

# Cicchetti

Kitchen + Bar

Seattle Restaurant Week

Fall 2026

## *Small Plates*

**Mini mixti Select 3-** Served with house made flatbread

**Marinated Olives** Castelvetrano, Taggiasca, Picholine, pepperoncini, pepadew, preserved lemon, garlic confit

**Lamb Dolmas** pine nut, golden raisin, feta, saffron aioli\*

**Halloumi** olives, goat horn peppers, mint, flatbread, wood fired

**Muhammarah** flatbread, toasted walnut, pomegranate, Aleppo chili

**Garlic Hummus** pine nut, olive tapenade, charred lemon, pita chips

Or

**Fattoush Salad** tomato, cucumber, bell pepper, radish, little gem, red onion, crispy flatbread, tahini yogurt, mint, parsley, dill

## *Large Plates*

**Kapamas** braised chicken, tomato, cinnamon, braised kale, prasorizo, grilled bread, frisee

**Paella** saffron Bomba rice, Manila clam, mussel, prawn, chorizo, lemon, piquillo aioli

**Falafel** garlic hummus, feta, cucumber, cherry tomato, chickpea, red onion, Kalamata olive, red wine vinaigrette

**Double Kefta Burger** sharp cheddar, tomato jam, fried shallot, butter lettuce, tahini yogurt, pommes frites

## *Dolci*

**Chocolate Olive Oil Cake** salted caramel cremeux, toasted pistachio

**Cardamom Panna Cotta** poached pear, maple lace tuile