



Seattle Restaurant Week - Fall



Antipasto

- BURRATA LIMONCELLO** 50 65
Creamy burrata, bedded on fresh tomatoes, roasted bell peppers and roasted eggplant puree, drizzled with our house made nut free pesto sauce, italian olive oil and italian balsamic reduction, sprinkled with dried oregano.
- BRUSCHETTA LIMONCELLO** 35 50 65
2 slices of our house made focaccia toasted, rubbed with shallots and a drizzle of olive oil, topped with our most delicious bruschetta mix of shallots, roasted bell peppers, fresh tomatoes, roasted eggplant, house made nut free pesto sauce, italian olive oil, drizzled with italian balsamic reduction.
- BARBABIETOLA INSALATA** 50 65
A bed of mixed greens topped with our housemade beet dressing, pickled onions, sliced of beet and orange, goat cheese, sprinkled with candied pecans.
- INSALATA DI RUCOLA** 50 65
A creamy burrata bedded on fresh arugula, covered with 2 thinly sliced prosciutto di Parma, a drizzle of italian balsamic reduction, topped with shaved parmigiano reggiano cheese.
- INSALATA DI CESARE** 35 50 65
A splitted baby romaine heart, drizzled on our house made caesar dressing, topped with two slices of macrina bakery baguette, crusted with parmesan cheese and italian olive oil, sprinkled with grated parmigiano cheese.

Piatto Principale

- LASAGNA ALLA BOLOGNESE** 50
House made pasta layered with tomato beef ragù sauce, house made bechamel creamy sauce, pecorino romano cheese. Baked to perfection in the oven.
- RAVIOLI DI ZUCCA** 35
House made ravioli filled with butter nut squash, tomato creamy sauce, finished with grated parmigiano cheese.
- RAVIOLI DI CARNE** 35
House made ravioli filled with slowly roasted beef and ricotta cheese, tomato cream sauce, and topped with calabrian peppers sauce, and pecorino romano cheese.
- GNOCCHI CON BURRATA** 35
House made potato gnocchi on our house made tomato cream sauce, topped with a fresh burrata, baked to perfection in the oven, finished with a drizzle of our quintessential nut free pesto sauce and grated parmigiano cheese.
- GNOCCHI CON SALCICCIA SPECIALE** 50
House made potato gnocchi, baked in a house made red wine tomato cream sauce, sun dried tomatoes, roasted garlic, topped with sliced italian sausage, and a with a scoop of soft ricotta cheese drizzled with calabrian peppers sauce, and a sprinkle of dried oregano.
- GNOCCHI CON POLLO** 50
House made potato gnocchi on a gorgonzola creamy sauce, slowly roasted chicken filet strips, finished with pecorino romano cheese.
- GNOCCHI AL RAGÙ** 50
House made potato gnocchi, finished with our house made tomato beef ragù sauce, red wine, sprinkled with pecorino romano cheese.
- FETTUCINE AL RAGÙ** 50
House made pappardelle pasta, tomato beef ragù sauce, sprinkled with pecorino romano cheese.
- PENNE AL RAGÙ** 50
Gluten free penne pasta, tomato beef ragù sauce, sprinkled with pecorino romano cheese.
- PENNE PESTO** 35
Gluten free penne pasta with our house made nut free pesto sauce, sauted with, roasted garlic, cream, sundried tomatoes, finished with pecorino romano cheese.
- PENNE PESTO CON POLLO** 50
Gluten free penne pasta with our house made nut free pesto sauce, sauted with roasted chicken, roasted garlic, cream, sundried tomatoes, finished with pecorino romano cheese.
- CANNELLONI DI CARNE** 50
House made cannelloni filled with our red wine roasted ground beef, ricotta, house made creamy bechamel sauce, bedded on our house made tomato pink sauce, sprinkled with pecorino romano cheese, baked to perfection.
- POLLO PIZZAIOLO CON PASTA** 50
Grilled chicken breast fillet bedded on a house made white wine tomato sauce, calamata olives, capers, shallots, smoked mozzarella cheese, topped with a fresh burrata, baked to perfection, finished with a sprinkle of dried oregano and pecorino romano cheese. Accompanied by a side of Fettuccine sauteed with butter, shallots, salt and pepper.
- PAPPARDELLE PESTO E POLLO** 50
House made spinach pappardelle pasta, nut free pesto creamy sauce with sundried tomatoes, roasted garlic and slowly roasted chicken breast strips, nutmeg, topped with pecorino romano cheese.
- TAGLIARINI MARI E MONTI** 65
House made squid ink tagliarini pasta, brandy creamy sauce, sweet paprika, sauteed fresh prawns, pancetta, roasted garlic and sage, finished with a sprinkle of grated parmigiano cheese.
- MELANZANE PARMIGIANA** 35
House made tagliarini pasta, house made tomato creamy sauce, smoked mozzarella cheese, roasted eggplant, roasted garlic, topped with a fresh burrata, sprinkled with dried oregano.
- BRANZINO AL FORNO CON PASTA** 65
Mediterranean Branzino filet, roasted in fresh tomato sauce and white wine reduction, italian carciofi, calamata olives, thinly sliced shallots, capers, drizzled with our house made nut free pesto sauce and dried oregano. Accompanied by a side of Fettuccine sauteed with butter, shallots, salt and pepper.
- PAGLIA E Fieno CON ARAGOSTA** 65
House made pappardelle with brandy creamy sauce, sauteed pancetta, australian lobster tail, finished with lemon zest, shallots and parmesan cheese. Drizzled with melted butter.
- TRENETTE AL VEGETALI GF** 35
Gluten free penne pasta with our house made eggplant tomato ragù sauce, roasted eggplant, roasted red bell pepper, drizzled with our house made nut free pesto sauce and sprinkled with pecorino romano cheese.

