

## Seattle Restaurant Week

### Lunch Menu

3 Course \$35 +tax

#### ~ Appetizer ~

##### **Minestrone di Verdure**

Fresh mixed vegetables soup

##### **Burrata**

Fresh creamy mozzarella served with sundried tomato pesto, garlic crostini

##### **Insalata di Spinaci**

Baby spinach, toasted prosciutto, cherry tomatoes, goat cheese, lemon vinaigrette

#### ~ Main Course ~

##### **Pesce del Giorno**

Fresh Fish Special

##### **Linguine Tutto Mare**

Linguine with sautéed prawns, clams, mussels, calamari. Choice of marinara or white wine sauce.

##### **Penne Moda**

Fresh tomatoes, capers, kalamata olives, basil, garlic, light marinara sauce

##### **Pollo al Marsala**

Chicken breast, mushrooms, Marsala wine sauce. Roasted potatoes and sautéed vegetables

#### ~ Dessert ~

**Tiramisù**- Layers of espresso-soaked lady fingers, creamy mascarpone, whipped cream, a dusting of cocoa

**Panna Cotta** – Silky vanilla custard, mixed berry sauce

**Affogato al caffè**– Vanilla gelato topped with freshly brewed espresso

## Seattle Restaurant Week

### Dinner Menu

3 Course \$50 +tax

#### ~ Appetizer ~

##### **Pasta e Fagioli**

Cannellini beans, pasta, vegetables broth

##### **Burrata**

Fresh creamy mozzarella served with sundried tomato pesto, garlic crostini

##### **Calamari alla Diavola**

Squid slices sautéed in a spicy tomato sauce with olives and capers

##### **Barbabietola e Rucola**

Arugula, beets, walnuts, goat cheese  
White balsamic vinaigrette

#### ~ Main Course ~

##### **Pesce del Giorno**

Fresh Fish Special

##### **Linguine al Pesto e Gamberi**

Linguine pasta in pesto sauce with seared prawns.

##### **Ravioli ai Funghi**

Wild mushrooms ravioli in a light creamy sauce with sun-dried tomatoes

##### **Agnello**

Lamb chops served with Sardinian fregola pasta primavera

##### **Pollo Piccata**

Chicken breast, capers, white wine lemon sauce. Served with potatoes and vegetables.

#### ~ Dessert ~

**Tiramisù**- Layers of espresso-soaked lady fingers, creamy mascarpone, whipped cream, a dusting of cocoa

**Panna Cotta** – Silky vanilla custard, mixed berry sauce

**Affogato al caffè** – Vanilla gelato topped with freshly brewed espresso