

2411 2nd Ave

Belltown

\$50 Menu - Choose one item from each course:

Each meal includes warm, herbed baguette with pesto dipping oil.

Proudly local, we use **Darigold** milk and heavy cream

FIRST COURSE:

- Arugula Strawberry Salad
 - o Arugula, strawberries, walnuts & gorgonzola, tossed with balsamic vinaigrette.
- Caprese
 - o Roma tomatoes, fresh mozzarella, basil, mixed greens & extra virgin olive oil.
- Gamberoni Pistachio
 - Jumbo prawns sautéed with garlic and brandy in pistachio lemon sauce, served over fresh spinach.
- Vongole e Cozze

SEATTLE RESTAURANT WE---€K

> Fresh clams & mussels steamed in white wine, garlic, olive oil, butter, crushed red pepper flakes, and Italian parsley.

SECOND COURSE:

- Pollo Piccata
 - o Lemon, caper, garlic butter sauce with choice of vegetables or spaghetti.
- Pollo Marsala
 - Mushrooms and Marsala wine sauce with fresh herbs and a touch of cream. Choice of vegetables or spaghetti.
- Rigatoni Boscaiola
 - o Rigatoni with Italian plum tomato meat sauce with sweet peas, mushrooms and a touch of cream.
- Rigatoni Mondello
 - o Prawns, Roma tomatoes, pistachio-spinach pesto, and a touch of cream.
- Spaghetti Carbonara
 - o Spaghetti, pancetta, egg yolk, pecorino cheese & black pepper.
- Spaghetti Polpette
 - o Homemade meatballs in an Italian plum tomato sauce.

THIRD COURSE:

- Tiramisu
- Cannoli

BEVERAGE (one per person):

- Fountain Soft Drink
- Pinot Grigio
- Chianti