

AMERIGO

AN ITALIAN RESTAURANT

Fax Menu • 901-761-4000

1239 Ridgeway Road / Memphis, TN 38119
901-761-4000 / Fax 901-761-4001 / 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
- WOOD FIRED 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

WOOD FIRED 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

WOOD FIRED 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

WOOD FIRED 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 Tripp brown sugar cured bacon. As Quoted

OMELETTE AMERICANO Traditional ham and cheese with risotto cakes and Tripp brown sugar cured bacon. 9

UOVA CON PANCETTA Three eggs over-easy, served with Tripp brown sugar cured bacon and risotto cakes. 9

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

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