

SEATTLE RESTAURANT WEEK

3 COURSE | \$35 PER PERSON

LUNCH

1st Course

Zuppa Primavera

Spring peas, mint and lemon soup

2nd Course

(choose one)

Vegetali al Caprino

Roasted vegetables, goat-ricotta cheese

or

Polpo di cesare

Grilled octopus Caesar salad

3rd Course

(choose one)

Spaghetti alle vongole

Local clams, spaghetti. EVOO-garlic sauce

or

Merluzzo Nero

Local Sablefish, spinach, potato vellute'

or

Rigatoni al sugo di carne

Beef and Pork ragu' rigatoni

SEATTLE RESTAURANT WEEK

3 COURSE | \$50 PER PERSON

DINNER

1st Course

(choose one)

Tartara di tonno

Tuna Tartare

or

Vegetali e formaggi

Grilled vegetables, ricotta-goat cheese

2nd Course

(choose one)

Merluzzo nero

Local sablefish, Spinach, potato vellute'

or

Costine di Manzo

Braised Short ribs, polenta

or

Gnocchi Verdi al Salmone

House-made spinach gnocchi, smoked salmon, panna

3rd Course

(choose one)

Profiterol

or

Tiramisu

or

Panna Cotta