



# RIONE XII

SEATTLE RESTAURANT WEEK

- \$50 Per Person -



OPTIONAL COCKTAIL TO START +12

## STARTERS

*(choose one per guest)*

### Burrata *v*

*tomato, cucumber, red onion, croutons, basil pesto*

### Carciofi alla Giudia *v*

*fried artichokes, lemon aioli\*, pangrattato*

### Insalata Mista *v*

*mixed artisan lettuces, snap pea, radicchio, pecorino, oregano vinaigrette*

### Piatto di Salumi

*parmigiano reggiano, spicy coppa, prosciutto, mortadella, salumi toscana*

### Bruschetta *v*

*burrata, sun-dried tomato, basil, aged balsamic, pesto, pickled red onion, lemon zest*

## SECOND COURSE

*(choose one per guest)*

### Strozzapreti *v*

*basil pesto, ricotta, lemon, pangrattato*

### Bucatini Carbonara

*pancetta, egg yolk, grana padano*

### Ricotta Ravioli

*nduja, shrimp, pea shoots, white wine, pangrattato*

### Tonnarelli Cacio e Pepe *v*

*cracked black pepper, pecorino romano*

### Margherita Pizza *v*

*buffalo mozzarella, pecorino, tomato, basil*

## DESSERT

*(choose one per guest)*

### Strawberry Cannoli

*strawberry, pistachio, ricotta, chocolate*

### Tiramisu

*espresso, mascarpone, ladyfingers*

### Sorbetto

*seasonal flavor*

*We include a service charge of 20% to the entire guest check. The entire service charge (100%) is retained by the company. Gratuities are not expected.*

*\*The King County Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may contribute to your risk of food-borne illness, especially if you have certain medical conditions.*