

**SEATTLE RESTAURANT WEEK**  
**DINNER MENU (3 for \$35)**

***Starters/Antipasto***

***Zuppa dil Giorno***

*Daily chef's choice*

***Andiamo Platter***

*Pecorino cheese, prosciutto ham and kalamata olives*

***Insalata Mista Verde***

*Organic Mix greens with tomatoes and cucumbers in balsamic vinaigrette*

***Main Courses/Primo Piatto (Gluten free pasta available)***

***Linguini Chicken Cacciatora***

*Chicken breast morsels in an herb, tomato, artichoke, bell pepper and pinot grigio wine sauce over fresh pasta*

***Chicken Breast Scaloppini with Mushrooms***

*Sautéed in a fresh garlic and sage sauce, served with pasta and vegetables*

***Penne all'Amatriciana***

*Tossed over traditional pancetta, plum tomatoes, shallots, garlic, pepper flakes and basil sauce*

***Desserts/Dolce:***

***Tiramisu Al Vin Santo***

*Our signature lady fingers cake with dessert wine, mascarpone cream  
and dark chocolate*

***Caramelized Pears Chardonnay***

*Flambé in 12 year aged brandy*

***Vanilla Gelato***

*Garnished with marmellata di frutta*