

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, 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