

Seattle Restaurant Week

Lunch Menu

3 Course \$35 +tax

~ Appetizer ~

Minestrone di Verdure

Fresh mixed vegetables soup

Burrata

Fresh creamy mozzarella served with
sundried tomato pesto, garlic crostini

Insalata di Spinaci

Baby spinach, toasted prosciutto, cherry
tomatoes, goat cheese, lemon vinaigrette

~ Main Course ~

Pesce del Giorno

Fresh fish special

Ravioli d Zucca

Butternut squash ravioli in browned
butter and sage sauce

Penne Moda

Fresh tomatoes, capers, kalamata olives,
basil, garlic, light marinara sauce

Pollo Piccata

Chicken breast, white wine lemon sauce.
Roasted potatoes and sautéed vegetables

~ Dessert ~

Tiramisù- Layers of espresso-soaked lady fingers,
creamy mascarpone, whipped cream, and a dusting of
cocoa

Panna Cotta – Silky vanilla custard, mixed berry
sauce

Gelato – Ask your server for today's flavor

Seattle Restaurant Week

Dinner Menu

3 Course \$50 +tax

~ Appetizer ~

Pasta e Fagioli

Cannellini beans, pasta, vegetables broth

Burrata

Fresh creamy mozzarella served with
sundried tomato pesto, garlic crostini

Calamari alla Diavola

Squid slices sautéed in a spicy tomato sauce
with olives and capers

Barbabietola e Rucola

Arugula, beets, walnuts, goat cheese
White balsamic vinaigrette

~ Main Course ~

Pesce del Giorno

Fresh fish special

Ravioli ai Funghi

Wild mushrooms ravioli in a light creamy sauce
with sun-dried tomatoes

Ossobuco di Maiale

Slow braised pork shanks in rich savory gravy.
Served with saffron risotto

Pollo al Marsala

Chicken breast, mushrooms, Marsala wine sauce.
Served with roasted potatoes and sautéed vegetables

~ Dessert ~

Tiramisù- Layers of espresso-soaked lady fingers,
creamy mascarpone, whipped cream, and a dusting of
cocoa

Panna Cotta – Silky vanilla custard, mixed berry
sauce

Gelato – Ask your server for today's flavor