

## SEATTLE RESTAURANT WEEK

### DINNER MENU (3 for \$33)

#### Starters

Mix Green Salad Primavera (Organic Greens, Tomatoes and Olives in Balsamic Vinaigrette) GF/V

Tomato and Mushroom Bruschetta (Fresh Tomatoes and Sautéed Mushrooms on Grilled Garlic Ciabatta Bread) V

Antipasto Vegetale (Roasted Bell Peppers, Eggplant, Zucchini, marinated Artichokes and Olives) GF/V

Grilled Italian Sausage (with Olives and Bell Peppers)

#### Main:

Gnocchi al Pesto (Potato Dumpling in Basil and Pine Nut Sauce) V

Wild Salmon Filet al Pinot Grigio (with Lemons, Capers and Butter, served with Pasta and Vegetables)

Gluten Free Spaghetti Carbonara (with Italian Pancetta in Creamy Sauce) GF

Chicken Breast Saltimbocca (in Prosciutto Sauce, with Pasta and Vegetables)

#### Dessert:

Tiramisu Al Vin Santo

Caramelized Pears alla Grappa

Apple Pasticcino with Walnuts, served with Gelato