

SEASONAL FEATURES

HARVEST SALAD

arugula, roasted butternut squash, dried cherries, Parmesan, roasted red peppers,
walnuts, goat cheese, maple balsamic vinaigrette 11
add chicken 8 | salmon 9 | shrimp 9*

SMOKED DUCK & SAUSAGE TORTELLINI

three-cheese tortellini, diced tomatoes, roasted butternut squash, Italian sausage,
smoked duck, scallions, brown butter and sage white wine sauce 22

OVEN ROASTED RIGATONI AMATRICIANA

rigatoni pasta, pancetta, roasted red peppers, red onion, spicy marinara;
topped with melted burrata and parmesan cheese 18

CARAMELIZED SALMON*

roasted root vegetables, sautéed spinach, creole maple sauce 20 | 25

PEPPERONI & HOT HONEY PIZZA

red sauce, goat cheese, mozzarella, pepperoni, fresh basil, hot honey drizzle 15

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!



*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.