

# PIATTI

## HARVEST MENU

3 Courses for \$28

October 16<sup>th</sup> – 27<sup>th</sup>

Sunday–Thursday Evenings

### PRIMI

#### ZUPPA

Roasted Butternut Squash Soup, Herbs,  
Cream & Rosemary Oil

#### INSALATA TRE COLORI

Endive, Arugula, Radicchio,  
Poached Figs, Gorgonzola Dolce,  
Almonds, Port Balsamic Vinaigrette

#### STRATI

'Layered' Grilled Eggplant & Zucchini,  
Roasted Peppers, Goat Cheese,  
Crispy Flatbread & Pesto

### SECONDI

#### GNOCCHI

House-Made Butternut Squash Dumplings,  
Washington Braeburn Apples, Sage,  
Brown Butter & White Truffle Oil

#### FRUTTA DI MARE

Spaghetti, Spicy Tomato Sauce, Shrimp,  
Calamari, Mussels & Extra Virgin Olive Oil

#### RISOTTO

Arborio Rice, Flat Iron Steak, Crimini  
Mushrooms, Chianti & Rosemary

#### STRACOTTO

Braised Boneless Beef Short Ribs,  
Wild Northwest Mushrooms,  
Soft Rosemary Polenta & Sauteed Greens

### DOLCI

#### BUDINO

Rich Chocolate-Orange Custard,  
Candied Orange Zest & Whipped Cream

#### GELATO

Selection Changes Daily

#### SORBETO

Selection Changes Daily

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### VINI

ADD ONE GLASS OF WINE FOR JUST \$5

Benvolio Pinot Grigio

Red Diamond Shiraz

Private Label:

Chardonnay

Merlot

Cabernet