

# AMARO

Bistro

Seattle Restaurant Week

Lunch ~ 2 Courses \$15

Select One Item From any *Two* Courses

### Antipasti

**Insalate Cesare** - Hearts of Romaine,  
Amaro Classic Dressing, Garlic Croutons,  
Shaved Parmigiano

**Calamari** - Sauteed Fresh with Kalamata Olives,  
Capers, Garlic & Marinara

**Roasted Grape Crostini** - Herbed Goat Cheese,  
Arugula, Aged Balsamico

**Gamberoni** - White Tiger Prawns Sauteed with  
Garlic, Basil, Roma Tomatoes & Vermouth

### Entrata

**Insalata Gorgonzola** - Romaine & Spinach,  
Pulled Chicken Breast, Roasted Grapes, Candied  
Walnuts, Gorgonzola Dressing

**Rigatoni Bolognese** - Frsh Rigatoni, Ground Veal  
& Lamb Ragu, Pecorino Romano, Rosemary

**Polpetta Bucatini** - Housemade Veal & Pork  
Meatballs, Parmigiano, Housemade Marinara

**Maiale Sandwich** - Slow-Cooked Pork,  
Fennel-Cabbage Slaw, Chianti Mustard on  
Grilled Ciabatta

**Penne con Pesto** - Penne Pasta, Creamy Pesto,  
Kalamata Olives, Roma Tomatoes, Parmigiano

### Dolci

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

# AMARO

Bistro

## Spring Time Wine Pairing

*Spring is in the air! Let's get  
some beautiful wines in  
your glass!*

*Enjoy 5oz of each wine with your  
Seattle Restaurant Week Menu*

**Bunnell Family Cellars  
Rose**

&

**Grape Republic  
Pinot Noir**

*(from Lachini Vineyards)*

**\$14**

# AMARO

Bistro

## Seattle Restaurant Week Dinner ~ 3 Courses \$30

### Antipasti

**Insalate Cesare** - Hearts of Romaine,  
Amaro Classic Dressing, Garlic Croutons,  
Shaved Parmigiano

**Bruschetta** - Grilled Tuscan Bread,  
Roma Tomatoes, Basil, Extra Virgin Olive Oil

**Cozze** - Penn Cove Mussels, Saffron-White Wine  
Broth, Roma Tomatoes, Basil

**Bruxelles Fritto** - Fried Brussels Sprouts, Toasted  
Almonds, Pecorino Romano, Aged Balsamico

**Polpette Pizza** - Pork & Veal Meatballs, Sweet  
Peppers, Italian Cheeses, Sweet Tomato Sauce

### Entrata

**Rigatoni Bolognese** - Fresh Rigatoni, Ground Veal  
& Lamb Ragu, Pecorino Romano, Rosemary

**Gnocchi** - Housemade Potato Dumplings,  
Sweet Tomato Sauce, Romano Cream, Basil

**Tortellini** - Four Cheese Tortellini, Creamy  
Pesto, Roma Tomatoes, Parmigiano

**Salmon** - Grilled King Salmon, Melted Leeks,  
Yukon Potato Gratin, Lemon Citronette

**Maiale** - Roasted Pork Tenderloin, Caramelized  
Pearl Onions, Yukon Potatoes, Romano Cream,  
Roasted Grape & Thyme Gastrique

### Dolci

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

**Tiramisu** - Amaro Classic Recipe

**Sorbetto** - D'Ambrosia Mixed Berry

# AMARO

Bistro

## Spring Time Wine Pairing

*Spring is in the air! Let's get  
some beautiful wines in  
your glass!*

*Enjoy 5oz of each wine with your  
Seattle Restaurant Week Menu*

**Bunnell Family Cellars  
Rose**

&

**Grape Republic  
Pinot Noir**

*(from Lachini Vineyards)*

**\$14**