



grappa

mediterranean cuisine

wine & cocktails

Seattle Restaurant Week

\$65 per person for 3 courses

tax and gratuity are not included

I

Spaniard Octopus

(377 CAL) GFO

char-broiled octopus tentacle, lemon beurre blanc, pickled onions, and rosemary bread

***Half Dozen on Half Shell**

(340 CAL) GF, DF

fresh local market oysters, pomegranate mignonette sauce

***American Wagyu Bites**

(650 CAL)

GFO imperial american wagyu beef, sautéed steak bites, spicy cream sauce & grilled rosemary bread

***Charcuterie Board**

(597 CAL) GFO

d'parma prosciutto, salami, goat cheese, brie cheese, graviera cheese, house-made crostini, grapes & fig jam

II

Spaghetti D'Mare

(495 CAL) DF

fresh-caught mussels, bay scallops, prawns, calamari, white wine red tomato sauce, chili flakes

Veggie Rigatoni Pesto

(695 CAL) VGT

house-made pesto, cream, pine nuts, parmesan, asparagus, cherry tomatoes, spinach, parmesan

add prawns 14 - add chicken 12

Spicy Sausage Rigatoni

(772 CAL) VGTO

italian spicy sausage, onions, mushrooms, vodka cream sauce

Pappardelle Bolognese

(655 CAL) GFO

house-made lamb & beef ragu, cream & goat cheese

add caviar 30

Chicken Marsala

(875 CAL) GFO, VGTO

seasonal handpicked organic mushrooms, pappardelle, cream, garlic, onions, parmesan

sub gluten-free spaghetti 3

III

Mama's Tiramisu

(600 CAL)

Flourless Chocolate Cake

(423 CAL) GF

Pumpkin Panna Cotta

(637 CAL) GF

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness. VGN = VEGAN, VGT = VEGETARIAN, DF = DAIRY FREE, GF = GLUTEN FREE, VGNO = VEGAN OPTIONAL, VGTO = VEGETARIAN OPTIONAL, GFO = GLUTEN FREE OPTIONAL*