

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



SEATTLE
RESTAURANT
WEEK 

3 COURSES | \$35 PER PERSON

LUNCH

1st Course

Zuppa di Cipolle

roasted walla walla onion soup, parmesan crouton, fresh chives

2nd Course

(choose one)

Vegetali al Caprino

roasted vegetables, goat-ricotta cheese

or

Calamari di Cesare

grilled calamari caesar salad

3rd Course

(choose one)

Spaghetti alle Vongole

local clams, spaghetti, EVOO-garlic sauce

or

Tonno allo Zabaglione

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

or

Rigatoni al Sugo di Carne

house made broze die rigatoni, beef and pork ragù