

Limoncello

Seattle Restaurant Week

Piatto Principale

Antipasto

BURRATA LIMONCELLO 50 65

Creamy burrata, bedded on our house made, fresh tomatoes, roasted bell peppers and roasted eggplant puree, drizzled with our house made nut free pesto sauce, italian olive oil and italian balsamic reduction, sprinkled with dried oregano.

BRUSCHETTA LIMONCELLO 35 50 65

2 slices of our house made focaccia toasted, rubbed with shallots and a drizzle of olive oil, topped with our most delicious bruschetta mix of shallots, roasted bell peppers, fresh tomatoes, roasted eggplant, house made nut free pesto sauce, italian olive oil, drizzled with italian balsamic reduction.

INSALATA DI RUCOLA 50 65

A creamy burrata bedded on fresh arugula, covered with 2 thinly sliced prosciutto di Parma, a drizzle of italian balsamic reduction, topped with shaved parmigiano reggiano cheese.

INSALATA DI CESARE 35 50 65

A splitted baby romaine heart, drizzled on our house made caesar dressing, topped with two slices of macrina bakery baguette, crusted with parmesan cheese and italian olive oil, sprinkled with grated parmigiano cheese.

LASAGNA ALLA BOLOGNESE 50

House made pasta layered with tomato beef ragú sauce, house made bechamel creamy sauce, pecorino romano cheese. Baked to perfection in the oven.

RAVIOLI DI ZUCCA 35

House made ravioli filled with butter nut squash, tomato creamy sauce, finished with grated parmigiano cheese.

RAVIOLI DI CARNE 35

House made ravioli filled with slowly roasted beef and ricotta cheese, tomato cream sauce, and topped with calabrian peppers sauce, and pecorino romano cheese.

GNOCCHI CON BURRATA 35

House made potato gnocchi on our house made tomato cream sauce, topped with a fresh burrata, baked to perfection in the oven, finished with a drizzle of our quintessential nut free pesto sauce and grated parmigiano cheese.

GNOCCHI CON SALCICCIA SPECIALE 50

House made potato gnocchi, baked in a house made red wine tomato cream sauce, sun dried tomatoes, roasted garlic, topped with sliced italian sausage, and a with a scoop of soft ricotta cheese drizzled with calabrian peppers sauce, and a sprinkle of dried oregano.

GNOCCHI CON POLLO 50

House made potato gnocchi on a gorgonzola creamy sauce, slowly roasted chicken filet strips, finished with pecorino romano cheese.

GNOCCHI AL RAGÙ 50

House made potato gnocchi, finished with our house made tomato beef ragú sauce, red wine, sprinkled with pecorino romano cheese.

FETTUCCINE AL RAGÙ 50

House made pappardelle pasta, tomato beef ragú sauce, sprinkled with pecorino romano cheese.

PENNE AL RAGÙ 50

Gluten free penne pasta, tomato beef ragú sauce, sprinkled with pecorino romano cheese.

PENNE PESTO 35

Gluten free penne pasta with our house made nut free pesto sauce, sauted with, roasted garlic, cream, sundried tomatoes, finished with pecorino romano cheese.

PENNE PESTO CON POLLO 50

Gluten free penne pasta with our house made nut free pesto sauce, sauted with roasted chicken, roasted garlic, cream, sundried tomatoes, finished with pecorino romano cheese.

CANNELLONI DI CARNE 50

House made cannelloni filled with our red wine roasted ground beef, ricotta, house made creamy bechamel sauce, bedded on our house made tomato pink sauce, sprinkled with pecorino romano cheese, baked to perfection.

POLLO PIZZAIOLO CON PASTA 50

Grilled chicken breast fillet bedded on a house made white wine tomato sauce, calamata olives, capers, shallots, smoked mozzarella cheese, topped with a fresh burrata, baked to perfection, finished with a sprinkle of dried oregano and pecorino romano cheese. Accompanied by a side of Fettuccine sauteed with butter, shallots, salt and pepper.

PAPPARDELLE PESTO E POLLO 50

House made spinach pappardelle pasta, nut free pesto creamy sauce with sundried tomatoes, roasted garlic and slowly roasted chicken breast strips, nutmeg, topped with pecorino romano cheese.

TAGLIARINI MARI E MONTI 65

House made squid ink tagliarini pasta, brandy creamy sauce, sweet paprika, sauteed fresh prawns, pancetta, roasted garlic and sage, finished with a sprinkle of grated parmigiano cheese.

MELANZANE PARMIGIANA 35

House made tagliarini pasta, house made tomato creamy sauce, smoked mozzarella cheese, roasted eggplant, roasted garlic, topped with a fresh burrata, sprinkled with dried oregano.

BRANZINO AL FORNO CON PASTA 65

Mediterranean Branzino filet, roasted in fresh tomato sauce and white wine reduction, italian carciofi, calamata olives, thinly sliced shallots, capers, drizzled with our house made nut free pesto sauce and dried oregano. Accompanied by a side of Fettuccine sauteed with butter, shallots, salt and pepper.

PAGLIA E FIENO CON ARAGOSTA 65

House made pappardelle with brandy creamy sauce, sauteed pancetta, australian lobster tail, finished with lemon zest, shallots and parmesan cheese. Drizzled with melted butter.

TRENETTE AL VEGETALI GF 35

Gluten free penne pasta with our house made eggplant tomato ragú sauce, roasted eggplant, roasted red bell pepper, drizzled with our house made nut free pesto sauce and sprinkled with pecorino romano cheese.

Autentica Cucina Italiana



PASTA LIQUOR PIZZA

Dolce

TIRAMISU

Layered ladyfinger cookies soaked in espresso coffee, mascarpone cheese cream, topped with cocoa powder. A traditional and unique recipe that brings Italy to your palate.

CHEESECAKE GF

Italian flourless house made creamy cheese cake topped with guava puree. Perfect combination of softness of the cheese and guava sweetness.

TORTA AL CIOCCOLATO GF

Italian flourless house made chocolate cake topped with raspberry puree.

CANNOLI

Traditional 3" cannoli shell filled with cannoli cream.

LIMONCELLO CREAM FLUTE

Creamy and delicious Limoncello dessert.

AFFOGATO

Vanilla gelato, cream, shot of hot espresso coffee.

RIPIENO

Lemon or Coconut shell filled with it's flavor sorbetto.