

SEATTLE RESTAURANT WEEK

3 COURSE | \$50 PER PERSON

DINNER

1st Course
(choose one)

Melanzane Sugose

Grilled eggplant, burrata, crostini, sanmarzano sugo
or

Insalata di Polpo

Grilled octopus salad

2nd Course
(choose one)

Bistecca Tagliata

Mishima reserve wagyu sliced bavette steak, Barolo wine sauce
[MR recommended]

or

Risotto alla Pescatora

Assorted seafood risotto, saffron

or

Casarecce con pesto, gamberi e ricotta

House made short pasta, shrimp, pesto, ricotta cheese

3rd Course
(choose one)

Cannoli siciliani

or

Tiramisu

or

Chocolate Tortino