

Seattle Restaurant Week

3 Course Lunch - \$35

Appetizers

Soup of the Day

Ask your server.

Insalata di Spinaci

Spinach, toasted prosciutto, cherry tomatoes, goat cheese, lemon vinaigrette.

Burrata

Fresh Creamy Mozzarella, served with sundried tomato pesto and garlic crostini.

Mista Salad

Mixed greens, tomatoes, mushrooms, white balsamic vinaigrette dressing.

Entrées

Fish of the Day

Ask your server.

Pollo Piccata

Chicken breast, white wine lemon capers sauce. Served with potato and vegetables.

Capellini ai Gamberi

Angel hair pasta, fresh tomatoes, garlic, basil, olive oil, light marinara sauce, pan seared Prawns.

Ravioli di Zucca

Butternut Squash ravioli, Creamy Gorgonzola sauce, walnuts.

Desserts

Tiramisú

Panna Cotta

Gelato

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3 Course Dinner - \$50

Appetizers

Soup of the Day

Ask your server.

Burrata

Fresh Creamy Mozzarella, served with sundried tomato pesto and garlic crostini.

Barbabetola e Rucola

Arugula, beets, walnuts, goat cheese, white balsamic vinaigrette.

Calamari alla Diavola

Sliced squid sauteed in spicy tomato sauce with calamata olives and capers.

Entrées

Fish of the Day

Ask your server.

Polpette di Agnello

Lamb meatballs, fettuccine pasta, marinara sauce.

Ravioli all'Aragosta

Lobster Ravioli, pink sauce, mushroom, sun dried tomato.

Vitello marsala

Thinly sliced Veal, Marsala wine sauce, mushroom. Served with potato and vegetables.

Desserts

Tiramisú

Panna Cotta

Gelato

For Vegan or Gluten Free options please ask your server.

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