Seattle Restaurant Week

Lunch Menu

3 Course $35 +tax

~ Appetizer ~

Zuppa di Lenticchie Rosse e Zucca
Red lentil and butternut squash soup, finished with a drizzle of Greek yogurt and roasted pumpkin seeds.

Burrata
Fresh creamy mozzarella served with sundried tomato pesto, garlic crostini

Insalata di Spinaci
Baby spinach, toasted prosciutto, cherry tomatoes, goat cheese, lemon vinaigrette

~ Main Course ~

Pesce del Giorno
Fresh Fish Special

Ravioli di Zucca
Butternut squash ravioli in browned butter and sage sauce.

Pappardelle al Brasato di Manzo
Slow-braised beef and wild mushrooms tossed with homemade pappardelle pasta in a rich tomato and red wine ragù.

Fettuccine Saracena
Fresh Clams and Mussels sauteed with bell peppers in white wine sauce, tossed with fettuccine pasta.

Pollo al Marsala
Chicken breast with mushrooms in Marsala wine sauce. Served with roasted potatoes and sautéed vegetables.

~ Dessert ~

Tiramisù- Layers of espresso-soaked ladyfingers, creamy mascarpone, whipped cream, a dusting of cocoa

Panna Cotta – Silky vanilla custard, mixed berry sauce

Gelato – Ask server for today's flavors

Seattle Restaurant Week

Dinner Menu

3 Course $50 +tax

~ Appetizer ~

Zuppa di Lenticchie Rosse e Zucca
Red lentil and butternut squash soup, finished with a drizzle of Greek yogurt and roasted pumpkin seeds.

Burrata
Fresh creamy mozzarella served with sundried tomato pesto, garlic crostini

Calamari alla Diavola
Squid slices sautéed in a spicy tomato sauce with olives and capers

Barbabietola e Rucola
Arugula, beets, walnuts, goat cheese
White balsamic vinaigrette

~ Main Course ~

Pesce del Giorno
Fresh Fish Special

Pappardelle al Brasato di Manzo
Slow-braised beef and wild mushrooms tossed with homemade pappardelle pasta in a rich tomato and red wine ragù.

Ravioli ai Funghi
Wild mushroom ravioli in a light creamy sauce with sundried tomatoes

Ossobuco di Maiale
Slow braised pork shank in rich savory gravy. Served with saffron risotto

Pollo Piccata
Chicken breast, capers, white wine lemon sauce. Served with potatoes and vegetables.

Cioppino del Capitano
A delightful blend of seafood, in zesty tomato broth. Served with garlic crostini.

~ Dessert ~

Tiramisù- Layers of espresso-soaked ladyfingers, creamy mascarpone, whipped cream, a dusting of cocoa

Panna Cotta – Silky vanilla custard, mixed berry sauce

Gelato – Ask server for today's flavors