

SEATTLE RESTAURANT WEEK MENU

3 COURSE MENU \$35PP

Full table participation required

CHOOSE ONE FROM EACH CATEGORY

ANTIPASTI

BRUSSEL SPROUTS

Crispy fried, balsamic, toasted hazelnut

CAESAR SALAD

Little gem lettuce, classic Caesar dressing, crouton,  
parm

PARMA SALAD

Baby arugula, parm , lemon

HOUSE MADE PASTA (choice of one)

PEPPERONTA

Roasted red peppers, sausage, red sauce, touch of  
cream

RIGATONI

Beef and Pork bolognese, parmigiano

FUSILLI

Basil pepita pesto, parm

PIZZA

Choice of any one pizza

Vino

House Red White or Aperol Spritz

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parm

PARMA SALAD

Baby arugula, parm , lemon

HOUSE MADE PASTA (choice of one)

PEPPERONTA

Roasted red peppers, sausage, red sauce, touch of  
cream

RIGATONI

Beef and Pork bolognese, parmigiano

FUSILLI

Basil pepita pesto, parm

PIZZA

Choice of any one pizza

Vino

House Red White or Aperol Spritz

SEARED BROCCOLI  
Calabrian chili aioli, lemon, pepitas

CAESAR SALAD  
Little gem lettuce, classic Caesar dressing, crouton,  
parm

MEATBALLS  
House-ground brisket and pork, parsley, san  
marzano sugo

HOUSE MADE PASTA or PIZZA (Choice of one)

GEMELLI  
Brisket Genovese, parsley, parmigiano

MAFALDINE  
Bacon, capers, roasted tomato

RIGATONI  
Beef and Pork bolognese, parmigiano

FUSILLI  
Wild Mushroom ragu, parmigiano

PIZZA  
Choice of any one pizza

DOLCI  
Gelato or Tiramisu

EVOO & SEA SALT Gelato  
CHOCOLATE Gelato  
TIRAMISU

SEATTLE RESTAURANT WEEK MENU  
3 COURSE MENU \$50 PP  
Full table participation required  
CHOOSE ONE FROM EACH CATEGORY

ANTIPASTI

BRUSSEL SPROUTS  
Crispy fried, balsamic, toasted hazelnut