

Fotini

The Sun, The Sea, & Simplicity

Seattle Restaurant Week

October 18th – October 31st

Dining In and Take Out (Excluding Saturday and Sunday)

FIRST

La' Puntarelle Salad - *Endive, Dandelion Greens, Herbs, Shaved Parmesan and Anchovy Dressing*

Or

Cauliflower Soup *with Crunchy Chickpeas, Pimenton and Spanish Extra Virgin Olive Oil*

SECOND

Chicken Snitzel *with Couscous, Cucumber, Campari Tomatoes and Salsa Verde*

Or

Mahi-Mahi *with Lentils, Roasted Peppers, Rapini and Lemon, Mediterranean Vinaigrette*

Or

Grilled Pork Steak *with Greek Lemon Potatoes, Brussels Sprouts and Rosemary Saltza*

Or

Butternut Squash Rissoto *with Sage and Parmesan Reggiano*

THIRD

Granny Smith Apple Crisp *with Brandy Ice Cream*

Or

Red Wine Poached Pear *with Honeyed Labneh, Candied Pistachio and Sesame Cookie*

Or

Flourless Chocolate Cake *with Whipped Cream and Pomegranate Molasses*

\$65 per Person

Please inform your server of any allergies. A 20% service charge may be added to parties of six or more.