



Seattle Restaurant Week

3 courses - \$50.

Insalata

Cesaré Cavolo

*Chopped Hearts of Romaine & Kale,
IL Bistro Classic Dressing, Fried Croutons,
Parmigiano-Reggiano*

Caprese

*Vine Ripened Tomato, Mozzarella,
Ten Year Aged Balsamic, Basil*

Entrata

Rigatoni Bolognese

*Rigatoni Pasta, Ground Veal & Lamb Ragu,
Red Wine, Rosemary, Pecorino-Romano*

Bucatini alla Vodka

*Bucatini Pasta, Prosciutto, English Peas,
Vodka Sauce, Ricotta Salata*

Lasagne

*Traditionally Prepared with Ground Veal &
Lamb, Imported Italian Cheeses & Marinara*

Dolci

Tiramisu

*Lady Fingers, Sweet Mascarpone, Marsala,
Caffe Vita Espresso & Cocoa*

Raspberry Sorbetto or Salted Caramel Gelato

*We have added a 4.5% surcharge to your bill. 100% of this surcharge is retained by
IL Bistro to enable us to pay our employees a living wage.*