

SEATTLE RESTAURANT WE K

mioposto

april 14th-27th
at all mioposto restaurants
sunday-thursday

seattle restaurant week new pizza!

la calabria

Freshly milled tomato base, mozzarella, ricotta, pepperoni,
house Calabrian-honey drizzle, basil

dinner for two \$65 | dinner for one \$35

Four courses + glass of house wine or non-alcoholic beverage

- appetizer -

Dinner for two: choice of one per couple | Dinner for one: choice of one half portion

antipasti

Goat cheese, olive tapenade, agro dolce, eggplant marinated and roasted,
prosciutto, and arugula. Served with Mio baked bread

burrata with spring pea pesto (v)

Creamy burrata nestled in a bed of our house spring pea pesto.
Served with Mio baked bread

melanzane (v)

Eggplant marinated and roasted, fresh mozzarella, arugula, basil-mint salsa
verde drizzle. Served with Mio baked bread

- salad -

Individual dinner salads

caesar

Romaine, house-made eggless Caesar dressing, house-made croutons, grana

roasted beet (v)

Greens, goat cheese, cracked Marcona almonds

arugula (v)

Arugula, Corto olive oil, lemon, grana

- open-flame pizza -

Dinner for two: one 12" pizza per couple | Dinner for one: one 8" pizza

please see our main menu for all of our pizza options

Including our new pizza: La Calabria with a freshly milled tomato base,
mozzarella, ricotta, pepperoni, house Calabrian-honey drizzle, and basil

- house tiramisu -

brunch for one \$20

Brunch is served daily until 3pm. SRW menu available Sunday-Thursday

brunch main

Choose 1: bacon and egg breakfast pizza, shakshuka, panenata, the baker,
morning hash, breakfast stromboli, frittata margherita, frittata pancione,
carne breakfast sandwich, verdura breakfast sandwich, coppa caprese

- beverage -

Choose 1: Mio Bloody Mary, (homemade and spicy, from the juice of our
freshly milled Alta Cucina tomatoes), Mimosa with orange juice and
prosecco, or a non-alcoholic beverage