

AMERIGOTM

AN ITALIAN RESTAURANT

Ridgeland, MS

Nashville, TN

Brentwood, TN

Memphis, TN

Flowood, MS

STARTERS

CHEESE FRITTERS

blended cheeses, marinara, honey mustard
Small 9 | Full 13

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, swiss, Parmesan, tomatoes, scallions,
focaccia crisps 12.5

CALAMARI FRITTI

creamy caper pesto, marinara Small 9 | Full 13

SHRIMP BISQUE – OR – SOUP OF THE DAY

Cup 7 | Bowl 9

BRUSCHETTA AMERIGO

grilled boule bread, melted mozzarella, diced
tomatoes, capers, basil, garlic 12.5

TUSCAN CRAB CAKES

jumbo lump crab, baby greens, white bean salsa,
lemon basil butter sauce Small 9.5 | Full 16

PRINCE EDWARD ISLAND MUSSELS*

garlic wine broth, diced tomatoes, capers, grilled
boule bread 16

SALADS

ADD TO ANY SALAD: Chicken 8 | Salmon 9 | Shrimp 9.5

HOUSE-MADE DRESSINGS: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette

CAESAR

Parmesan, croutons, house-made Caesar
dressing 8.5

ARUGULA WITH FLAME-GRILLED APPLES

roasted walnuts, Gorgonzola cheese, Gorgonzola
vinaigrette 10.5

MEDITERRANEAN

bow tie pasta, sun-dried tomatoes, black olives,
roasted red peppers, walnuts, basil, Parmesan,
capers, focaccia crisps, balsamic vinaigrette and red
chili sauce over mixed greens with grilled chicken 15
substitute salmon 16 | shrimp 16.5

POLLO

fried or grilled chicken strips, spinach, bacon,
tomatoes, mozzarella, chopped egg, cheese toast,
dijon honey mustard 15 substitute salmon 16 |
shrimp 16.5

MOZZARELLA AND TOMATO BASILICO

mozzarella, vine-ripe tomatoes, basil walnut pesto,
red onions, balsamic vinaigrette 10

BOW TIE PASTA CAESAR

grilled chicken, sun-dried tomatoes, Parmesan, pesto
and balsamic vinaigrette over Caesar salad 14.5

FLAME-GRILLED PORTOBELLO MUSHROOM

baby greens, roasted walnuts, goat cheese, balsamic
vinaigrette, cheese toast 14

GOAT CHEESE AND WALNUT

baby greens, grape tomatoes, red onions, roasted
red peppers, goat cheese, roasted walnuts, balsamic
vinaigrette 11

PASTAS

ADD: Caesar or Spring Mix salad or soup of the day for 7

ADD TO ANY PASTA: Chicken 8 | Salmon 9 | Crab 9 | Shrimp 9.5

SPAGHETTI

traditional tomato sauce, jumbo meatball 15

OVEN-ROASTED LASAGNA

ricotta, mozzarella, ground beef, tomato sauce 16

HOUSE-SMOKED DUCK & SAUSAGE PASTA

angel hair, diced tomatoes, scallions, spices, white
wine garlic butter sauce 17

GOAT CHEESE & PENNE

sun-dried tomatoes, garlic, scallions, diced
tomatoes 13

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, ricotta,
spinach, herbs, Parmesan; topped with mozzarella,
tomato and cream sauces 16.5

FETTUCCINE IMPERIAL

grilled chicken, pancetta, mushrooms, Parmesan
cream sauce 16

SEAFOOD PASTA

shrimp, crab, crawfish tails, angel hair, diced
tomatoes, scallions, spicy Alfredo 28

SHRIMP SCAMPI

angel hair, scallions, tomatoes, white wine garlic
butter sauce 19

SMOKED CHICKEN RAVIOLI

diced tomatoes, scallions, fried artichoke, Parmesan
cream sauce 16.5

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced
Parmesan cream sauce 19

CRAWFISH PASTA

crawfish, penne, scallions, spiced Parmesan cream
sauce 16

SHRIMP PRIMAVERA

green and white fettuccine, tomatoes, scallions,
mushrooms, Parmesan cream sauce; topped with
broccoli 18

PASTA POMODORO

spaghetti pasta, diced tomatoes, capers, garlic, herbs,
olive oil marinara sauce 13

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, Parmesan, Italian bacon,
mushroom cream sauce 17

Substitutions and/or additions may require an additional charge

ENTREES

ADD: Caesar or Spring Mix salad or soup of the day for 7

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or garlic butter sauce 16

MARSALA

sautéed chicken breasts or veal, fettuccine, mushrooms, artichokes, Marsala wine brown sauce
Chicken 20.5 | Veal 23

PARMESAN

breaded, sautéed chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce
Chicken 20.5 | Veal 23

CHICKEN ACUTO

grilled chicken breasts, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs 19.5

FLAME-GRILLED SALMON FILET

sun-dried tomato herb butter, black bean salsa, green beans Petite 18 | Regular 23 | Acuto style 25

CHICKEN TUSCANY

breaded, sautéed chicken breast, fettuccine, tomatoes, scallions, mushrooms, herbs, red wine brown sauce 18.5

TUSCAN RIBEYE

14 oz Choice, aged ribeye, Italian herbs, Asiago cheese & leek smashed potatoes, green beans, garlic brown butter sauce 37

