

AMERIGOTM

AN ITALIAN RESTAURANT

RIDGELAND | FLOWOOD

STARTERS

CHEESE FRITTERS

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

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichokes, swiss, Parmesan, tomatoes, scallions,
focaccia crisps 13

CALAMARI FRITTI

creamy caper pesto, marinara Small 10 | Full 14

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 10 | Full 16

PRINCE EDWARD ISLAND MUSSELS*

garlic wine broth, diced tomatoes, capers, grilled boule
bread 17

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 9.5

ARUGULA WITH FLAME-GRILLED APPLES

roasted walnuts, Gorgonzola cheese, Gorgonzola
vinaigrette 11.5

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 16
substitute salmon 17 | shrimp 17.5

POLLO

fried or grilled chicken strips, spinach, bacon, tomatoes,
mozzarella, chopped egg, cheese toast, dijon honey
mustard 16 substitute salmon 17 | shrimp 17.5

MOZZARELLA AND TOMATO BASILICO

mozzarella, vine-ripe tomatoes, basil walnut pesto, red
onions, balsamic vinaigrette 11

BOW TIE PASTA CAESAR

grilled chicken, sun-dried tomatoes, Parmesan, pesto
and balsamic vinaigrette over Caesar salad 15.5

FLAME-GRILLED PORTOBELLO MUSHROOM

baby greens, roasted walnuts, goat cheese, balsamic
vinaigrette, cheese toast 15

GOAT CHEESE AND WALNUT

baby greens, grape tomatoes, red onions, roasted
red peppers, goat cheese, roasted walnuts, balsamic
vinaigrette 12

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 18

GOAT CHEESE & PENNE

sun-dried tomatoes, garlic, scallions, diced tomatoes 14

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, ricotta, spinach,
herbs, Parmesan; topped with mozzarella, tomato and
cream sauces 17.5

FETTUCCINE IMPERIAL

grilled chicken, pancetta, mushrooms, Parmesan cream
sauce 17

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 20

SMOKED CHICKEN RAVIOLI

diced tomatoes, scallions, fried artichoke, Parmesan
cream sauce 17

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced
Parmesan cream sauce 20

CRAWFISH PASTA

crawfish, penne, scallions, spiced Parmesan cream
sauce 17

SHRIMP PRIMAVERA

green and white fettuccine, tomatoes, scallions,
mushrooms, Parmesan cream sauce; topped with
broccoli 20

PASTA POMODORO

spaghetti pasta, diced tomatoes, capers, garlic, herbs,
olive oil marinara sauce 14

WILD MUSHROOM RAVIOLI

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

ENTRÉES

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 17

MARSALA

sautéed chicken breasts or veal, fettuccine, mushrooms, artichokes, Marsala wine brown sauce
Chicken 21.5 | Veal 24

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 20.5

FLAME-GRILLED SALMON FILET

sun-dried tomato herb butter, black bean salsa, green beans Petite 19.5 | Regular 24.5 | Acuto style 25.5

CHICKEN TUSCANY

breaded, sautéed chicken breast, fettuccine, tomatoes, scallions, mushrooms, herbs, red wine brown sauce 19

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 21.5 | Veal 24

FILET

8 oz center-cut; choice of portobello, original, al vino or Gorgonzola 45

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 20

VEAL SALTIMBOCCA

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

PIZZAS

PEPPERONI roasted red bell peppers, mushrooms 15

ITALIAN SAUSAGE AND CHEESE fennel, rosemary 15

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

MARGHERITA tomatoes, basil, mozzarella 14

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 | FETTUCCINE 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

Substitutions and/or additions may require an additional charge

A 20% gratuity will be added to parties of 5 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 13

TUESDAY: MEATLOAF

Asiago cheese & leek smashed potatoes, green beans, veal reduction brown sauce 13

WEDNESDAY: CHICKEN COURTOUILLON

grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetables 13

THURSDAY: CHICKEN FLORENTINE

grilled chicken breast, angel hair, diced tomatoes, mushroom and spinach cream sauce, vegetables 13

FRIDAY: PASTA BOLOGNESE

Italian sausage ragu, spaghetti pasta, mixed peppers, onions, rich marinara sauce 13

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 13

ENTRÉES

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta, herbs, Parmesan; topped with mozzarella, tomato and cream sauces 12.5

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 15

FLAME-GRILLED SALMON FILET

sun-dried tomato herb butter, black bean salsa, green beans 16

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 16

EARLY BIRD

Available 4-6 pm Nightly

HOUSE WINES 7

SMALL PLATES AND SALADS

CHEESE FRITTERS 7

CALAMARI FRITTI 8

TUSCAN CRAB CAKE 8

CAESAR OR SPRING MIX SALAD 5

ENTRÉES

CHICKEN MARGARITE 15

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 9.5

GOAT CHEESE AND WALNUT SALAD 12

ARUGULA SALAD WITH FLAME-GRILLED

APPLES 11.5

PEI MUSSELS 17

ENTRÉES

all pastas are prepared with gluten-free spaghetti

PASTA POMODORO 17

PASTA IMPERIAL 20

CHICKEN ACUTO with Asiago cheese & leek smashed potatoes 20.5

CHICKEN VESUVIO 19.5

TUSCAN RIBEYE 37

FILET 45

CEDAR-ROASTED FISH *as quoted*

CEDAR-ROASTED PORK CHOP 28