

AMERIGO

AN ITALIAN RESTAURANT

SALADS

CAESAR SALAD

Traditional Caesar with Grana Padano Parmesan cheese.

SPRING SALAD

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

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.

CANNELLONI AL FORNO

Fresh egg pasta stuffed with roasted chicken, ricotta cheese, fresh spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and béchamel sauce.

THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT

Tossed in a spiced Parmesan cream sauce with garlic and fresh arugula.

FETTUCINI IMPERIAL

Roasted chicken, ham, garlic and mushrooms in Alfredo sauce.

ALMOND WOOD SMOKED DUCK AND SAUSAGE PASTA

Tossed in a white wine and garlic butter sauce with diced tomatoes, scallions, and spices served over angel hair pasta.

CHICKEN MARGARITE

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

BOWTIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM

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

OVEN ROASTED LASAGNA

Ricotta, mozzarella and sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked.

DESSERTS

TIRAMISU

Vanilla cream and Kahlua chocolate sauce.

CHOCOLATE PECAN FUDGE BROWNIE

Pecan praline ice cream, caramel and white chocolate sauce.

Tea and Soft Drinks Included.

\$30.00 per person