

cinque terre  
R I S T O R A N T E



SEATTLE  
RESTAURANT  
WEEK 

3 COURSE | \$50 PER PERSON

DINNER

1st Course

(choose one)

**Calamari con Borlotti**

roasted garlic sauted calamari, borlotti beans

or

**Burrata e Melanzane**

grilled eggplant, burrata cheese, san marzano sugo, crostini

2nd Course

(choose one)

**Tonno allo Zabaglione**

south pacific albacore tuna, lemon-dill zabaglione, organic peavine

or

**Noce di Vitello**

roasted veal eyeround, green peppercorn sauce, sweet potatoes

or

**Gnocchi all'Aragosta**

house-made gnocchi, lobster, white bisque

3rd Course

(choose one)

**Baked Bartlett Pear**

vanilla cream amaretto

or

**Mango Sorbetto**