

# AMERIGO

AN ITALIAN RESTAURANT

# Fax Menu • 601-977-0563

6592 Old Canton Road / Ridgeland, MS 39157  
601-977-0563 / Fax 601-957-6520 / www.amerigo.net

## APPETIZERS

- TUSCAN CRAB CAKES** Jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce. 13
- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. 9.5
- CALAMARI FRITTI** Flash fried with creamy caper pesto sauce and marinara. 9.5
- PRINCE EDWARD ISLAND MUSSELS** In garlic wine broth, diced tomatoes, capers and grilled bruschetta. 12
- OVEN ROASTED ARTICHOKE CHEESE DIP** Artichokes, Swiss and Grana Padano Parmesan cheese blend with focaccia crisps. 9.5
- BRUSCHETTA AL POMODORO** Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 8
- MOZZARELLA AND TOMATO BASILICO** Fresh mozzarella, red and yellow vine-ripe tomatoes with basil walnut pesto, thinly sliced red onions and balsamic vinaigrette. 8
- SOUP OF THE DAY** Cup 3.5 Bowl 6.5

## SALADS

- ITALIAN CHOPPED SALAD** Chopped Genoa salami, pepperoni, cappicola and local bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 12
- ARUGULA WITH FLAME GRILLED APPLES** Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 7  
With grilled chicken. 10 With grilled salmon. 11
- CAESAR SALAD** Traditional Caesar with Grana Padano Parmesan cheese. 6.5 With grilled chicken. 9.5 With grilled salmon. 10.5
- FLAME GRILLED PORTOBELLO MUSHROOM** As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in a balsamic vinaigrette. 9.5
- BOW TIE PASTA CAESAR** Roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette. 10.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 6.5  
With grilled chicken. 9.5 With grilled salmon. 10.5
- MEDITERRANEAN PASTA SALAD** Bow tie tossed with roasted chicken, olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps. 10  
Substitute grilled shrimp. 11.5

## BRICK OVEN PIZZA

All pizza prepared with honey yeast dough, whole milk mozzarella and imported Grana Padano Parmesan cheese.

- FARMSTEAD CHEESE** Local feta, gorgonzola and Asiago cheese with basil walnut pesto. 10.5
- ITALIAN SAUSAGE & CHEESE** With fennel and rosemary. 10.5
- ALMOND WOOD SMOKED CHICKEN & SPINACH** With sun-dried tomatoes, ricotta cheese and roasted garlic. 11

- PEPPERONI** With roasted red bell peppers and mushrooms. 10.5
- ARTICHOKE & THREE CHEESE.** 10.5  
With almond wood smoked chicken. 12.5

## PASTA

- ALMOND WOOD SMOKED DUCK AND SAUSAGE PASTA** Tossed in a white wine and garlic butter sauce with diced tomatoes, scallions and spices served over angel hair pasta. 12.5
- CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, selected cheeses, spinach and herbs, topped with fresh mozzarella and served with tomato sauce and béchamel. 13.5
- SPAGHETTI** Traditional tomato sauce and meatball. 10
- OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 11.5
- BOW TIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM** Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 11
- SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomato, and scallions. 13
- FETTUCCINE IMPERIAL** Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 11
- GOAT CHEESE PASTA** Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne noodles. 9.5  
With grilled chicken. 12.5 With grilled shrimp. 13.5
- BLACK AND WHITE LOBSTER RAVIOLI** Tossed in white wine cream sauce with diced tomato. 16
- THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach. 14.5

\*All pasta items available with whole wheat penne pasta.\*

## OLD WORLD

- CHICKEN PARMESAN** Breaded chicken breast sautéed over eggplant, with tomato sauce, mozzarella and Parmesan. 13.5 Over angel hair. 17
- CHICKEN TUSCANY** Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and mushrooms. 13
- CONTEMPORARY EGGPLANT PARMESAN** Breaded sautéed eggplant and grilled zucchini topped with marinated Portobello mushrooms, mozzarella and house tomato sauce. 13  
Over angel hair. 16.5
- 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
- CHICKEN MARSALA** Sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes. 14.5 Over angel hair. 18
- SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5
- VEAL PICCATA** Pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat. 19.5
- VEAL SALTIMBOCCA** Stuffed with mozzarella, ham and sage, oven roasted and served over sautéed spinach in a tomato brown sauce. 19

