

# **SEATTLE RESTAURANT WEEK**

## **DINNER MENU (3 for \$35)**

### **Starters/Antipasto**

#### ***Zuppa Toscana***

*Potato, kale, onion and pancetta creamy soup*

#### ***Andiamo Insalata (vegetarian)***

*Organic mix greens with roasted eggplant and bell peppers in gorgonzola vinaigrette*

#### ***Antipasto Misto***

*A selection of roasted marinated vegetables and cured meats and cheeses*

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

#### ***Gnocchi Gorgonzola (vegetarian)***

*Classic homemade potato dumplings in Gorgonzola sauce*

#### ***Scampi Linguini al Pinot Grigio (Gluten free available)***

*Prawns sautéed in white wine, garlic and Italian parsley over linguini pasta*

#### ***Chicken Milanese alla Carbonara***

*Oven baked breaded chicken breast in classic pancetta, parmesan and cream sauce, served with side pasta and seasonal veggies*

### **Desserts/Dolce:**

#### ***Dark Chocolate Mousse Imperiale***

*Garnished with marmelatta di frutta*

#### ***Caramelized Pears Chardonnay***

*Flambé in 12 year aged brandy*

#### ***Tiramisu Al Vin Santo***

*Lady fingers soaked in coffee and vin santo wine layered with mascarpone and cocoa*