



rustic euro-italian restaurant & bar

Seattle Restaurant Week

Fall 2026 3 courses \$65 per person

Antipasti

Arancini Risotto fritto, winter squash, mushroom, pomagranate, pepitas, fonduta

Burrata Pear mostarda, prosciutto crudo, frisee, hazelnut, saba, everything cracker

Ravanello Butter lettuce, radish, pickled grape, chive, tarragon, buttermilk vinaigrette

Secondi

Risotto Milanese Saffron, prawns, mussels, fine herb, creme fraiche, bottarga, giardinara

Ricotta Cavatelli Roasted mushroom, spinach, truffled porcini crema, sage, Pecorino

Market fish daily preperation

Pollo Roasted half chicken, Parisian gnocchi, smoked pork belly, pickled pearl onion, parsnip, marsala jus

Dolci

Arancia Orange chocolate mousse, chocolate shortbread, orange anglaise, candied cocoa nibs, chocolate tuile

Mandorla di Mela Almond apple cake, caramelized Honeycrisp, almond crunch, salted caramel, whipped mascarpone