



grappa

mediterranean cuisine

wine & cocktails

Seattle Restaurant Week

\$65 per person for 3 courses

tax and gratuity are not included

I

Brussels Bacon & Brie *GFO*

extra virgin olive oil, honey balsamic vinaigrette

Braised Tomatoes & Burrata *VGT, GFO*

basil, balsamic glaze, served over sizzling cast iron, homemade rosemary focaccia

El Diablo Prawns *GFO*

sautéed in a silky cream sauce with a devilish kick. homemade rosemary focaccia

Sicilian Meatballs

house-made beef and pork meatballs, marinara, mozzarella, parmesan. homemade rosemary focaccia

II

Seafood Risotto *GF*

arborio italian rice w/ smoked salmon, prawns, cream, and parmesan on top of our homemade lobster bisque

Italian Sausage Gnocchi *VGTO*

pan seared house-made gnocchi, creamy butternut squash puree, spinach, goat cheese, black truffle oil

Cioppino *GFO, DF*

pacific prawns, scallops, alaskan halibut, mussels, calamari, spicy tomato-shellfish broth, homemade rosemary focaccia

Lamb Osso Bucco *GF, DF*

braised lamb shank, served w/ roasted baby potatoes, house-made lamb reduction sauce

Squid Ink Pasta & Calamari *GFO*

full 8oz portion squid ink egg vermicelli, tender calamari, crème fraîche, scallions

**15g osetra caviar +35*

III

Mama's Tiramisu

Flourless Chocolate Cake *GF*

Pumpkin Crème Brûlée

*VGN = VEGAN, VGT = VEGETARIAN, DF = DAIRY FREE, GF = GLUTEN FREE,
VGNO = VEGAN OPTIONAL, VGTO = VEGETARIAN OPTIONAL, GFO = GLUTEN
FREE OPTIONAL*