



SEATTLE RESTAURANT WEEK MENU

3 COURSE MENU \$50 PP

Full table participation required

CHOOSE ONE FROM EACH CATEGORY

ANTIPASTI

BRUSSEL SPROUTS

Crispy fried, balsamic, toasted hazelnut

SEARED BROCCOLI

Calabrian chili aioli, lemon, pepitas

CAESAR SALAD

Little gem lettuce, classic Caesar dressing, crouton,
parm

MEATBALLS

House-ground brisket and pork, parsley, san
marzano sugo

HOUSE MADE PASTA or PIZZA (choice of one)

GEMELLI

Brisket Genovese, parsley, parmigiano

MAFALDINE

Bacon, capers, roasted tomato

RIGATONI

Beef and Pork bolognese, parm

FUSILLI

Basil pepita pesto, roasted autumn squash

PIZZA

Choice of any one pizza

DOLCI

Gelato or Tiramisu



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DOLCI

Gelato or Tiramisu

EVOO & SEA SALT Gelato
CHOCOLATE Gelato
TIRAMISU