

AMERIGO™

AN ITALIAN RESTAURANT

NASHVILLE | BRENTWOOD

STARTERS

CHEESE FRITTERS

blended cheeses, marinara, honey mustard
Small 6 | Full 10

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, tomatoes, scallions, Swiss and Parmesan 10

CALAMARI FRITTI

creamy caper pesto sauce, marinara Small 7 | Full 11

SHRIMP BISQUE *or* SOUP OF THE DAY

Cup 5 | Bowl 7

BRUSCHETTA AMERIGO

grilled focaccia, mozzarella, balsamic-roasted grape tomatoes, kalamata olives, garlic, basil 10.5

TUSCAN CRAB CAKES

jumbo lump crab, greens, white bean salsa, lemon basil butter sauce Small 7 | Full 13

PRINCE EDWARD ISLAND MUSSELS* ^{GS}

garlic wine broth, diced tomatoes, capers, grilled focaccia 14

SALADS

ADD TO ANY SALAD Chicken 6 | Salmon* 7 | Shrimp 7

HOUSE-MADE DRESSINGS Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette, Green Goddess, Caesar

CAESAR ^{GS}

Parmesan, croutons, house-made caesar dressing 7

ARUGULA & FLAME-GRILLED APPLE ^{GS}

roasted walnuts, Gorgonzola cheese, Gorgonzola vinaigrette 9

TOMATO & MOZZARELLA

grape tomatoes, mozzarella, pickled red onions, croutons, green goddess dressing 8.5

INSALATA NONA ^{GS}

roasted red peppers, grape tomatoes, kalamata olives, red onions, grilled asparagus, balsamic vinaigrette 9.5

MEDITERRANEAN

bowtie pasta, sun-dried tomatoes, kalamata olives, roasted red peppers, walnuts, Parmesan, focaccia crisps, balsamic vinaigrette and red chili sauce over greens 11 | with roasted chicken 13.5

GOAT CHEESE & WALNUT ^{GS}

grape tomatoes, red onions, roasted red peppers, goat cheese, roasted walnuts, balsamic vinaigrette 9.5

PORTOBELLO MUSHROOM

marinated and flame-grilled portobello mushroom, roasted beets and walnuts, Noble Springs goat cheese, balsamic vinaigrette 12.5

PASTAS

ADD Soup, Caesar or Spring Mix salad to any pasta for 5

ADD TO ANY PASTA Chicken 6 | Crab 5 | Salmon* 7 | Shrimp 7

SPAGHETTI

tomato sauce, jumbo meatball 12

FIVE-LAYER LASAGNA

spicy Italian sausage ragu, Parmesan, tomato and cream sauces 13

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces 14.5

FETTUCCINE IMPERIAL ^{GS}

grilled chicken, Italian bacon, mushrooms, Parmesan cream sauce 14 *GS* 17

PASTA POMODORO ^{GS}

spaghetti pasta, balsamic-roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce 11 *GS* 14

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, Parmesan, Italian bacon, mushroom cream sauce 14

NOBLE SPRINGS MAC & CHEESE

pimento goat cheese, country ham, smoked jalapeño, mozzarella, panko topping 14

PASTA CARBONARA* ^{GS}

spaghetti pasta, Italian bacon, onions, egg-yolk Parmesan cream sauce 13 *GS* 16

LEO'S PASTA ^{GS}

spaghetti pasta, Italian bacon, red onions, roasted red peppers, fresh herbs, chili flakes, white wine marinara sauce 11 *GS* 14

GEMELLI & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction 14.5

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic butter 17

PASTA BOLOGNESE

spaghetti pasta, Parmesan, basil, cream, meat sauce 12

SMOKED CHICKEN RAVIOLI

diced tomatoes, scallions, flash-fried artichoke, Parmesan cream sauce 14

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce 17



We proudly serve Greater Omaha beef products on our menu. Located in Greater Omaha, Nebraska amidst the largest supply of Angus and Hereford cattle in the world, Greater Omaha Packers is a family-owned beef facility that leads the industry in their commitment to quality, sustainability and humane treatment practices.

ENTRÉES

ADD Soup, Caesar or Spring Mix salad to any entrée for 5

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or tomato-basil cream sauce 14

CHICKEN TUSCANY

breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine gravy 16

MARSALA

sautéed chicken breasts or veal, fettuccine, mushrooms, artichokes, Marsala wine sauce Chicken 18.5 | Veal 21

PARMESAN

breaded and sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce Eggplant 15 | Chicken 17.5 | Veal 20

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce Chicken 18.5 | Veal 21

CHICKEN ACUTO ^{GS}

grilled chicken breasts, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs 17.5

PRIME SIRLOIN* ^{GS}

grilled 8oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce 24

TUSCAN RIBEYE* ^{GS}

14oz Choice, aged ribeye, Italian herbs, asparagus, Asiago cheese & leek smashed potatoes, garlic brown butter sauce 34

GORGONZOLA FILET*

8oz center-cut, Gorgonzola rosemary butter, fettuccine alfredo, green beans 36

CEDAR-ROASTED PORK CHOP ^{GS}

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley 24

SCALLOPS VENETO ^{GS}

blackened jumbo scallops, white bean and arugula succotash, Italian bacon, basil walnut pesto 27

FLAME-GRILLED SALMON FILET*

sun-dried tomato herb butter, black bean salsa, green beans Petite 16.5 | Regular 21.5

