

AMERIGO™

AN ITALIAN RESTAURANT

SALADS

CAESAR SALAD

traditional Caesar with 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

SCALLOPS VENETO

blackened jumbo scallops on a bed of polenta, with lemon basil butter sauce and grilled asparagus

LAYERED EGGPLANT CASSERUOLA

with fresh tomatoes, basil, mozzarella and Parmesan cheese, finished with basil pesto oil. Served with sautéed mushrooms and spinach

PICATTA

pan-roasted chicken breast or veal, with a white wine lemon butter, gourmet mushrooms and capers over angel hair. Topped with jumbo lump crab meat

HOUSE BRINED DOUBLE CUT PORK CHOP

grilled and served on a bed of mashed sweet potatoes with cider agro dolce and seasonable vegetable

FLAME GRILLED FILET WITH GORGONZOLA AND ROSEMARY BUTTER

grilled 8 ounce center cut beef filet served with fettuccine alfredo and green beans

SMOKED CHICKEN RAVIOLI

parmesan cream sauce, diced tomatoes, scallions and flash-fried Roman artichoke

DESSERT

TIRAMISU

vanilla cream sauce and Kahlua chocolate sauce

CRÈME BRULEE CHEESECAKE

with fresh raspberries

tea, soft drinks and coffee included

\$42.00 per person