Dolce

- TIRAMISU**
Layered ladyfinger cookies soaked in espresso coffee, mascarpone cheese cream, topped with cocoa powder. A traditional and unique recipe that brings Italy to your palate.
- CHEESECAKE GF**
Italian flourless house made creamy cheese cake topped with guava puree. Perfect combination of softness of the cheese and guava sweetness.
- TORTA AL CIOCCOLATO GF**
Italian flourless house made chocolate cake topped with raspberry puree.
- CANNOLI**
Traditional 3" cannoli shell filled with cannoli cream.
- LIMONCELLO CREAM FLUTE**
Creamy and delicious Limoncello dessert.
- AFFOGATO**
Vanilla gelato, cream, shot of hot espresso coffee.
- RIPIENO**
Lemon or Coconut shell filled with it's flavor sorbetto.

Sparkling

	Glass	Bottle
Le Contesse Prosecco DOC	11	39
Borgo Alato Prosecco Rose 2020	11	39
Monogram Blanc De Blancs Brut Franciacorta		65

Bianco

	Glass	Bottle
Foley Chardonnay - California	12	36
Mohua - Sauvignon Blanc - New Zeland 2022	12	36
Zenato Pinot Grigio Delle Venezie	12	36
Telave - Vermentino di Sardegna	12	36
Villa Rosa - Moscato D'Asti	12	36
Sonoma - Cutrer Pinot Noir Rose 2023	16	50

Rosso

	Glass	Bottle		Glass	Bottle
Banfi Chianti Superiore Tuscany - 2022	12	40	Fattoria di Petroio Chianti Classico DOCG Sangiovese Blend - 2020		57
Tormaresca Cabernet Sauvignon Neprica Puglia 2021	12	40	Sergiovento Chianti Classico RISERVA - 2018		59
Fratelli Cozza - Montepulciano D'Abruzzo 2022	12	40	Possessioni - Serego Alighieri Rosso Verona 2018		62
Sottovoce Pinot Nero Igt Veneto - 2023	12	40	Rosso Del Barco D'Oro Primitivo di Manduria 2021		79
Stilnovo Governo All'Uso Toscano - Sangiovese 2022	14	46	Aska Bolgheri Rosso Super Tustan 2022		75
Reverdito Barbera D'Alba DOC - Piemonte 2022	14	46	Renato Ratti Nebbiolo Ochetti Langhe 2021		79
Non Confunditur Igt Argiano Toscana Rosso - Super Tuscan 2022	16	52	Amarone Scuola Grande - Valpolicella		109
Casadei Sogno Mediterraneo GSM - Super Tuscan 2022	16	52	Brunello di Montalcino - Collemattoni		99
PROMO WINE VALPOLICELLA - CA'FIUI	10	30	Barolo Reverdito - 100% Nebbiolo		129
			Elio Grasso Barolo - Casa Mate 2020		169
			Brunello di Montalcino Poggio Alle Mura - Banfi 2020		179

Signature Cocktails

LIMONCELLO Limoncello Liqueur, Vodka and Prosecco.	14	PASSIONE Bombay Sapphire, Passion Fruit Puree, Prosecco Rose.	16
BELLTOWN Limoncello Liqueur, Tequila and Prosecco.	14	ISOLA BELLA Cazadores Blanco, Passion Fruit Puree and Prosecco.	15
BELLINI Vodka, Prosecco Rose and Peach Puree.	14	VICOLO Mezcal, Rum, Prosecco, Mango Sorbet and Mint.	16
BORROMEO Bourbon, Amaro and Blood Orange Puree.	14	VAL'S GIN AND TONIC Uncle Val's Gin, Tonic, Cucumber and Grape Fruit Juice.	16
BLACK MANHATTAN Amaro, Bourbon and Dry Vermouth.	16	VANILLA ESPRESSO MARTINI Espresso, Vanilla Vodka and Kahlua.	17
OLD FASHION Whiskey, Bitters, Orange Peel and Amarena Cherry.	14	LIMONCELLO SPRITZ Limoncello liqueur, Prosecco, Soda Water and Basil.	16
MOSCOW MULE Vodka, Ginger beer and Lime.	14	LEMON SPRITZ Lemon Sorbet, Vodka, Campari, Aperol, Prosecco and Mint.	17
VERTIGO Gin, Triple Sec, Guava Puree, Amarena Cherry, Prosecco Rose.	14	HUGO SPRITZ St-Germain Elderflower, Soda Water, Mint and Prosecco.	16
APEROL SPRITZ Aperol, Prosecco and soda water.	14	NEGRONI SBAGLIATO Prosecco, Campari and Sweet Vermouth.	16
NEGRONI Gin, Campari and Sweet Vermouth.	15		

Limoncello Liqueur

LIMONCELLO SHOT House Made Limoncello Liqueur.	9
LIMONCELLO FLIGHT Our House Made Selection of Limoncello Liqueur, Creamy Limoncello, Aranciello and Limecello	26

Birra | Beer

FREEMONT LUSH IPA DRAFT	8
PERONI ITALIAN BEER DRAFT	8
GEORGETOWN	8
FREEMONT GOLDEN PILSNER DRAFT	8
PERONI N/A	7
PERONI NASTRO AZZURO	6

Beverages

SAN PELLEGRINO SPARKLING WATER	7
ACQUA PANNA SPRING WATER	7
ITALIAN SODA - Lemon or Blood Orange.	6
GINGER BEER	4
SODAS - Coke, Sprite, Diet Coke	4
LEMONADE	6
ICED TEA	4
JUICE Cranberry, Orange, Grape Fruit and Pineapple.	4