

AMARO

Bistro

Seattle Restaurant Week

Lunch ~ 3 Courses \$20

Select One Item From Each Course

Antipasti

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

Calamari - Sautéed Fresh with Kalamata Olives, Capers, Garlic & Marinara

Bruschetta - Grilled Tuscan Bread, Vine Ripened Roma Tomatoes, Basil, Herbed Garlic Oil

Zuppa del Giorno

Entrata

Insalata Goronzola - Chopped Romaine, Arugula, Grilled Chicken, Cucumbers, Fire Roasted Red Grapes, Candied Walnuts, Amaro Gorgonzola Dressing

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

Pepperoni Pizza - Zoe's Pepperoni, Chili Flakes, Italian Cheeses, Sweet Tomato Sauce

Pollo Grigliato - Grilled Chicken Breast, Applewood Smoked Bacon, Provolone, Lettuce, Basil Pesto, Brioche Bun

Carbonara - Spaghetti Pasta, Pancetta, Garlic, Romano, Cream, Chives, Black Pepper, Fresh Egg

Dolci

Sorbetto - Raspberry

Gelato - Vanilla Bean

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

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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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