



rustic euro-italian restaurant & bar

Seattle restaurant week

Fall 2025

Antipasti

Chicory insalata guanciale, Cosmic Crisp apple, spiced pistachio, conserva misti, honey cider vinaigrette, Parmigiano

Burrata roasted delicata squash, marinated mushroom, delicata porcini puree, spiced pepita, black pepper sage crackers

Polpo braised octopus, chickpea, finocchiona, Castelvetro olive, verdura conserva, salsa verde

Secondi

Orecchiette fennel sausage, broccoli, goat horn pepper, oregano, Pecorino

Maiale Milanese Brussels sprout, celeriac, smoked pork belly, pomegranate, frisee, Dijonnaise

Market fish daily preparation

Cavatelli foraged mushrooms, truffled Marsala crema, Tuscan kale, Pecorino

Dolci

Torta flourless chocolate cake, oat sable, malted vanilla meringue, Amaro Montenegro caramel

Crostata di zucca butternut squash custard, pepita & poppy seed, crème fraiche gelato