



SAFETY & SECURITY PLAN

Amara is a 140-seat restaurant located at 670 N Midvale Blvd. Madison, WI at the Hilldale Shopping Center. Our food and drink is inspired by contemporary coastal Italian cuisine featuring sharable small plates and bites, hand-crafted pastas, and entrées showcasing the bounty of Madison, Wisconsin. Our wine list features cutting edge Italian and Italian-inspired artisan wines farmed by hand and made with classical methods. Our bar showcases the art of Italian drinking including aperitifs, negronis, cocktails, and espresso. It all comes together to match our decor – light, beautiful, clean, relaxed, simple, energetic, and revitalizing...

Amara is conceived and managed by Rule No. One Hospitality Group (RNO), which is comprised of the owners, designers, and program directors for our award-winning restaurants and bars such as Downtown hotspots Merchant and Lucille. We employ best practices in our organization to ensure full accountability and oversight to make our environment safe for our staff and guests.

Our late night dining will be relegated to the hours of 10pm to midnight and will be a low key lounge-like feel.

Hours of Operation:

HOURS OF OPERATION			
Monday		Friday	
Lunch	11AM - 3PM	Lunch	11AM - 3PM
Happy Hour	3PM - 6PM	Happy Hour	3PM - 6PM
Dinner	5PM - 10PM	Dinner	5PM - 10PM
Late Night	10PM - Midnight	Late Night	10PM - Midnight
Tuesday		Saturday	
Lunch	11AM - 3PM	Brunch	9AM - 3PM
Happy Hour	3PM - 6PM	Happy Hour	3PM - 6PM
Dinner	5PM - 10PM	Dinner	5PM - 10PM
Late Night	10PM - Midnight	Late Night	10PM - Midnight
Wednesday		Sunday	
Lunch	11AM - 3PM	Brunch	9AM - 3PM
Happy Hour	3PM - 6PM	Happy Hour	3PM - 6PM
Dinner	5PM - 10PM	Dinner	5PM - 10PM
Late Night	10PM - Midnight	Late Night	10PM - Midnight
Thursday			
Lunch	11AM - 3PM		
Happy Hour	3PM - 6PM		
Dinner	5PM - 10PM		
Late Night	10PM - Midnight		

The safety and security of our guests and staff are of utmost importance. Below we outline safety and security policies and procedures critical to accomplish this. Moreover, these safety and security policies as outlined below, will result in a pervasive organizational *culture* that champions safety and security.

[illegible]

TONIGHT'S SPECIALS

Chickpea Agnolotti (doppio) 19/26
Braised lamb, smoked tomato, sheep's milk ricotta

Porchetta for 2 69
Crispy skin heritage pork, charred cabbage, roasted peppers, charcuterie sauce

SPUNTINO (Snacks)

Gigante Beans 11
giardiniera, pleasant ridge reserve

Marinated Olives 9
oregano, citrus oil, roasted red pepper

Bagna Cauda 17
seasonal vegetables, lemon, parsley, anchovy emulsion
**vg dip available*

Bocconcini 11
Fried baby mozzarella, smoked chili & tomato sauce

Arancini 14
crispy saffron rice, cured trout, pepperoncini, trout roe

Calamari (or frito misto?) 19
lightly fried squid, peppercorn blend, long hots, citrus aioli

Meat People Mortadella 17
grilled bread, pickled mustard seeds, pistachio salsa

STARTERS

Endive & Arugula Salad 14
shaved fennel, pecorino, italian vinaigrette spice, lemon oil

Badger flame beets 15
Celery, radicchio, moody blue, hazelnut

Seared Tuna 23
veal lardon, caperberries, celery, fingerling potato, tonnato sauce

TOASTS

<i>Eggplant caponata</i>	16
<i>burnt eggplant, blistered peppers, basil, chili crunch</i>	
<i>Beef Tartare</i>	18
<i>anchovy, parmesan, black pepper, parsley</i>	
<i>Cured Salmon</i>	17
<i>stracciatella, shaved fennel, seca (everything spice), charred scallions</i>	
<i>Grilled Bread</i>	7
<i>rosemary butter, olive oil</i>	

