

Cicchetti

Kitchen + Bar

Seattle restaurant week

Spring 2026 \$65

Cicchetti

Select 3 -served with house made flatbread

Lamb dolmas pine nut, golden raisin, feta, saffron aioli

Wood fired dates chorizo, Mahon, salsa bravas

Muhammarah roasted bell pepper, toasted walnut, pomegranate, Aleppo chili

Garlic hummus pine nut, olive tapenade, charred lemon, pita chips

Wood fired halloumi olives, goat horn pepper, mint

Or

Fattoush salad tomato, cucumber, bell pepper, radish, little gem, red onion, crispy flatbread, tahini yogurt, mint, parsley, dill

Large plates

Falafel garlic hummus, feta, pomegranate, torshi pickles, herbs

Market fish daily preparation

Wood fired

chicken thigh cous cous, fava bean, golden raisin, zhoug, pickled carrot

Moroccan lamb stew basmati rice, dried fruit, English pea, chickpea Chorba, chermoula yogurt, mustard greens, flat bread

Dolci

Fernet Torte Fernet Branca flourless chocolate cake, espresso cremeux, toasted meringue

Cheesecake ricotta, honey, pluot compote, floral chantilly cream