

SEATTLE RESTAURANT WEEK

\$50 PER PERSON

T

STARTERS • CHOOSE ONE

A

FRIED CALAMARI

garlic, calabrian chili oil, lemon, parsley,
red wine vinegar aioli

V

BRUSCHETTA v

burrata, sun-dried tomato, basil, pesto,
aged balsamic, pickled red onion, lemon zest

O

CAESAR SALAD*

anchovy pangrattato, lemon, parmesan

add white anchovies +7

add chicken Breast +9

L

FRIED ARTICHOKES v

calabrian aioli, parsley

A

TAVOLÀTA SALAD gf, v

pistachio, mama lil's, cherry tomato,
red onion, calabrian vinaigrette, pecorino

T

PASTA • CHOOSE ONE

A

SPAGHETTI POMODORO v

tomato, basil, parmesan

add chicken & ricotta meatballs +9

PESTO CASARECCE v

basil pesto, black garlic pangrattato,
grana padano, lemon zest

add shrimp +9

TONNARELLI CACIO E PEPE v

pecorino, cracked pepper, butter

RIGATONI 'THE KING'

spicy pork sausage, tomato, marjoram, chile,
parmesan

NONNA'S PAPPARDELLE

beef & pork ragu, tomato, mint, chile, orange,
parmesan

DESSERT • CHOOSE ONE

TIRAMISU gf

lady fingers, amaretto, espresso, chocolate,
mascarpone

NONNA'S CAKE

pine nut cake, lemon, orange marmalade,
thyme, vanilla gelato, extra-virgin olive oil

SEASONAL GELATO / SORBETTO

*The King County Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. **Our kitchen prepares food that may come in contact with nuts. Please advise your server of any allergies.

One House Hospitality has added 20% Service Charge to the tab that is retained (100%) by the house. Every One House employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.