PASTA

<i>Farmers Cheese Dumplings</i>	17/24
<i>fall spinach, parmesan, brown butter, sage</i>	
<i>Silk Handkerchiefs</i>	18/25
<i>roasted mushrooms, roelli raclette, pink peppercorn, saffron</i>	
<i>Bucatini nero</i>	19/26
<i>nduja, shellfish, pickled peppers, lobster bottarga</i>	
<i>Mafaldine cacio e pepe</i>	16/24
<i>cultured butter, peppercorn blend, grana Padano, cured egg yolk, lemon confit</i>	
<i>Paccheri</i>	17/25
<i>beef ragu, tomato, pine nuts, sarvecchio</i>	
<i>Cast iron Lasagna</i>	26
<i>sweet italian sausage, chili & tomato sauce, bechamel, rosemary oil</i>	

ENTREES

<i>½ Chicken Agrodolce</i>	29
<i>roasted mushrooms, kale, pickled shallots</i>	
<i>Grilled Beef Sirloin Cap</i>	36
<i>fingerling potatoes, rosemary, salsa verde</i>	
<i>Grilled Branzino</i>	34
<i>Caramelized fennel, grilled carrot, lemon</i>	

Pork Milanese 31
peach mostarda, heirloom tomatoes, lardon

Roasted Cauliflower Steak 26
smoked almonds, currants, gremolata

DESSERT

Burnt Ricotta Cake 10
candied citrus, whipped creme fraiche

Gelati mp
_____ gelato or seasonal sorbet topped with cider shaved ice and spiced syrup

Pumpkin Spice Pudding (v) 10

Brown butter & Cocoa Torta (GF?) 9
fall raspberries, cocoa nib streusel

Amara Wine

BUBBLES

Italy

Prosecco Brut Nature, 2019, "Doro" Le Vigne de Alice, *Valdobbiadene, Veneto* 13/56 (23/27%)

Lambrusco, Denny Bini, *Emilia-Romagna* 11/51 (23/25%)

Bianco Frizzante, Costadilà, "Móz" *Veneto* 67 (31%)

Rosato Frizzante, Punta Crena, "Pettiroso" *Colline Savonesi, Liguria* 51 (27%)

Pinot Nero/Chardonnay Brut, 2016, "Oudeis" Enrico Serafino, *Alta Langa, Piemonte* 78 (27%)

Chardonnay/Malvasia Spumonte, NV, "Dosaggio Zero" Edi Kante, *Friuli-Venezia Giulia* 99 (32%) (same as on Melfi list)

Champagne

Brut Nature, NV "Zero" Tarlant (375ml) 77 (32%)

Brut Réserve, NV, Bérêche et Fils 138 (29%)

Brut, NV "Grande Cuvée" Krug 362 (50%)

WHITE

Italy

Soave Classico, 2020, "Otto" Prà, *Veneto* 11/25/48 (22/24/25%)

Pinot Grigio, 2020, Abbazia di Novacella, *Valle Isarco, Alto Adige* 14/33/60 (21/23/25%)

Greco di Tufo, 2020, Benito Ferrara, "Terra d'Uva" *Campania* 13/29/55 (22/24/25%)

Frascati Superiore, 2020, Colli di Contone, *Lazio* 11/24/45 (20/23/25%)

Fiano di Avellino, 2019, Colli di Lapio, *Campania* 62 (29%)

Chardonnay, 2018, Edi Kante, *Friuli-Venezia Giulia* 97 (29%)

Pecorino, 2020, Tiberio, *Colline Pescaresi, Abruzzo* 69 (29%)

Sauvignon Blanc, 2017 "Voglar" Peter Dipoli, *Alto Adige* 86 (29%)

Caricante/Catarratto, 2018, Graci, *Mt. Etna, Sicilia* 74 (29%)