## NEW WORLD

- 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
- FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa and green beans. 19.5
- CHICKEN ACUTO WITH BLACK BEAN SALSA** Flame grilled chicken breasts over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 14.5
- FLAME GRILLED FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER** Center cut, choice beef filet served with green beans and fettuccine Alfredo. 28  
Topped with Jumbo Lump Crab - 4
- FLAME GRILLED FILET AND PORTOBELLO MUSHROOM** Center cut beef filet over Portobello mushroom, topped with caramelized onions in a veal reduction sauce. Served with blended Asiago cheese leek potatoes. 28  
Topped with Jumbo Lump Crab - 4
- TUSCAN BONE-IN RIBEYE** Choice, aged, Black Angus beef, 19-ounce cut, rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans. 33  
Topped with Jumbo Lump Crab - 4
- FLAME GRILLED PORK TENDERLOIN** Honey merlot reduction, gorgonzola crumbles, and flash-fried onion strings with blended Asiago cheese leek potatoes. 19
- CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP** Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables. 18.5

## DESSERTS

- TIRAMISU** Vanilla cream and Kahlua chocolate sauce. 6.5
- CHOCOLATE PECAN FUDGE BROWNIE** Pecan praline ice cream, caramel and white chocolate sauce. 6.5
- CRÈME BRÛLÉE CHEESE CAKE** With Chambord and fresh raspberries. 8
- PECAN BUTTER CRUNCH CAKE** Vanilla ice cream and a Granny Smith apple cinnamon glaze. 6.5
- KEY LIME PIE** Amaretto whip cream, made with Key Lime juice. 6.5

## SIDE ITEMS

- 3.5
- Fettuccine Alfredo  
Angel Hair with Choice of Sauces  
Blended Asiago Cheese Leek Potatoes  
Creamy Parmesan Polenta with Lemon Basil Butter  
Red Chili Roasted Potatoes  
Vegetables

## CHILD ITEMS

- 4.5
- Chicken Strips and Fries  
Pizza  
Spaghetti  
Fettuccine Alfredo

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## Lunch

Served daily from 11-3

### SOUP & SALADS

**SOUP OF THE DAY** Cup 3.5 Bowl 6.5

**SOUP AND SALAD** Choice of homemade soup and Caesar or house salad. 7

**CHICKEN CAESAR SALAD** Traditional Caesar with Grana Padano Parmesan and flame grilled chicken. 8.5

**ARUGULA SALAD WITH FLAME GRILLED APPLES AND CHICKEN** With roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 9.5

**GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and flame grilled chicken. 9.5

**ITALIAN CHOPPED SALAD** Chopped Genoa salami, pepperoni, cappicola and bacon with feta cheese, black olives, capers, red onion and tomato on a bed of mixed greens with balsamic vinaigrette. 11

### SANDWICHES

All sandwiches served with choice of soup, Caesar salad or shoestring fries.

#### HOUSE SMOKED TURKEY PANINI

Griddle-pressed sandwich with almond wood smoked turkey, bacon, caramelized red onion and Fontina cheese with roasted coriander mayonnaise. 8.5

**ITALIAN CLUB PANINI** Griddle-pressed sandwich with white wine Genoa salami, pepperoni, cappicola, bacon, caramelized red onion, roasted red pepper and Fontina cheese with roasted coriander mayonnaise. 8.5

#### PORTOBELLO MUSHROOM BURGER

Marinated portobello mushrooms grilled over hickory and served on a homemade focaccia bun with baby greens, roasted red pepper, goat cheese and pesto mayonnaise. 8.5

#### ITALIAN SAUSAGE AND MEATBALL HERO

Our knife and fork version of the classic New York style hero sandwich. 8.5

#### GRILLED CHICKEN FLATBREAD

A lighter alternative. Homemade brick fired flatbread with grilled chicken, feta, roasted red peppers, black olives, spring mix and balsamic vinaigrette. Served with Parmesan peppercorn dressing for dipping. 7.5

### BRICK OVEN PIZZA

All pizza prepared with honey yeast dough, whole milk mozzarella and imported Grana Padano Parmesan cheese.

