

# 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

### FLAMEGRILLED SALMON FILET

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

### CHICKEN PARMESAN

Breaded chicken breast sautéed over eggplant, with tomato sauce, mozzarella and Parmesan. Served over angel hair.

### GOAT CHEESE PASTA

Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne noodles. Choice of flame grilled chicken or shrimp.

### VEAL PICATTA

Pan-roasted and finished with lemon butter, mushrooms and capers, topped with lump crabmeat.

### CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP

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

### BLACK AND WHITE LOBSTER RAVIOLI

Tossed in a white wine cream sauce with diced tomatoes and flash fried Roman artichoke.

### CHICKEN TUSCANY

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

### THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT

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

## DESSERTS

### TIRAMISU

Vanilla cream and Kahlua chocolate sauce.

### PECAN BUTTER CRUNCH CAKE

Vanilla ice cream and a Granny Smith apple cinnamon glaze.

Tea and Soft Drinks Included.

\$35.00 per person