



SALADS

CAESAR SALAD

Traditional Caesar with Grana Padano Parmesan cheese

ENTRÉES

FLAMEGRILLED SALMON FILET

With sun-dried tomato herb butter over black bean salsa and green beans.

TRADITIONAL CHICKEN PARMESAN

Breaded, sautéed chicken over angel hair, with tomato sauce, mozzarella and Parmesan cheese.

GOAT CHEESE PASTA

Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne noodles.

Topped with your choice of flame grilled chicken or shrimp.

CHICKEN TUSCANY

Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and mushrooms.

CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP

Cut exclusively for Amerigo with pineapple glaze and blended Asiago cheese leek potatoes and vegetables.

THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT

Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach

DESSERTS

TIRAMISU

Served with a Vanilla cream and Kahlua chocolate sauce.

\$35.00 per person

Tea and soft drinks included, Coffee not included.