

SEATTLE RESTURANT WEEK



Dinner Menu

A Glass of Prosecco

STARTERS

(PLEASE CHOOSE ONE)

-MOZZARELLA CAPRESE

Fresh imported Italian mozzarella, tomato slices, extra virgin olive oil, fresh basil.

-INSALATA DI CESARE*

ROMAINE SALAD, CAESAR DRESSING, AND CROUTONS.

ITALIAN MIX COLD CUTS

MORTADELLA, SALAMI, PROSCIUTTO, ASSORTED CHEESES, OLIVES

PRIMO

(PLEASE CHOOSE ONE)

GNOCCHI ALLA NAPOLETANA

HOMEMADE GNOCCHI IN TOMATO SAUCE, TOPED WITH PARMIGIANO AND FRESH BASIL.

TORTELLINI ALLA PANNA

BEEF TORTELLINI IN CREAM SAUCE WITH PROSCIUTTO AND PARMIGIANO

SECONDO

(PLEASE CHOOSE ONE)

TAGLIATA DI MANZO

PAN-SEARED THEN THINLY SLICED SIRLOIN STEAK ON BED OF ARUGULA AND DRIZZLED WITH BALSAMIC REDUCTION

POLLO ALLA CONTADINA

CRISPY CHICKEN SAUTED , TOP WITH PROSCIUTTO AND MUSHROOMS IN LIGTH CREAM SAUCE

SALMONE PICCATA

WILD FRESH SALMON, WHITE WINE, AND LEMON CAPERS.

DESSERT

(PLEASE CHOOSE ONE)

TIRAMISU

LAYERS OF SAVOIARDI SOARED IN ESPRESSO, CHOCOLATE, AND MASCARPONE CHEESE

GELATO

FLAVORFUL SMOOTH ITALIAN ICE CREAM, ASK FOR FLAVORS.

\$65

