



Bistro

Seattle Restaurant Week

3 Courses \$35

Antipasti

Verde ~ Organic Baby Greens, Pesto Vinaigrette,
Sunflower Seeds, Parmesan *Ve *GF

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

Bruschetta ~ Roma Tomatoes, Herbs, EVOO,
Grilled Bread *Ve

Ricotta al Tartufo ~ Whipped Ricotta & Feta Cheese,
Truffle Infused Honey, Black Pepper, Grilled Bread *Ve

Entrata

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

Ravioli di Zucca ~ Pumpkin Ravioli, Pancetta, Squash,
Hazelnuts, Sherry Cream, Fried Sage *VO

Rigatoni Bolognese ~ House Made Rigatoni Pasta,
Ground Veal and Lamb Ragu, Pecorino-Romano *GFO

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

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

Dolci

Tiramisu ~ Il Bistro's Classic Recipe

Torta di Cioccolato ~ Flourless Hazelnut Chocolate Torte,
Raspberry Coulis, Powdered Sugar *GF

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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