Mediterranean

Malvasia, 2018, Clai Winery, "Baracija" *Istria, Croatia* 56 (29%)

Moscofilero, 2020, Skouras, "Salto" *Péloppènese, Greece* 53 (29%)

Assyrtiko, 2019, Domaine Sigalas, *Santorini, Greece* 109 (32%)

Moll, 2019, Ca'n Verdura, "Supernova" *Binissalem, Mallorca, Spain* 58 (29%)

Rosé & Skin Contact

Ribolla Gialla, 2013, Radikon, *Friuli-Venezia Giulia, Italy* (500mL) **83** (35%)
Trebbianco d'Abruzzo, 2020, Vini Rabasco, "Cancellino" *Abruzzo, Italy* **55** (30%)
Catarrato, Grillo, Greconica, 2018, Aldo Viola, "Bianco Viola" *Terre Siciliane, Italy* **72** (32%)
Bandol Rosé, 2021, Domaine Terrebrune, *Provence, France* **94** (34%)

RED

Italy

Barbera, "È Rosso" Poderi Cellario, *Piemonte* (Liter Bottle) **10/23/55** (18/20/22%)
Sangiovese, 2017, "Troncone" Le Ragnaie, *Toscana* **14/42/62** (22/25/25%)
Aglianico, 2016, Scuotto, *Irpinia, Campania* **14/32/59** (22/24/27%)
Super Tuscan, 2019, "A Quo" Montepoloso, *Toscana* **15/34/63** (22/24/26%)

Teroldego, 2018, Elisabetta Foradori, *Dolomiti* **72** (29%) (\$88 on Melfi list)
Grignolino d'Asti, 2019 La Miraja, *Piemonte* **52** (27%) (58 on Melfi list)
Pinot Nero, 2017, Silvio Giamello, *Langhe, Piemonte* **74** (27%)
Frappato, 2020 COS, *Sicilia* **68** (29%)
Nerello Mascalese, 2016, "Vigo" Romeo del Castello, *Mt. Etna, Sicilia* **109** (32%)
Cabernet Sauvignon, 2017 "Il Rospo" Montesecondo, *Toscana* **78** (29%)
Sangiovese, Le Boncie, "Le Trame" *Toscana*
Vino Nobile di Montepulciano, 2016, Sanguineto I&II, *Toscana* **89** (30%)
Brunello di Montalcino, 2013, Le Ragnaie, *Toscana* **165** (33%)
Nebbiolo, 2016, Ferrando, "Etichetta Bianco" *Carema, Alto Piemonte* **145** (41%) (\$205 on Macchialina)
Barbaresco, 2016 Ada Nada, "Valeirano" *Piemonte* **94** (34%)
Barolo, 2017, "Castiglione" Vietti, *Piemonte* (375ml) **75** (32%)
Barolo 2017, "Vigna Francia" Giacomo Conterno, *Piemonte* **390** (50%)
Sagrantino di Montefalco, 2012, "Vigneti Pagliaro" Paolo Bea, *Umbria* **185** (42%) (2012 \$240 on Via Carota list)

Mediterranean

Xinomavro, Kir-Yianni, 2018 "Cuvée Villages" *Naoussa, Greece* **48** (29%)
Carignan/Grenache/Syrah, 2017 Maxime Magnon, "Rozeta" *Corbières, Languedoc, France* **79** (30%)
Garnacha/Cariñena, 2015, Àlvaro Palacios, "Finca Dofí" *Priorat, Catalonia, Spain* **168** (35%)

