

SEATTLE SPRING 2026 RESTAURANT WE K

Sunday thru Thursday

Select: **1 Starter, 1 Entrée & 1 Dessert**
\$50

Starter

Tartare di Manzo

Raw Finely Hand-Chopped Beef Tenderloin seasoned with Olive Oil, Lemon, Truffles, Capers, Shallots, Dijon Mustard & Parsley. Topped with Quail Egg.

Grilled Romaine

Grilled Heart Romaine With Creamy Dolce Gorgonzola & Parmesan. Accompanied with Grilled Bread.

Entrée

Pappardelle Champagne Lobster

House Made Pappardelle Pasta Gently Tossed With Champagne Creamy Sauce, Cherry Tomatoes, Shallots, Garlic & Lobster Meat.

Pollo al Matone

A Traditional Essence of Tuscan Cooking With a Simple Italian Roasted Chicken Breast With Skin On, Prepared With White Wine, Olive Oil, Butter, Garlic, Lemon Juice, Rosemary. Accompanied With Roasted Potatoes & Red Bell Pepper.

Sachetti alla vodka Burrata

“Money Bag Pasta” Filled With Ricotta, Romano, Mozzarella and Parmesan Tossed In Our House Vodka Sauce and Topped with Burrata.

Dessert

Mixed Berries Chantilly Cake

Fluffy and Moist Vanilla Cake, Layered with Fresh Assorted Berries, Vanilla Cream.& Raspberry Sauce.

Chocolate Hazelnut Mousse Cake

Moist Chocolate Espresso Cake Layers Filled In Between With Dark Chocolate Hazelnut Mousse and A Decadent Glace With Hazelnut Brittle.

Gelato

Vanila, Strawberry, Salt Caramel & Chocolate.



* No substitutions

* Beverages, Gratuity and Tax are separated apart