



*Bistro*

**Seattle Restaurant Week**

**3 Courses \$50**

**Antipasti**

**Cesare** ~ Hearts of Romaine, Classic Caesar Dressing,  
Garlic Croutons, Parmesan, Fresh Lemon

**Burrata e Caponata** ~ Grilled Bread, Fresh Burrata,  
Sicilian Caponata, Chili Chestnut Honey

**Zuppa di Porri** ~ Creamy Potato Leek Soup, Fried Leeks

**Ravioli Fritti** ~ Fried Breaded Three Cheese Ravioli,  
Marinara, Parmesan

**Entrata**

**Ravioli di Zucca** ~ Pumpkin Ricotta Ravioli, Pepitas,  
Roasted Squash, Parmesan, Wild Watercress

**Pollo Parmigiano** ~ Panko Breaded Chicken Breast,  
Fontina Cheese, Bucatini Pasta, Vodka Sauce, Parmesan

**Maiale Brasato** ~ Cider Braised Pork Shank,  
Pumpkin Ricotta Gnocchi, Pancetta, Sweet Potato Puree

**Cioppino** ~ Salmon, Prawns, Clams, Mussels, Calamari,  
Puttanesca Sauce, Grilled Bread

**Ravioli di Granchio** ~ Dungeness Crab Ravioli,  
Chanterelles, Pancetta, Truffle Cream, Micro Basil

**Dolci**

**Tiramisu** ~ Il Bistro's Classic Recipe

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

**Panna Cotta** ~ Madagascar Vanilla, Fresh Berries

20% Gratuity will be added to the bill.

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



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