

AMARO

Bistro

Seattle Restaurant Week

Dinner ~ 3 Courses \$35

Antipasti

Insalate Cesare- Hearts of Romaine,
IL Bistro Classic Dressing, Garlic Croutons,
Shaved Parmigiano

Bruschetta- Grilled Tuscan Bread,
Roma Tomatoes, Basil, Extra Virgin Olive Oil

Calamari- Sautéed with Garlic, Olives,
Capers & Spicy Marinara

Bruxelles Fritto- Fried Brussels Sprouts, Toasted
Almonds, Pecorino Romano, Aged Balsamico

Arancini-
Creamy Risotto Fritters, Italian Cheeses,
Arugula Salad, Balsamic Tomato Jam

Entrata

Rigatoni Bolognese- Fresh Rigatoni, Ground Veal
& Lamb Ragu, Pecorino Romano, Rosemary

Ravioli di Zucca - Butternut Squash Ravioli,
Roasted Mushrooms, Marsala Cream Sauce,
Arugula, Hazelnuts

Cannelloni- Confit Chicken, Goat Cheese &
Spinach Cannelloni, Marinara, Italian Cheeses

Salmone- Grilled Local Salmon,
Lemon Mascarpone Risotto, Basil Pesto

Osso Buco- Pork Osso Buco, Parmesan Risotto,
Roasted Seasonal Vegetables Rich Braising Jus

Dolci

Torta Cioccolato- Flourless Chocolate-Hazelnut
Torte, Sweet Mascarpone, Raspberry Coulis

Tiramisu- IL Bistro Classic Recipe

Sorbetto -Raspberry Sorbet

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Autumn Wine Pairing

Fall is in the air! What better way to celebrate than a delicious glass of VINO?!

Enjoy 5oz of each wine with your Seattle Restaurant Week Menu

North By Northwest Chardonnay

(spiced pear and traces of pineapple, The mouthfeel is relatively full, with more rich apple and stone-fruit tones)



Joel Gott Cabernet Sauvignon

(Spicy notes of raspberry and black cherry with hints of cedar and toasty oak)

\$14

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