



SEATTLE RESTAURANT WEEK MENU \$35

STARTERS



BURRATA CHEESE, USA ^(M)

Balsamic confit tomato, basil pesto, extra virgin olive oil

PECORINO TOSCANO, Italy

Italian meatball, house tomato sauce, house ricotta, truffle salt, grilled bread

CHEESE PLATE WITH PROCIUTTO

Serves with fig jam, cracker, olives, honey, extra virgin olive oil, cracked pepper

Cheese Selection:

Camembert, Manchego, Mimolette Jeune



PASTA

MOZZARELLA, USA ^(VG)

fresh rigatoni, vodka sauce, sundried tomato, grilled shrimp

GRANA PADANO, Italy ^(VG)

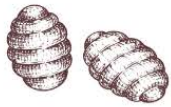
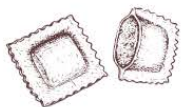
fresh campanelle, black truffle, mixed seasonal mushroom, prosciutto

OSSAU IRATY, Basque France

fresh malfadine, lamb sausage, doenjang, scallion, cream, Calabrian chili

MANCHEGO, Spain

fresh gnocchi, pancetta, Calabrian chili, rice cream sauce, scallions



DESSERT

PISTACHIO GELATO

pistachio, extra virgin olive oil

MASCARPONE, USA

Made to order tiramisu, ladyfinger, cacao powder, coffee, rum

VG: Available as a vegetarian preparation

V: Vegetarian