalata di Spinaci

Spinach salad with toasted prosciutto, cherry tomatoes, goat cheese, and lemon vinaigrette

Entrées

Pesce del Giorno

Fresh Fish Special.

Reginette Verdi Primavera

Homemade Reginette pasta with sautéed vegetables, in a flavorful pink sauce made with tomato and a touch of cream.

Ragù di Mare

Seafood ragù with freshly made Paccheri pasta, delicately diced prawns, salmon, lingcod, and calamari in a rich tomato-based sauce.

Agnello

Roasted Lamb chops served with risotto al parmigiano.

Pollo al Marsala

Chicken breast, mushrooms, Marsala wine sauce. Served with potatoes and vegetables.

Desserts

Tiramisú

Panna Cotta

Gelato