

SEATTLE RESTAURANT WEEK

\$50 PER PERSON

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STARTERS • CHOOSE ONE

FRIED CALAMARI

Garlic, Calabrian Chili Oil, Lemon, Parsley, Red Wine Vinegar Aioli

BRUSCHETTA v

Burrata, Sun-Dried Tomato, Basil, Aged Balsamic, Pesto, Pickled Red Onion, Lemon Zest

CAESAR SALAD*

Anchovy Pangrattato, Lemon, Parmesan

Add White Anchovies 7

Add Chicken Breast 9

PIATTO DI SALUMI

Chefs Selection, Parmigiano Reggiano, Honeycomb, Mama Lil's Peppers, Candied Walnuts, Olives, Toasted Garlic Baguette

TAVOLÀTA SALAD gf, v

Romaine, Arugula, Chickpeas, Croutons, Cucumber, Cherry Tomato, Parmigiano, Oregano Vinaigrette

PASTA • CHOOSE ONE

SPAGHETTI POMODORO v

Tomato, Basil, Parmesan

Add Chicken & Ricotta Meatballs 9

PESTO CAMPANELLE v

Basil Pesto, Ricotta, Parmigiano, Garlic

Add Chicken Breast 9

TONNARELLI CACIO E PEPE v

Pecorino, Cracked Pepper, Butter

RIGATONI 'THE KING'

Spicy Pork Sausage, Tomato, Marjoram, Chile, Parmesan

NONNA'S PAPPARDELLE

Beef & Pork Ragu, Tomato, Mint, Chili, Orange, Parmesan

DESSERT

TIRAMISU gf

Lady Fingers, Amaretto, Espresso, Chocolate, Mascarpone

NONNA'S CAKE

Pine Nut Cake, Lemon, Orange Marmalade, Thyme, Vanilla Gelato, Extra-Virgin Olive Oil

***Our kitchen prepares food that may come in contact with nuts. Please advise your server of any allergies.*

ESR has added 20% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.