

FALL 2025 • 3-COURSE • \$35

~ one from each course ~

ANTIPASTI

Vellutata di Patata gf

Velvety smooth potato, leek and saffron soup

Insalata di Scarola vv gf

Escarole and radicchio salad with toasted pistachios, wine-soaked golden raisins, taggiasca olives and orange supremes

PRIMI

Gnocchi al Pomodoro v

potato gnocchi tossed in our house tomato sauce and parmigiano reggiano

Tagliatelle al Tartufo v

tagliatelle with 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

DOLCI

Torta di Nocciola v gf

flourless hazelnut chocolate cake with Frangelico chantilly

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