

**Seattle Restaurant Week
Prix Fixe Menu
October 18 - October 31**

**\$50 per person
Please select one from each course:**

Antipasti

Arancini

sausage and pea stuffed arancini, marinara, parmesan, basil, olive oil

Charred Brussels Sprouts

brussels sprouts, red wine agrodolce,
balsamic vinegar, lemon juice,
sultana, and toasted hazelnuts

GF

add pancetta +7

Roman Meatballs

house marinara, creamy polenta, and parmesan cheese

Seconi

Bolognese Rigatoni

beef, veal, pork, fresh rigatoni, tomato, calabrian chili, parmesan cheese

Pumpkin Manicotti

hearth-roasted manicotti stuffed with pumpkin,
ricotta, mozzarella, parmesan, baked in a sage cream sauce, olive oil **VE**

add sausage +7

add locally foraged mushrooms +7

Truffle & Mushroom Risotto

truffle risotto, locally foraged mushrooms,
charred cippolini onion, pecorino romano cheese **GF**

add pancetta +7

Dolci

**Buttermilk Panna Cotta with
Sweet Tomato Jam**

buttermilk panna cotta, heirloom tomato jam,
aged leonardi saba, basil, cracked black pepper

Chocolate Cannoli

chocolate sambuca mascarpone impastata, toasted hazelnut

Chef de Cuisine: Dan Chittenden

Sous Chef: Evan Kelley

*Consuming raw or undercooked foods may cause foodborne illness.