**FARMSTAND CHEESE** Local feta, gorgonzola and Asiago cheese with basil walnut pesto. 10.5

**ITALIAN SAUSAGE & CHEESE** With fennel and rosemary. 10.5

**ALMOND WOOD SMOKED CHICKEN & SPINACH** With sun-dried tomatoes, ricotta cheese and roasted garlic. 11

**PEPPERONI** With roasted red bell peppers and mushrooms. 10.5

**ARTICHOKE & THREE CHEESE.** 10.5  
With almond wood smoked chicken. 12.5

### PASTA

**SPAGHETTI** Traditional tomato sauce and meatball. 8.5

**FETTUCCINE ALFREDO** Tossed in made-to-order Alfredo sauce with Grana Padano and Pecorino Romano cheeses. 8.5

**FETTUCCINE IMPERIAL** Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 10

**CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and béchamel sauce. 9.5

**STRAW AND HAY** Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

### ENTRÉES

**DAILY LUNCH SPECIAL** A creative comfort food feature prepared by our chefs each day.

#### CEDAR WOOD ROASTED FISH OF THE DAY

Our fresh catch of the day cooked on cedar wood with blended Asiago cheese leek potatoes and vegetables (lunch portion). 14

**CHICKEN MARSALA** Over angel hair, sautéed chicken breast, Marsala wine brown sauce, mushrooms, and artichokes. 9.5

**CHICKEN ACUTO** Flame grilled chicken breast over black bean salsa with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning. 9.5

**CHICKEN VESUVIO** Flame grilled chicken over sautéed spinach, topped with artichoke cheese glaze. 9

**VEAL PICCATA** Pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta. 14

**SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5

**FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa with green beans. 10

## Specialità della Dominica

(Sunday Specials)

### BEVERAGES

**BELLINI** Prosecco sparkling wine with white peach puree

**MIMOSA** Prosecco sparkling wine with fresh orange juice

**PROSECCO**

**FRESHLY SQUEEZED ORANGE JUICE**

**CAPPUCCINO OR ESPRESSO**

### STARTERS

#### FRESHLY BAKED CROISSANTS

With a selection of local jams and Nutella, an imported Italian chocolate-hazelnut butter. 6

#### SMOKED SALMON BRUSCHETTA

Smoked salmon on dill-caper Mascarpone with diced red onion. 11

#### OVEN ROASTED ARTICHOKE CHEESE DIP

Artichokes, Swiss and Grana Padano Parmesan cheese blend with focaccia crisps. 9.5

### MAIN COURSES

**TOSTO FRANCESE** French toast with raisin-nut bread, Mascarpone cheese and house-made cinnamon syrup with fresh fruit. 9

**OMELETTE DEL GIORNO** Featured omelette of the day with risotto cakes and Hobbs' applewood smoked bacon. As Quoted

**OMELETTE AMERICANO** Traditional ham and cheese with risotto cakes and Hobbs' applewood smoked bacon. 9

**UOVA CON PANCETTA** Three eggs over-easy, served with Hobbs' applewood smoked bacon and risotto cakes. 9

**STRAW AND HAY** Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

**CRAB CAKE BENEDETTINA** Jumbo lump crab cakes and skillet poached eggs over homemade focaccia with lemon basil butter sauce, asparagus and Parmesan polenta. 16

**CEDAR WOOD ROASTED CURED PORK LOIN CHOP** Lunch cut chop roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables. 10.5