



## **Seattle Restaurant Week**

*Three Courses ~ \$50*

### **Insalata**

#### **Cesaré Cavolo**

*Chopped Hearts of Romaine & Kale,  
IL Bistro Classic Dressing, Fried Croutons,  
Parmigiano-Reggiano*

#### **Caprese**

*Vine Ripened Tomato, Mozzarella,  
Ten Year Aged Balsamic, Fresh Basil*

### **Entrata**

#### **Rigatoni Bolognese**

*Rigatoni Pasta, Ground Veal & Lamb Ragu,  
Red Wine, Rosemary, Pecorino-Romano*

#### **Bucatini alla Carbonara**

*Bucatini Pasta, Prosciutto, Fresh Egg, Garlic,  
Black Pepper, Pecorino-Romano*

#### **Lasagne**

*Traditionally Prepared with Ground Veal &  
Lamb, Imported Italian Cheeses & Marinara*

### **Dolci**

#### **Tiramisu**

*Lady Fingers, Sweet Mascarpone, Marsala,  
Caffe Vita Espresso & Cocoa*

#### **Seasonal Sorbetto or Gelato**

*We have added a 4.5% surcharge to your bill. 100% of this surcharge is retained by IL Bistro to enable us to pay our employees a living wage.*