

AMERIGO

AN ITALIAN RESTAURANT

SALADS

CAESAR SALAD

Traditional Caesar with Grana Padano Parmesan cheese.

GOAT CHEESE AND WALNUT SALAD

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

ARUGULA WITH FLAME GRILLED APPLES

Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette.

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