

# MEZZANOTTE

1210 SOUTH BAILEY STREET  
SEATTLE, WA. 98108

## ANTIPASTI

FOCACCIA DELLA CASA 5  
baked daily

INSALATA VERDE 14  
baby lettuces | dill | shallot | walnut oil | moscatel vinegar

CHICORY CAESAR\*\*\* 16  
pistachio | anchovy | focaccia crumb

CAROTINA 15  
Thumbelina carrots | fontina fonduta | carrot top salsa verde |  
toasted almond

BURRATA 17  
mint pesto | preserved lemon tapenade | focaccia crostini

VONGOLE 22  
Manila clams | 'nduja butter | tarragon aioli

CRUDO DI TONNO 22  
yellowfin tuna | meyer lemon ponzu | serrano | ikura | cilantro stem

PIATTO DI PROSCIUTTO 24  
prosciutto di San Daniele | pickled melon | olio verde | wildflower  
honey

PANNA COTTA DI GRANCHIO 24  
dungeness crab | charred lemon | Aash farm's pea shoots | dashi |  
parmesan frico

## PRIMI

REGINETTE 25  
"Little Queens" | pork & beef bolognese

TAJARIN AL COLTELLO 26  
sage butter | parmigiano-reggiano

PAPPARDELLE\* 28  
duck confit sugo | orange gremolata | thai basil

RIGATONI DIAVOLO 27  
pomodoro piccante | marjoram | pecorino

RISOTTO AI GAMBERI\* 29  
gulf prawn | stinging nettle pesto | garlic chili oil

## SECONDI \*\*

COSTOLETTE DI AGNELLO 38  
Wahl Farms lamb chop | local asparagus | ramp salsa tonnata |  
pickled maple blossom

SCALLOP ARROSTO 38  
colatura xo | sunchoke puree | butter poached foraged mushrooms

\*Contains pork

\*\*Secondi will arrive 20-25 minutes after primi

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your  
risk of foodborne illness