

SEASONAL MENU

GREEN TOMATO GAZPACHO

fire-roasted veggies, goat cheese, extra virgin olive oil, basil cup 7 | bowl 9

STRAWBERRY SALAD

mixed greens, strawberries, blueberries, pickled red onions, asparagus, balsamic roasted tomato, feta cheese, candied spiced walnuts, strawberry white balsamic vinaigrette 12

add: chicken 8 | salmon* 9 | shrimp 9.5

ROASTED PEACH PIZZA

olive oil base, fresh mozzarella, roasted peaches, basil, crispy pancetta, hot honey drizzle 16

CARAMELIZED SALMON*

spring peas, asparagus and truffle risotto, roasted red pepper butter sauce 20 | 25

HOUSE-SMOKED DUCK AND SAUSAGE PASTA

angel hair, diced tomatoes, scallions, white wine garlic butter sauce 21

CATERING & PRIVATE DINING

Host your next event with Amerigo! We offer private dining spaces that are perfect for hosting business meetings, rehearsal dinners, and other special events. Our Sales Manager will work with each group from start to finish to ensure a flawless event.

We also offer family-style versions of some of our most popular dishes for pickup or delivery. Choose from fresh salads, pasta, lasagna, and house-made desserts for groups of eight or more.

Visit amerigo.net for menus and more information!

