

STARTERS

- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with tomato sauce and honey mustard. Small 5 Full 9.5
- OVEN ROASTED ARTICHOKE CHEESE DIP** Artichokes, Swiss and Parmesan cheese blend with focaccia crisps. 9.5
- CALAMARI FRITTI** Fried with creamy caper pesto sauce and tomato sauce. Small 6 Full 10
- BRUSCHETTA AMERIGO** Grilled focaccia bread and melted mozzarella cheese topped with sautéed grape tomatoes, kalamata olives, garlic and basil. 8
- VEGETABLES FRITTI** Tempura asparagus, green beans and zucchini with horseradish aioli. 9
- TUSCAN CRAB CAKES** Jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce. Small 6.5 Full 13
- PRINCE EDWARD ISLAND MUSSELS** In garlic wine broth, diced tomatoes, capers and grilled focaccia. 12
- SHRIMP BISQUE – or – SOUP OF THE DAY** Cup 4 Bowl 6.5

SALADS

We feature the following homemade dressings: White Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette

- CAESAR SALAD** Traditional Caesar with Parmesan cheese. 7 With grilled chicken 10
With grilled salmon 11 With grilled beef tenderloin 14
- CAPRESE TOWER** Fresh mozzarella, sliced tomatoes and basil with thinly sliced red onions and white balsamic vinaigrette. 8
- ARUGULA WITH FLAME GRILLED APPLES** Roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette. 7 With grilled chicken 10 With grilled salmon 11
- INSALATA SPINACI** Baby Spinach with domestic prosciutto, house-made ricotta, candied pecans, strawberries and white balsamic vinaigrette. 9.5 With grilled chicken 12.5
With grilled salmon 13.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in white balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 7
With grilled chicken 10 With grilled salmon 11
- INSALATA NONA** Assorted mixed greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with white balsamic vinaigrette. 7 With grilled chicken 10
With grilled salmon 11
- MEDITERRANEAN PASTA SALAD** Bow tie pasta tossed with olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps and red chili sauce. 8 With roasted chicken 10 With grilled shrimp 11.5

PASTA

Add soup of the day, Caesar or Spring Mix salad to any pasta for \$4.00

- SPAGHETTI** Traditional tomato sauce with jumbo meatball. 11
- FIVE LAYER LASAGNA** Layers of fresh pasta with Parmesan cheese, spicy Italian sausage ragu and cream sauce. 10
- CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella and served with tomato and cream sauces. 13.5
- HOT CHICKEN PASTA ALFREDO** Breaded and fried fiery hot chicken tenders on a bed of creamy fettuccine Alfredo. 11
- PASTA POMODORO** Vermicelli tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce. 9.5 With grilled chicken 12.5 With grilled shrimp 13.5
- RIGATONI AND SAUSAGE IN VODKA TOMATO CREAM** Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 12
- SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5
- PASTA DI MARE** Fresh fish, scallops, mussels and shrimp with caramelized onions, peppers, tomatoes, fennel, Italian sausage and Rigatoni in a light seafood broth. 15
- WILD MUSHROOM RAVIOLI** Wild mushrooms, baby spinach, and pan-seared vegetables with sun-dried tomatoes in an herb broth on a bed of cheese ravioli 12.5
- SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomato, scallions and flash fried Roman artichoke. 13.5
- THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach. 14.5

****Most pasta items available with whole wheat penne or gluten free spaghetti.****

MAIN COURSE

Add soup of the day, Caesar or house salad to any entree for \$4.00

CHICKEN MARGARITE Flame grilled chicken over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce. 11.5

ROASTED VEGETABLE RATATOUILLE Roasted seasonal vegetables sautéed with tomatoes and arugula over chick-pea cakes. Topped with basil walnut pesto. 12.5

CHICKEN TUSCANY Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and shiitake mushrooms. 14

MARSALA Sautéed chicken breast or veal over angel hair with Marsala wine brown sauce and shiitake mushrooms. Chicken 16 Veal 18.5

PARMESAN Breaded, sautéed eggplant, chicken or veal over angel hair with traditional tomato sauce, mozzarella and Parmesan cheese. Eggplant 14 Chicken 15.5 Veal 18

PICCATA Pan-roasted chicken breast or veal with a white wine lemon butter, baby bella mushrooms and capers over angel hair. Topped with jumbo lump crabmeat. Chicken 17
Veal 19.5

CHICKEN ACUTO WITH BLACK BEAN SALSA Flame grilled chicken breasts over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 15

STEAK TRATTORIA An 8 oz. Choice, skirt steak grilled and topped with a spicy extra virgin olive oil sauce. Served with oven roasted red chili potatoes and grilled asparagus. 17

FILET WITH GORGONZOLA & ROSEMARY BUTTER Grilled center cut beef filet served with oven roasted red chili potatoes and grilled asparagus. 30

ROASTED PORK TENDERLOIN Over polenta with balsamic marinated figs and tempura green beans. 19

NIMAN RANCH LAMB SHANK Braised lamb shank over chick pea cakes with natural vegetable jus. 21

SCALLOPS VENETO Blackened jumbo scallops on a bed of polenta, with lemon basil butter sauce and tempura asparagus. 19.5

FLAME GRILLED SALMON FILET With sun-dried tomato herb butter over black bean salsa with green beans. Petite 14 Regular 19.5

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. As Quoted

Many of our menu offerings may be easily modified for Vegetarian or Gluten Free diets

PIZZA

MARGHERITA With tomato, basil and fresh mozzarella. 10

PEPPERONI With roasted red bell peppers and baby bella mushrooms. 10.5

QUATRO FROMAGGI Feta, asiago, parmesan and fresh mozzarella cheeses with basil walnut pesto sour cream. 11

GRILLED PORTOBELLO & BRIE With Dijon mustard-truffle oil, green onion, peas and asparagus. 12.5

SALMON & DILL With whipped mascarpone, mozzarella cheese, dill, red onions, capers and salmon. 12

HOT CHICKEN With whipped mascarpone, mozzarella cheese and green onions. 11.5

SKIRT STEAK & CARMELIZED ONION With roasted grape tomatoes, crushed red pepper, gorgonzola & mozzarella cheeses and horseradish sauce. 12.5

TENNESSEE PROSCIUTTO With sun-dried tomato, arugula, mozzarella and feta cheese. 12

KIDS ITEMS

All Kids Items include choice of beverage 4.5

Spaghetti Chicken Strips and Fries Fettuccine Alfredo Cheese Pizza Pepperoni Pizza

DESSERTS

TIRAMISU Vanilla cream and Kahlua chocolate sauce. 6.5

CRÈME BRÛLÉE CHEESE CAKE With Chambord and fresh raspberries. 7.5

PECAN BUTTER CRUNCH CAKE Vanilla ice cream and Granny Smith apple cinnamon glaze. 6.5

BRAVO GELATO OR SORBET OF THE DAY 4

• For your convenience a 20% gratuity will be added to parties of eight or more.

AMERIGOTM
AN ITALIAN RESTAURANT