Amara

Botanical, Low ABV, Italian, Classic, Clean

Aperitif

1. Americano \$13 (*Spin on a classic, slightly more elevated.*)
 - a. Campari, Cocchi Rosso, Seltzer or Prosecco
 - b. Large Collins Cube
 - c. Collins Glass
2. Campari & Soda \$11 (*Simple patio sipper, aperitif, Italian staple. Added Fennel for a slightly savory spin (think absinthe)*)
 - a. Campari, Seltzer, Fennel Tincture, Orange
 - b. Large Collins Cube
 - c. Collins Glass
3. Italicus Spritz \$13 (*Citrus, botanical, brine & bubbles*)
 - a. olive bitters / olives & Champagne
 - b. White Wine
4. Gimlet \$13 (*Another unique spin on a classic, personal with the homemade Limoncello*)
 - a. Elena Gin, Limoncello (house made)
 - b. Winchester - cracked ice or rega ice

Negroni

1. Classico \$12 (*potentially barrel aged, classic negroni*)
 - a. *Option for seasonal infusion*
 - b. *Served up or over large cube*
 - c. *Orange Peel*
2. Bianco \$13 (*white negroni, botanical citrus spin*)
 - a. *Dolin Dry Vermouth, Italicus, Barr Hill Gin (honey based), Lemon Bitters*
 - b. *Served up or over large cube*
 - c. *Garnished with Flowers*
3. Sour \$14 (*dessert like, smooth beautiful sipper, perfect for before or after dinner*)
 - a. *1 Luxardo Amaro, 1 Elena Gin, 1 Campari, ¾ Lemon Juice, ¾ - 1 Eggwhite, Orange Bitters pattern on top / Orange oil*
 - b. *Served up no ice in a Rose Coupe*
4. Sbagliato \$13 (*negroni spritz, with a rhubarb sweeter spin using Aperol instead of Campari*)
 - a. *Prosecco, Aperol, Bitters, Sweet Vermouth, Orange Peel*
 - b. *Served in a collins glass with a large collins cube*
 - c. *Garnished with Orange Wheel*

Cocktail

1. Bellini \$13 (*Classic, don't change a good thing*)
 - a. *white peach puree, prosecco, peche de creme combier, orange bitters*
 - b. *Tall Coupe*
2. Punch \$14 (Very unique addition, Sawyer originally made this drink after I asked him to express himself since he is so interested in Italian beverages and spirits. It has waves of flavor, and combines ingredients you normally would not to create a very deep unique flavor.)
 - a. *Cabernet, Allspice Dram, Grenadine (pom house made), orange juice, lime juice, Luxardo, Cynar 70*
 - b. *Wide Old Fashioned*
3. Fizz \$14 (Fizz's are very popular on Italian menus, smooth, foamy, and beautiful. This one has savory notes and a beautiful red wine float to contrast.)
 - a. *Eggplant Ideally, eggwhite, lemon juice, sweetener*
 - b. *Red Wine Float/Design*
 - c. *Nutmeg*
 - d. *Tall Collins*
4. "Champagne" cocktail \$13 (A spin on the classic Champagne Cocktail. This uses Italian Lambrusco, with a classic strawberry muddle (or shrub) and additional bubbles to create a smooth beautiful deep pink sipper)
 - a. *Lambrusco, Muddled Strawberry, Seltzer*
 - b. *White wine / Champagne flute or coupe*
5. Espresso Martini \$13 (For after dinner, Espresso Martinis are the trend again. Using a tiny bit of citrus, and a couple variations of sweetener)
 - a. *Vodka, Cherry Juice, Demerara, Espresso, Lemon Juice*
 - b. *Martini Glass*
 - c. *Garnished with crushed Espresso Bean*

N/A

1. Grapefruit, Giffard N/A Aperitif, Seltzer - *La Mente (mind)* \$9
2. Lemon, Garlic, Honey Shooter - *La Salute (health)* \$9
3. Sanpellegrino Chinotto \$??
4. N/A Riesling \$9
5. Lagunitas Hopwater \$5

Beer

1. Highlife \$4
2. IPA \$?? - Citrus, bright
3. Pair with Local Brewery to make an original Italian style lager

Other Menus

1. Gin Spirit List
2. Amaro Spirit List
 - a. House Barrel Aged Amaro
3. Infusion / House made Liquor List (sm)

