

# PIATTI



## SEATTLE RESTAURANT WEEKS | APR 19 - MAY 2 3 COURSE DINNER MENU. \$65 PER PERSON

### ADD

**Glass of Barolo** · 8

**Glass of Chardonnay** · 7

**Piatti Spritz** · 6

**Espresso Martini** · 7

### ZUPPA E INSALATE · choice of

**Tuscan Kale & White Bean Soup** tomato, lemon · *vegan*

**Caesar** romaine, parmesan, croutons, boquerones,  
garlic-anchovy dressing

**Chopped** radicchio, chickpeas, giardiniera, cucumber,  
green olives, salami, provolone, parmesan, italian vinaigrette

### PASTA & SECONDI · choice of

**Lemon Ricotta Ravioli** spinach, lemon cream, bread crumbs

**Bolognese** rigatoni, grana padano, evoo

**Cioppino** prawns, clams, halibut, white wine tomato sauce

**Seared Sea Bass** roasted cipollini, zucchini,  
cherry tomato confit, olives, charred tomato

**NY Steak** olive oil whipped potatoes, asparagus,  
caramelized cipollini onion, espresso-sherry reduction

### DOLCI · choice of

**Zeppole** italian donut holes, lemon curd, fennel sugar,  
blackberries

**Tiramisu** mascarpone, rum, espresso, chocolate

**Flourless Chocolate Torte** raspberry, whipped cream

Please notify us of any allergies and/or dietary restrictions

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