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce Chicken 20.5 | Veal 23

FILET

8 oz center-cut; choice of portobello, original, al vino or Gorgonzola 39

CEDAR-ROASTED FISH OF THE DAY

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

CEDAR-ROASTED PORK CHOP

pineapple glaze, Asiago cheese & leek smashed potatoes, vegetables 28

SHRIMP & GRITS

creamy Parmesan polenta, tomatoes, spicy white wine garlic butter sauce 19

VEAL SALTIMBOCCA

veal stuffed with mozzarella and sage, wrapped in prosciutto & oven roasted over spinach and Parmesan polenta, tomato brown sauce 29

PIZZAS

PEPPERONI roasted red bell peppers, mushrooms 14

ITALIAN SAUSAGE AND CHEESE fennel, rosemary 14

HOUSE-SMOKED CHICKEN & SPINACH sun-dried tomatoes, ricotta, roasted garlic 15

MARGHERITA tomatoes, basil, mozzarella 13

LA CARNE sausage, salami, pepperoni, smoked mozzarella 16

KIDS

Includes choice of beverage (dine-in only) 6 | Available for children 12 and under

SPAGHETTI | CHICKEN STRIPS AND FRIES | FETTUCCHINE ALFREDO |

CHEESE PIZZA | PEPPERONI PIZZA

DESSERTS

TIRAMISU crème anglaise, Kahlua chocolate sauce 9.5

PECAN BUTTER CRUNCH CAKE vanilla ice cream, Granny Smith apple cinnamon glaze 9.5

GLUTEN-FREE CHEESECAKE chocolate drizzle 9.5

CHOCOLATE PECAN FUDGE BROWNIE pecan praline ice cream, caramel, white chocolate sauce 9.5

KEY LIME PIE Amaretto whipped cream 9.5

A 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information

LUNCH

available daily 11am - 4pm

SANDWICHES

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

HOUSE-SMOKED TURKEY PANINI

focaccia, smoked turkey, bacon, caramelized onions, fontina, roasted coriander aioli 12

GRILLED CHICKEN CLUB

focaccia, grilled chicken, bacon, caramelized red onions, roasted red peppers, fontina, pesto mayonnaise 12

DAILY SPECIALS

MONDAY: FARMSTEAD CHICKEN

grilled chicken breast, angel hair, mozzarella, vegetable and pancetta cream sauce, vegetables 12

TUESDAY: MEATLOAF

Asiago cheese & leek smashed potatoes, green beans, veal reduction brown sauce 12

WEDNESDAY: CHICKEN COURTOUILLON

grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetables 12

THURSDAY: CHICKEN FLORENTINE

grilled chicken breast, angel hair, diced tomatoes, mushroom and spinach cream sauce, vegetables 12

FRIDAY: PASTA BOLOGNESE

Italian sausage ragu, spaghetti pasta, mixed peppers, onions, rich marinara sauce 12

SATURDAY: CEDAR-ROASTED PORK CHOP

pineapple glaze, Asiago cheese & leek smashed potatoes, vegetables 13

COMBINATIONS

SOUP AND SALAD

Shrimp Bisque or soup of the day | Caesar or Spring Mix salad 12

HALF PIZZA & SALAD

Margherita, cheese or white pizza | Caesar or Spring Mix salad 13

PASTA AND SALAD

half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro | Caesar or Spring Mix salad 12

ENTRÉES

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta, herbs, Parmesan; topped with mozzarella, tomato and cream sauces 12

CHICKEN ACUTO

grilled chicken breast, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs 14

VEAL PICCATA

sautéed veal, jumbo lump crab, angel hair, capers, mushrooms, white wine lemon butter sauce 18

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichoke hearts, Marsala wine brown sauce 14.5

FLAME-GRILLED SALMON FILET

sun-dried tomato herb butter, black bean salsa, green beans 15

CEDAR-ROASTED FISH

today's selection, Asiago cheese & leek smashed potatoes, vegetables as quoted

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter sauce 15

EARLY BIRD

Available 4-6 pm Nightly

HOUSE WINES 6

SMALL PLATES AND SALADS

CHEESE FRITTERS 7

CALAMARI FRITTI 7

TUSCAN CRAB CAKE 8

CAESAR SALAD 5

SPRING MIX SALAD 5

ENTRÉES

CHICKEN MARGARITE 14

SPAGHETTI 13

OVEN-ROASTED LASAGNA 14

GRILLED CHICKEN PASTA ALFREDO 14

SHRIMP SCAMPI 16

THREE CHEESE TORTELLINI with blackened chicken 16

CHICKEN MARSALA 15

CHICKEN ACUTO 14

FLAME-GRILLED SALMON FILET 16

KIDS ITEMS beverage included (dine-in only) 5

TIRAMISU 7.5

GLUTEN-SENSITIVE

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

ADD TO ANY DISH: Chicken 8 | Salmon 9 | Shrimp 9.5

STARTERS

CAESAR SALAD 8.5

GOAT CHEESE AND WALNUT SALAD 11

ARUGULA SALAD WITH FLAME-GRILLED APPLES 10.5

PEI MUSSELS 16

ENTRÉES

all pastas are prepared with gluten-free spaghetti for 3

PASTA POMODORO 16

PASTA IMPERIAL 19

CHICKEN ACUTO with Asiago cheese & leek smashed potatoes 19.5

CHICKEN VESUVIO 19.5

TUSCAN RIBEYE 37

FILET 39

CEDAR-ROASTED FISH as quoted

CEDAR-ROASTED PORK CHOP 28