

Seattle Restaurant Week Dinner Spring 2026

\$50 per person Sunday - Thursday

Antipasti

Insalata di parma *GF*

Spring mix, baked prosciutto, goat cheese, peppers, toasted almonds, red wine vinaigrette

Burrata e pomodori *V GF*

Vine ripened tomatoes, cucumber, celery, burrata, balsamic reduction, e.v.o.o.

Calamari in umido *GFA*

Sauteed Monterey calamari, garlic, olives, capers, white wine, tomatoes, bread crumbs

Passato di verdure *V*

Seasonal vegetarian puree soup

Main Course

Steelhead *GF*

Grilled organically farmed steelhead, gulf prawns, homemade cheese and spinach ravioli

Pollo parmigiana

Classic style chicken parmigiana, san marzano passata, fresh mozzarella, reggiano

Gnocchi primavera *V GFA*

Homemade potato gnocchi, mixed vegetables, sun-dried tomatoes, cream sauce

Scampi alla griglia

Grilled, pancetta wrapped prawns, lemon risotto, roasted broccoli

Filetto di Manzo (+\$22)

Beef tenderloin steak, barolo pancetta reduction, arugula salad, roasted Yukon potato

Dolce

Tiramisu

Ladyfingers soaked in Café Vita espresso, Kahlua, and layered with mascarpone cheese

Raspberry sorbet

Cuore di cioccolata

Warm Belgian chocolate cake, vanilla ice cream

Featured wines

Red, white, rose \$12/\$44btl

Prosecco \$13gl/\$48btl

Sparkling Rose \$14gl/\$52btl

Featured cocktail

Pomegranate Aperol Spritz

Aperol, prosecco, pomegranate juice, club soda

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This menu is per person only. No substitutions or splits please.

V – Vegetarian

GF – Gluten Free

GFA – Gluten Free Available