

SEATTLE RESTAURANT WEEK

3 COURSE MENU • \$50 PER PERSON

STARTERS • CHOOSE ONE

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ROMANA CROQUETTES v
Calabrian Chile Aioli* Parmesan

ROASTED BEETS v gf
Ricotta, Walnut, Basil, Sherry Vinegar

CAESAR SALAD*
Anchovy Pangrattato, Lemon, Parmesan
Add White Anchovies 7
Add Chicken Breast 9

TAVOLÀTA SALAD* v
Romaine, Arugula, Chickpeas, Croutons,
Cucumber, Cherry Tomato, Parmesan,
Oregano Vinaigrette

PASTA • CHOOSE ONE

SPAGHETTI POMODORO v
Tomato, Basil, Parmesan
Add Chicken & Ricotta Meatballs 7
-or- Vegetarian Meatballs 7

CAMPANELLE v
Basil Pesto, Ricotta, Pine Nuts, Pangrattato
Add Chicken Breast 9

RIGATONI 'THE KING'
Spicy Pork Sausage, Tomato,
Marjoram, Chile, Parmesan

TONNARELLI CACIO E PEPE v
Pecorino, Cracked Pepper, Butter

DESSERT

TIRAMISU
Lady Fingers, Amaretto, Espresso,
Chocolate, Mascarpone

COCKTAIL SPECIALS

AMALFI SWIZZLE 15
Gin, Aperol, Lemon, Passion Fruit, Ginger

ITALIAN OLD FASHIONED 15
Bourbon, Amaro, Gum Syrup,
Bitters, Orange Zest

WINE SPECIALS

ESR 'GRACE' PROSECCO 15g | 50b
nv • Prosecco, IT

ESR 'ANNABELLE' PINOT GRIGIO 15g | 50b
2023 • Friuli, IT

ESR 'MAGGIE & ELLIE' SANGIOVESE 15g | 50b
2023 • Tuscany, IT

ESR has added 20% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

***Our kitchen prepares food that may come in contact with nuts. Please advise your server of any allergies.*

**The King County Department of Health would like to warn you that eating raw or undercooked foods may lead to food-borne illness.*