

SEATTLE RESTAURANT WEEK

\$65 PER PERSON

FIRST COURSE (CHOOSE ONE)

Little Gem Salad (gf, v)

pistachio, radish, shallot, parmigiano reggiano, calabrian vinaigrette

Burrata with Pear (gf, v)

mizuna, pear, candied pecan, pomegranate

Prosciutto di Parma (gf)

parmigiano reggiano

Grilled Asparagus (gf, df, v)

mint, almond, parsley, pecorino, garlic

Hamachi Crudo (gf, df)

yuzu, jalapeno, chive oil, micros

add-ons | Pufftown Foccacia ...12

Marinated Olives ...8

Torta Frita ...8

ENTREE (CHOOSE ONE)

Rigatoni Capidanese

zucchini, basil, pecorino romano, butter, lemon mollica

Casarecce

beef ragu, fresh sauce, demi, chile, lemon ricotta, pepper, parsley

Ravioli

wild mushroom, pistachio pesto, parmigiano reggiano

Steelhead

spring greens, extra virgin olive oil

Wagyu Bavette

black garlic, cream sauce, mushroom

Dungeness Crab +35

3 oz butter poached crab meat



DESSERT (CHOOSE ONE)

Pistachio Cake (v)

berry coulis, ginger whipped cream, mint

Tiramisu (v)

ladyfinger, mascarpone, coffee liqueur

Seasonal Gelato or Sorbetto (v)

shortbread cookie

V = Vegetarian

GF = Gluten-Free

DF = Dairy-Free

cortina