

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.

ENTRÉES

CEDAR WOOD ROASTED FISH OF THE DAY

Today's "flown in fresh" selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables.

SHRIMP SCAMPI

Over angel hair, with white wine garlic butter, scallions and tomatoes.

FLAME GRILLED SALMON FILET

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

CONTEMPORARY EGGPLANT PARMESAN

Breaded sautéed eggplant and wood grilled zucchini topped with marinated Portobello mushrooms, mozzarella and house tomato sauce. Served over angel hair.

FLAME GRILLED FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER

Center cut, choice beef filet served with green beans and fettuccine alfredo.

CHICKEN MARSALA

Sauteed chicken breast, Marsala wine brown sauce, mushrooms and artichokes. Served over angel hair.

VEAL PICATTA

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

FLAMEGRILLED PORK TENDERLOIN

Honey merlot reduction, gorgonzola crumbles and flash-fried onion strings with blended Asiago cheese leek potatoes.

DESSERT

TIRAMISU

Vanilla cream and Kahlua chocolate sauce.

CRÈME BRULEE CHEESECAKE

With Chambord and fresh raspberries.

Tea and Soft Drinks Included.

\$42.00 per person