

RIONE XII

SEATTLE RESTAURANT WEEK

- \$50 Per Person -

*A three course Roman style tasting menu.
Whole table participation is recommended.*

-CHOOSE ONE FROM EACH SECTION-

1ST COURSE

Burrata v

grilled endive, pine nuts, calabrian honey, crostini

Carciofi alla Giudia v

fried artichokes, aioli, pangrattato*

Insalata Mista v gf

*mixed artisan lettuces, pecorino romano,
red wine vinaigrette**

Suppli Funghi v

fried mushroom risotto, fonduta, capers, lemon

Bruschetta v

tomato jam, buffalo mozzarella, fried basil

2ND COURSE

Spaghetti Cacio e Pepe v

cracked pepper, pecorino romano

Bucatini Amatriciana

guanciale, red onion, tomato, chili, pecorino

Strozzapreti Carbonara

pancetta, raw egg yolk, grana padano*

Gnocchi alla Romana v

*semolina dumplings, tomato,
mozzarella, grana padano*

Margherita Pizza v

buffalo mozzarella, pecorino, tomato, basil

Funghi Pizza v

*wild mushroom, mozzarella, pecorino romano,
garlic, truffle oil*

DESSERT

Strawberry Cannoli

strawberry ricotta, pistachio, chocolate

Tiramisu

espresso, mascarpone, ladyfingers

Gelato or Sorbetto

amaretti cookie

COCKTAIL & WINE SPECIALS

Limoncello Spritz 10

house-made limoncello, lemon, bubbles

Espresso Martini 10

vodka, coffee liqueur, espresso, nutmeg

Les Dauphins Rosé 10g | 34b

ESR 'Annabelle' Pinot Grigio 10g | 34b

Orizzonti Montepulciano 10g | 34b

We include a service charge of 20% to the entire guest check. The entire service charge (100%) is retained by the company. Gratuities are not expected.

**The King County Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contribute to your risk of food-borne illness, especially if you have certain medical conditions.*