

# AMERIGO

AN ITALIAN RESTAURANT

## SALADS

### CAESAR SALAD

Traditional Caesar with Grana Padano Parmesan cheese.

### ARUGULA SALAD WITH FLAME GRILLED APPLES

Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette.

### SPRING SALAD

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

## 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.

### FLAMEGRILLED SALMON FILET

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

### "BRICK GRILLED" PRIME SIRLOIN

Ten-ounce true center cut, USDA Prime sirloin steak bricked over hickory coals to seal in moisture and flavor. Served with grilled asparagus, red chili roasted potatoes and Espresso demi-glace.

### CONTEMPORARY EGGPLANT PARMESAN

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

### 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