

AMARO

Bistro

Seattle Restaurant Week

Dinner ~ 3 Courses \$50

Antipasti

Insalate Cesare - Hearts of Romaine, Classic Caesar

Dressing, Garlic Croutons, Parmigiano-Reggiano

Insalate Gorgonzola e Pera - Arugula, Candied Walnuts,

Dried Cranberries, Pear, Champagne Vinaigrette

Ricotta Calabrese - Whipped Ricotta, Calabrian Chili-

Chestnut Honey, Grilled Sourdough

Arancini di Funghi - Wild Mushroom Risotto Fritters,

Porcini Truffle Aioli, Italian Herbs

Entrata

Ricotta Gnocchi - Housemade Ricotta Gnocchi,

Lobster, Spinach, Mascarpone Tomato Sauce, Basil

Salmone Piquillo - Grilled Salmon, Roasted Potatoes,

Spinach Salsa Verde, Piquillo Pepper Romesco

Bistecca alla Griglia - Grilled St. Helen's Hanger Steak,

Creamy Herbed Marble Potatoes, Wilted Spinach,

Marsala Demi Glaze

Pappardelle con Manzo - Fresh Pappardelle Pasta,

Wild Mushrooms, Beef Tenderloin Tips,

Caramelized Pearl Onions, Red Wine Cream Sauce,

Arugula, Parmesan

Maiiale Brasato - Braised Pork Shank, Gremolata,

Saffron-Kale Parmesan Risotto

Dolci

Torta Cioccolato - Flourless Chocolate-Hazelnut Torte,

Sweet Mascarpone, Raspberry Coulis

Cannoli - Crispy Pastry, Pumpkin Ricotta-

Mascarpone, Pecans, Maple-Caramel

Panna Cotta - Madagascar Vanilla Panna Cotta,

Raspberry Coulis, Fresh Berries

20% gratuity will be added to the total bill.

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