

# PIATTI

## GLUTEN FREE LUNCH

### ANTIPASTI

**ASPARAGI**  
Grilled Asparagus, Toasted Hazelnuts, Goat Cheese  
& Herb Vinaigrette 7

**STRATI**  
Layered: Grilled Eggplant, Zucchini, Red Bell  
Peppers, Caramelized Onions, Goat Cheese & Pesto 8

**GAMBERI**  
Grilled Pancetta Wrapped Shrimp,  
Cannellini Beans, Pancetta & Arugula 8.5

**CALAMARI** (please specify 'sautéed')  
Sautéed Calamari, Fennel, Green Beans  
& Spicy Aioli 9.5

**COZZE**  
Steamed Penn Cove Mussels, White Wine,  
Tomatoes & Herbs 11

**DI PARMA** (please specify 'no grissini')  
Prosciutto di Parma, Fresh Mozzarella,  
Arugula & Grissini 10

### INSALATE

**MISTI** (please specify 'no crouton')  
Garden Lettuce, Red Onion, Cherry  
Tomatoes, Cucumber & Herb Vinaigrette 6.5 / 9.5

**CAESAR** (please specify 'no crouton')  
Romaine, Grana Padano,  
& Garlic Anchovy Dressing \* 7 / 11

**CAPRESE**  
Vine-Ripened Tomatoes, Fresh Mozzarella,  
Basil Leaf, Extra Virgin Olive Oil & Saba 10

**FRUTTA**  
Arugula, Strawberries, Blueberries, Goat Cheese,  
Almonds & Raspberry-Mint Vinaigrette 8 / 12

**SPINACI**  
Spinach, Bacon, Roasted Red Peppers, Cooked  
Egg, Red Onions & Balsamic Vinaigrette 7 / 11

**CAPRICCIOSA**  
Piatti "Cobb", Smoked Bacon,  
Grilled Chicken, Avocado, Gorgonzola,  
Oven-Roasted Tomato, Chopped Eggs,  
Artichokes & Gorgonzola Dressing 9.5 / 15

A message from the State of Washington:  
\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized juices may increase your risk of  
food borne illness.

### ZUPPA

**MINISTRONE** (please specify 'no pasta')  
Cannellini Beans, Tomatoes, Zucchini, Onions,  
Swiss Chard, Parmesan & Basil Pesto 4.5 / 6.5

### SECONDI

**RISOTTO**  
Ask your server about today's preparation MP

**BISTECCA**  
Herb & Garlic Marinated Rib-eye Steak,  
Green Beans, Garlic Mashed, Gorgonzola Dolce  
& Red Wine Sauce 24

**SALMONE**  
Fresh Grilled Wild King Salmon, Garlic Mashed  
Potatoes, Green Beans & Salsa Verde 25

**PICCATA** (please specify 'no flour')  
Chicken Breast, Tomatoes, Lemon, White Wine,  
Garlic, Herbs, Mashed Potatoes & Green Beans 17

**HALIBUT**  
Fresh Grilled Alaskan Filet, Roasted Fingerling  
Potatoes, Grilled Asparagus & Limoncello Sauce 25

### PANINI

(Please specify 'no bun')  
Panini with Garden Lettuce Salad  
Substitute a Small Caesar or Spinaci 2

**PANCETTA**  
Applewood Smoked Bacon, Provolone, Romaine,  
Tomato & Pesto 10

**PORTOBELLO**  
Grilled Portobello Mushroom, Fresh Mozzarella,  
Red Peppers, Onion, Romaine & Tomato 10

**POLLO**  
Herb Grilled Chicken Breast, Mozzarella, Romaine,  
Tomato & Pesto 10

**PROSCIUTTO COTTO**  
Italian Rosemary Ham, Provolone, Romaine  
& Tomato 10

Seasonal Menu Subject to Change  
Call 206-524-9088 for More Information

Executive Chef / Felix Acosta

# PIATTI

## GLUTEN FREE DINNER

### ANTIPASTI

**ASPARAGI**  
Grilled Asparagus, Toasted Hazelnuts, Goat Cheese  
& Herb Vinaigrette 7

**STRATI**  
Layered: Grilled Eggplant, Zucchini, Red Bell  
Peppers, Caramelized Onions, Goat Cheese & Pesto 8

**GAMBERI**  
Grilled Pancetta Wrapped Shrimp,  
Cannellini Beans, Pancetta & Arugula 8

**CALAMARI** (please specify 'sautéed')  
Sautéed Calamari, Fennel, Green Beans  
& Spicy Aioli 9.5

**COZZE**  
Steamed Penn Cove Mussels, White Wine,  
Tomatoes & Herbs 12

**DI PARMA** (please specify 'no grissini')  
Prosciutto di Parma, Fresh Mozzarella,  
Arugula & Grissini 11

### INSALATE

**MISTI** (please specify 'no crouton')  
Garden Lettuce, Grape Tomatoes, Cucumber,  
Red Onion & Mustard-Herb Vinaigrette 6.5

**CAESAR** (please specify 'no crouton')  
Romaine, Grana Padano,  
& Garlic Anchovy Dressing \* 7.5

**CAPRESE**  
Vine-Ripened Tomatoes, Fresh Mozzarella,  
Basil Leaf, Extra Virgin Olive Oil & Saba 10.5

**FRUTTA**  
Arugula, Strawberries, Blueberries, Goat Cheese,  
Almonds & Raspberry-Mint Vinaigrette 8.5

**SPINACI**  
Spinach, Bacon, Roasted Red Peppers, Cooked  
Egg, Red Onions & Balsamic Vinaigrette 7

**CAPRICCIOSA**  
Piatti "Cobb", Smoked Bacon,  
Grilled Chicken, Avocado, Artichokes,  
Gorgonzola, Oven-Roasted Tomatoes,  
Chopped Eggs & Gorgonzola Dressing 16

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shellfish, eggs or unpasteurized juices may increase your risk of  
food borne illness.

### ZUPPA

**MINISTRONE** (please specify 'no pasta')  
Cannellini Beans, Tomatoes, Zucchini, Onions,  
Swiss Chard, Parmesan & Basil Pesto 4.5 / 6.5

### SECONDI

**RISOTTO**  
Ask your server about today's preparation MP

**HALIBUT**  
Fresh Grilled Alaskan Filet, Roasted Fingerling  
Potatoes, Grilled Asparagus & Limoncello Sauce 25

**POLLO RIPIENO**  
Boneless Half Chicken Stuffed with Swiss Chard,  
Goat Cheese, Pine Nuts & Currants; Green Beans,  
Garlic Mashed Potatoes & Roasted Garlic Sauce 18

**SALMONE**  
Fresh Grilled Wild King Salmon, Garlic Mashed  
Potatoes, Green Beans & Salsa Verde 25

**PICCATA** (please specify 'no flour')  
Chicken Breast, Tomatoes, Lemon, White Wine,  
Garlic, Herbs, Mashed Potatoes & Green Beans 17

**MAILE**  
Spice Rubbed Pork Tenderloin, Risotto, Roasted  
Carrots & Huckleberry Sauce 19

**BISTECCA**  
Herb & Garlic Marinated Rib-eye Steak,  
Green Beans, Gratinatas, Gorgonzola Dolce  
& Red Wine Sauce 24

### CONTORNI

**LATTUGHE**  
Sautéed Spinach, Escarole, Garlic & Lemon Juice 4

**GRATINATA**  
Layered Potatoes, Goat Cheese, Leeks & Thyme 4.5

**GRIGLIATA**  
Grilled Eggplant, Red Bell Peppers & Basil 5

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