



Wednesday, March 12, 2025

Chef Rene Caceres, Cordelia Fishbar & Chef Johanna Hellrigl, Ama

COCKTAILS

AMA'S SIGNATURE MARTINI · 22

vodka or gin, dry vermouth with
taggiasca olive brine
& aromatic olive wood

BAR BASSO SBAGLIATO · 20

prosecco, red bitter, vermouth



KITCHEN

COZZE GRATINATE · 19

coal-roasted bang island
mussels, Ligurian style

SARDE EN SAOR · 26

grilled fresh sardines with
sweet & sour escarole, onions,
raisins & pine nuts

WILD SALMON TARTARE · 23

Lummi Island wild salmon tartare
with sun-dried tomato,
olive crumble, marinated eggplant &
farinata chips

ANCIENT GRAIN

SOURDOUGH · 21

charcoal grilled toast duo of
preserved sardine, lemon zest &
juice, Italian chilies/ Italian
cured anchovies, cultured butter,
blistered tomatoes

AMA'S LASAGNETTA · 31

charcoal-broiled sheets of fresh
pasta with wild fowl &
mushroom ragù with marsala
sauce & parmigiano reggiano

ORATA · 53

salt-crusted wild-caught sea
bream, served with fresh lemon,
leek salsa verde



OYSTERS

CORDELIA'S OYSTER SELECTION · 4.75

served with a savory sorbetto



DESSERT

AMA'S SIGNATURE GELATO · 11

Sicilian pistachio di bronte