

AMARO

Bistro

Seattle Restaurant Week

3 Courses \$35

Antipasti

Verde ~ Organic Baby Greens, Prosecco-Fig Vinaigrette,
Sunflower Seeds, Parmesan

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

Bruschetta ~ Fresh Roma Tomatoes, Herbs, EVOO,
Grilled Bread

Ricotta al Tartufo ~ Whipped Ricotta & Feta Cheese,
Truffle Infused Chestnut Honey, Grilled Bread

Entrata

Ravioli di Asparago ~ Asparagus-Ricotta Ravioli,
Pancetta, Asparagus, Tomatoes, Truffle Cream

Rigatoni Bolognese ~ House Made Rigatoni Pasta,
Ground Veal and Lamb Ragù, Pecorino-Romano

Lumache all Vodka ~ House Made Lumache Pasta,
Vodka Sauce, Fresh Burrata, Basil, EVOO

Pollo Arrosto ~ Roasted Free Range Chicken,
Seasonal Risotto, Parmesan

Linguine di Gamberi ~ Fresh Linguine, Sauteed Prawns,
White Wine Butter, Tomatoes, Chile, Herbs

Dolci

Tiramisu ~ Il Bistro's Classic Recipe

Panna Cotta ~ Lemon Panna Cotta, Blueberry Preserves

Torta di Cioccolato ~ Flourless Hazelnut Chocolate Tort,
Raspberry Coulis, Powdered Sugar

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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