

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.

TRADITIONAL PARMESAN

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

GOAT CHEESE PASTA

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

CHICKEN MARSALA

Two sautéed chicken breasts, Marsala wine brown sauce, mushrooms and artichokes over angel hair.

CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP

Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables.

ROASTED VEGETABLE AND PENNE

Sun-dried tomatoes, peppers, squash, asparagus, garlic and penne tossed in a light herb and pesto sauce.

CHICKEN TUSCANY

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

STEAK TRATTORIA

An 8 oz. Choice, skirt steak grilled and topped with a spicy extra virgin olive oil sauce.
With oven roasted red chile potatoes and grilled asparagus.

DESSERTS

TIRAMISU

Vanilla cream sauce and Kahlua chocolate sauce.

PECAN BUTTER CRUNCH CAKE

Vanilla ice cream and a Granny Smith apple cinnamon glaze.

Tea, Soft Drinks and Coffee Included.

\$35.00 per person