



Seattle Restaurant Week 2025

3 course for \$35 per person

STARTER

BURRATA CHEESE, USA
BALSAMIC CONFIT TOMATO, BASIL PESTO, EXTRA VIRGIN OLIVE OIL

MIMOLETTE JEUNE, FRANCE
ARTISAN LETTUE, RED ONION, PISTACHIO, OLIVES, PEPPERONCHINO,
CREAMY PISTACHIO DRESSING

PECORINO TOSCANO, ITALY
ITALIAN MEAT BALL, HOUSE TOMATO SAUCE, RICCOTA, TRUFFLE SALT,
GRILLED BREAD

COMTE MONTS-JURA, FRANCE
SPICY ITALIAN SAUSAGE, POLENTA, PEPPERONATA

ENTREE

MOZZARELLA, USA
RIAGATONI, VODKA SAUCE, SUNDRIED TOMATO, SHRIMP

GRANA PADANO, ITALY
FRESH CAMPANELLE, BLACK TRUFFLE, BLUE OYSTER MUSHROOM, PROSCIUTO

OSSAU IRATY, BASQUE FRANCE
MALFADINE, LAMB SAUSAGE, DWENJANG, SCALLION, CREAM, CALABRIAN CHILI

MANCHEGO, SPAIN
GNOCCHI, PANCETTA, CALABRIAN CHILI, RICE CREAM SAUCE, SCALLIONS

DESSERT

CREAM CHEESE, USA
HOUSE MADE BASQUE CHEESE CAKE

MASCARPONE, USA
MADE TO ORDER TIRAMISU, COFFEE, RUM

PISTACHIO GELATO, PISTACHIO, EXTRA VIRGIN OLIVE OIL