

AMARO

Bistro

Seattle Restaurant Week

3 Courses \$50

Antipasti

Insalate Pera e Rucola ~ Arugula, Sliced Pear, Prosciutto, Marcona Almonds, Prosecco-Fig Vinaigrette, Parmesan

Burrata e Pesto ~ Fresh Burrata, Basil Pesto, Heirloom Tomatoes, Grilled Bread

Arancini ~ Risotto Fritters, Balsamic Tomato Sauce, Arugula

Granchio al Forno ~ Warm Crab-Artichoke Dip, Mascarpone and Parmesan Cheese. Grilled Bread

Entrata

Ravioli di Manzo ~ Short Rib Ravioli, Wild Mushrooms, Red Wine Cream, Wild Watercress, Parmesan

Maiale Parmigiano ~ Tenderized Duroc Pork Chop, Panko-Parmesan Breading, Fontina Cheese, Bucatini Pasta, Vodka Sauce, Parmesan

Pollo Arrosto ~ Roasted Free Range Chicken Breast, Seasonal Risotto, Pan Jus, Parmesan

Linguine di Mare ~ Fresh Linguine, Salmon, Prawns, Clams, Mussels, Calamari, Garlic White Wine Butter

Tortellini al Pesto ~ Three Cheese Tortellini, Basil Pesto, Pomodoracchio Tomatoes, Parmesan

Dolci

Tiramisu ~ Coffee Soaked Ladyfingers, Mascarpone, Hazelnut Liqueur, Cocoa Powder

Torta Cioccolato ~ Flourless Chocolate Tort, Hazelnut Liqueur, Sweet Mascarpone, Raspberry Coulis

Crème Brule ~ Madagascar Vanilla, Berries

20 % Gratuity will be added to the entire bill.

We apply a 3.5% surcharge. Amaro retains 100% of this amount to pay our employees a living wage.

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