

PIATTI

SEATTLE

*CELEBRATE
AMERICAN LAMB
THIS MARCH.*



AMERICAN LAMB

Spring is here and that means lamb is baaaaack! We are celebrating this March by highlighting delicious American lamb dishes from Chef Dylan Giordan. Sourced exclusively from the best domestic farmers, lamb is appreciated for its mild flavor and tenderness. Join us all month long for these mouthwatering creations.

LAMB SPECIALS

WOOD FIRED LAMB SKEWER

feta yogurt, arugula, salsa verde

lunch 15.95 / dinner 15.95

TAVERNA PIZZA-LAMB SAUSAGE

anaheim chili, caramelized onion, provolone, marinara

lunch 16.95 / dinner 16.95

PAPPARDELLE-SPICY LAMB RAGU

tomato, mint, pecorino

13.95 / 19.95 for lunch and dinner

BRAISED LAMB SHANK-TOMATO

black olive, roasted pepper, soft polenta, kale

dinner only 27.95

Buon Appetito!

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