

FALL 2025 • 4-COURSE • \$50

~ full table participation required, 2 people minimum ~

ANTIPASTI

Breads of Emilia-Romagna **v**

Enjoy a selection of our house made breads including piadina Romagnola, tigelle Emiliane, pane all'olio

Antipasto Misto Platter

Chef's choice of "Levoni" Italian cured meats, artisan cheese and house prepared roasted and grilled vegetables

Insalata Mista **vv gf**

house mixed salad with apple cider vinaigrette

PRIMI

~ select two ~

Gnocchi al Pomodoro **v**

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Tartufo **v**

tagliatelle with Urbani white alba truffle butter

Lasagne Verdi

spinach lasagna noodles layered with ragu bolognese (meat and tomato sauce), béchamel and parmigiano reggiano

Zucca e Ceci in Umido **vv gf**

butternut squash, chickpea, and Tuscan kale in tomato briase with crispy polenta

Pappardelle con l'Anatra

pappardelle with braised duck, tomato, and sage sauce

Gnocchetti alla Boscaiola

ricotta gnocchetti with wild mushroom, sausage, and cream sauce

Stracotto alla Parmigiana **gf df**

Parma style braised beef cheeks in red wine sugo with patatine, Tuscan kale, balsamic cipollini

DOLCI

Torta di Nocciola **v gf**

flourless hazelnut chocolate cake with Frangelico chantilly

Panna Cotta ai Frutti di Bosco **gf**

Vanilla panna cotta with mixed wild berry sauce

*ask your server about our
Seattle Restaurant Week featured wines by the bottle!*