

# 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

### FLAMEGRILLED SALMON FILET

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

### PARMESAN

breaded, sautéed eggplant, chicken or veal over angel hair, with tomato sauce, mozzarella and Parmesan cheese

### SHRIMP SCAMPI

over angel hair, with white wine garlic butter, scallions and tomatoes

### CHICKEN TUSCANY

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

### PRIME SIRLOIN

grilled 8 ounce center cut sirloin with blended Asiago cheese leek potatoes, green beans and sun-dried tomato herb butter

### PICATTA

sautéed chicken breast or veal with white wine lemon butter sauce, gourmet mushrooms and capers over angel hair with jumbo lump crabmeat

### PASTA POMODORO

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

## 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