CEDAR-ROASTED FISH OF THE DAY* ^{GS}

today's selection, Asiago cheese & leek smashed potatoes, vegetable medley *as quoted*

VEAL SALTIMBOCCA

veal stuffed with mozzarella and sage, wrapped with prosciutto & pan-sautéed over Parmesan polenta and spinach, red wine tomato sauce 25

PIZZA

^{GS} Substitute any pizza with gluten-free crust for 3

MARGHERITA tomato, basil, mozzarella 11

PEPPERONI roasted red peppers, mushrooms 12

SAUSAGE pickled red onions, smoked mozzarella 12

QUATTRO FORMAGGI Bonnie Blue feta, Asiago, Parmesan, mozzarella, basil walnut pesto sour cream 12

CHICKEN PESTO artichokes, roasted garlic, mozzarella 12

LA CARNE sausage, salami, pepperoni, smoked mozzarella 13

FIG & PROSCIUTTO black mission figs, caramelized onions, Bonnie Blue feta, mozzarella, arugula salad, balsamic reduction 13.5

KIDS

Includes milk, soda or tea 5 (dine-in only) | Available for kids 12 and under

SPAGHETTI

CHICKEN STRIPS AND FRIES

FETTUCCHINE ALFREDO

CHEESE PIZZA

PEPPERONI PIZZA

SAUSAGE PIZZA

DESSERT

TIRAMISU

vanilla cream, Kahlúa chocolate sauce 8

PECAN BUTTER CRUNCH CAKE

vanilla ice cream, Granny Smith apple cinnamon glaze 8

CHOCOLATE PECAN FUDGE BROWNIE

vanilla ice cream, Kahlúa chocolate sauce 8

PEANUT BUTTER BLONDIE ^{GS}

rocky road ganache, vanilla ice cream 8

GELATO OR SORBET OF THE DAY

from Bravo Gelato 6

JASPER'S CHEESECAKE

house-made from Jasper's Restaurant, seasonal flavors 8

^{GS} The following menu items can be modified to accommodate a gluten-sensitive diet. Please inform your server when ordering gluten-sensitive items.

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

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify management if you have a severe allergy prior to ordering.

LUNCH

available daily 11am - 4pm

SANDWICHES

served with your choice of fries, soup, Caesar or Spring Mix salad

SMOKED TURKEY PANINI

smoked turkey, bacon, caramelized onions, fontina cheese, roasted coriander aioli 10

TOMATO AND MOZZARELLA WRAP

flatbread, grape tomatoes, mozzarella, greens, pickled red onions, green goddess dressing 9

GRILLED CHICKEN WRAP

flatbread, grilled chicken, Bonnie Blue feta, roasted red peppers, kalamata olives, greens, balsamic vinaigrette, Parmesan-Peppercorn dipping sauce 10

DAILY SPECIALS

MONDAY: CHICKEN COURTOUILLON

grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetable medley 10

TUESDAY: GRILLED CHICKEN & VEGETABLE "LASAGNA"

pasta sheets stuffed with grilled chicken, vegetables, spinach, and ricotta cheese; topped with melted mozzarella and cream sauce 10

WEDNESDAY: HOT CHICKEN PASTA ALFREDO

fiery chicken tenders, scallions, fettuccine Alfredo 10.5

THURSDAY: PORCHETTA

roasted sausage and rosemary-stuffed pork loin wrapped in bacon, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce 10

FRIDAY: FARMSTEAD CHICKEN

grilled chicken breast, angel hair, mozzarella, vegetable and Italian bacon cream sauce, vegetable medley 10

COMBINATIONS

SOUP AND SALAD

Shrimp Bisque or soup of the day | Caesar or Spring Mix salad 10

HALF PIZZA AND SALAD

Quattro Formaggi, Pepperoni or Chicken Pesto pizza | Caesar or Spring Mix salad 11

PASTA AND SALAD

half portion of Spaghetti & Meatball, Fettuccine Imperial or Pasta Pomodoro | Caesar or Spring Mix salad 11

ENTRÉES

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces 10

CHICKEN ACUTO ^{GS}

grilled chicken breast, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs 12

VEAL PICCATA

sautéed veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce 16

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine sauce 12.5

FLAME-GRILLED SALMON FILET*

sun-dried tomato herb butter, black bean salsa, green beans 13

CEDAR-ROASTED FISH* ^{GS}

today's selection, Asiago cheese & leek smashed potatoes, vegetable medley *as quoted*

SMALL PLATES & SALADS

CHEESE FRITTERS (small order) 5

CALAMARI FRITTI (small order) 6

TUSCAN CRAB CAKE (single cake) 6

CAESAR OR SPRING MIX SALAD (side salad) 4

MAIN COURSES

CHICKEN MARGARITE 12

SPAGHETTI 10

FIVE-LAYER LASAGNA 11

GRILLED CHICKEN PASTA ALFREDO 11.5

SHRIMP SCAMPI 14

THREE-CHEESE TORTELLINI with blackened chicken 13

CHICKEN MARSALA 12.5

CHICKEN ACUTO ^{GS} 12

FLAME-GRILLED SALMON FILET* 13

KIDS ITEMS beverage included 4

TIRAMISU 6

HOUSE WINES 5

EARLY BIRD

Available 4-6pm Nightly