



grappa

mediterranean cuisine

wine & cocktails

Seattle Restaurant Week

\$65 per person for 3 courses

tax and gratuity are not included

I

Spaniard Octopus

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

*Half Dozen on Half Shell *GF, DF*

fresh local market oysters, pomegranate mignonette sauce

*American Wagyu Bites

imperial american wagyu beef, sautéed steak bites, spicy cream sauce, homemade rosemary bread recommended

*Charcuterie Board

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

II

Seafood Risotto *GF*

arborio italian rice w/ smoked salmon, prawns, cream, and parmesan on top of our homemade lobster bisque

Zucchini Linguine w/Grilled Chicken

VGNO, DF

organic zucchini noodles, tomatoes, marinated artichokes, kalamata olives, basil, chili flakes

Spicy Sausage Rigatoni *VGTO*

italian spicy sausage, onions, mushrooms, vodka cream sauce

Lasagna *GF, DF*

house-made pasta sheets, lamb & beef ragu, ricotta, mozzarella

*Wagyu Manhattan Strip *GF, DFO* +20

6oz imperial american wagyu beef, all-natural, grilled over charbroil. served w/ mashed potatoes

III

Mama's Tiramisu *VGT*

Flourless Chocolate Cake *GF, VGT*

Vanilla Bean Panna Cotta *GF, VGT*

VGN = VEGAN, VGT = VEGETARIAN, DF = DAIRY FREE, GF = GLUTEN FREE

VGNO = VEGAN OPTIONAL, VGTO = VEGETARIAN OPTIONAL

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness.*

WE ACCEPT AND PREFER CASH OR DEBIT; PLEASE CONSIDER USING THIS METHOD OF PAYMENT TO AVOID 3.5% SURCHARGE