

# Raccolto

## SEATTLE RESTAURANT WEEK

April 19<sup>th</sup> – May 2<sup>nd</sup>

Three courses | \$65 per person

### FIRST COURSE (SHARED)

**GEM LETTUCE** radish, ricotta salata, walnut, apple vinaigrette

**SALMON CRUDO\*** ajoblanco, citrus, almond

**GRILLED ZUCCHINI** salsa macha, pumpkin seed, lemon

### SECOND COURSE (CHOICE OF)

**BUCATINI** spring pesto, pine nut, chili, breadcrumb  
(add poached egg +\$4.50)

**GRILLED HALIBUT** saba, green garlic, baby turnip

**PORK CHOP** yukon potato, grilled greens, salsa verde, jus

### DESSERT (CHOICE OF)

**TIRAMISU** cocoa, mascarpone, espresso

**CARROT CAKE** orange zest, cream cheese, walnuts

### SUPPLEMENTS

**HALF DOZEN OYSTERS\*** MP

**G.H. BREAD SERVICE** butter, honeycomb 16

**BEETS** stracciatella, mint, pistachio 17

**BEEF TARTARE\*** champagne vinaigrette, chive, crostini 22

**STROZZAPRETTI** bolognese, mint, mascarpone 32

**BURGER\*** cheddar, iceberg, spicy mayo, pickles 22

**AMERICAN WAGYU\*** rotating seasonal accompaniments MP