

# 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.

### ASHLEY FARMS FREE RANGE CHICKEN RAVIOLI

Parmesan cream sauce, diced tomatoes, scallions and flash fried Roman artichoke.

### FLAME GRILLED SALMON FILET

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

### CHICKEN MARSALA

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

### EGGPLANT PARMESAN

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

### FLAMEGRILLED PORK TENDERLOIN

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

### FLAME GRILLED FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER

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

## DESSERT

### TIRAMISU

Vanilla cream sauce and Kahlua chocolate sauce.

### CRÈME BRULEE CHEESECAKE

With Chambord and fresh raspberries.

Tea, Soft Drinks and Coffee Included.

\$42.00 per person