

AMERIGO™

AN ITALIAN RESTAURANT

SALAD

SPRING SALAD

assorted mixed greens in balsamic vinaigrette, with tomato, red onions, and roasted red peppers

CAESAR SALAD

traditional Caesar with Grana Padano Parmesan cheese

ENTRÉES

CHICKEN ACUTO WITH BLACKBEAN SALSA

flame-grilled chicken breast over black bean salsa with grilled artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning

PASTA POMODORO

Spaghetti pasta tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil – marinara sauce

LAYERED EGGPLANT CASSERUOLA

with fresh tomatoes, basil, mozzarella and parmesan cheese, finished with basil pesto oil. Served with sautéed mushrooms and spinach

THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT

tossed in a spiced Parmesan cream sauce with garlic and fresh spinach

CHICKEN MARGARITE

flame-grilled chicken over angel hair pasta, with fresh mozzarella cheese, basil and choice of tomato sauce, scallion cream sauce or tomato-basil cream sauce

GEMELLI AND SAUSAGE IN VODKA TOMATO CREAM

spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese

FIVE LAYER LASAGNA

layers of fresh pasta with Parmesan cheese and spicy Italian sausage ragu with tomato and cream sauces

PASTA BOLOGNESE

Spaghetti pasta with meat sauce and fresh basil

DESSERTS

TIRAMISU

vanilla cream sauce and Kahlua chocolate sauce

CHOCOLATE BREAD PUDDING

with rye whiskey caramel sauce

tea, soft drinks and coffee included

\$30.00 per person