

AMERIGOTM

AN ITALIAN RESTAURANT

MEMPHIS

STARTERS

SOUP OF THE DAY

Cup 7 | Bowl 9

SHRIMP BISQUE

Cup 8 | Bowl 10

CHEESE FRITTERS

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

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichoke, tomato, scallion, swiss, Parmesan, focaccia crisp 13

CALAMARI FRITTI

creamy caper pesto, marinara Small 10 | Full 14

BRUSCHETTA

grilled focaccia, olive tapenade, white wine roasted grape tomato, basil, mozzarella 12.5

TUSCAN CRAB CAKES

jumbo lump crab, greens, white bean salsa, lemon basil butter Small 10 | Full 16

PRINCE EDWARD ISLAND MUSSELS* ^{GS}

garlic wine broth, diced tomato, capers, grilled focaccia 17

SMOKED GOUDA JALAPEÑO MAC 'N CHEESE 8

with Italian bacon 10

ARTICHOKES

fried or grilled, creamy caper pesto, red chili sauce 11

SALADS

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

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

CAESAR ^{GS}

Parmesan, crouton, house-made Caesar dressing 9.5

ARUGULA & FLAME-GRILLED APPLE ^{GS}

roasted walnut, Gorgonzola cheese, Gorgonzola vinaigrette 11.5

MEDITERRANEAN

whole wheat penne, sun-dried tomato, black olive, roasted red pepper, walnut, capers, Parmesan, balsamic vinaigrette and red chili sauce over greens 13.5
with roasted chicken 16

FLAME-GRILLED PORTOBELLO MUSHROOM ^{GS}

roasted walnut, goat cheese, cheese toast, balsamic vinaigrette 15

INSALATA NONA ^{GS}

roasted red pepper, grape tomato, kalamata olive, red onion, grilled asparagus, artichoke, white balsamic vinaigrette 12

GOAT CHEESE & WALNUT ^{GS}

grape tomato, red onion, roasted red pepper, goat cheese, roasted walnut, balsamic vinaigrette 12

BOW TIE PASTA CAESAR

roasted chicken, sun-dried tomato, Parmesan, pesto and balsamic vinaigrette over Caesar salad 15.5

PASTAS

ADD: Caesar or Spring Mix salad to any pasta for 7 | ADD TO ANY PASTA: Crab 7 | Chicken 8 | Salmon* 9 | Shrimp 9
Substitute gluten free pasta for 3. Whole wheat penne is also available on most items.

SPAGHETTI

tomato sauce, jumbo meatball 15

FIVE-LAYER LASAGNA

ground beef, spicy pork ragu, Parmesan, tomato sauce 16

GOAT CHEESE & PENNE ^{GS}

sun-dried tomato, garlic, scallion, diced tomato 14 GS 17

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta, herbs, Parmesan; topped with mozzarella, béchamel, tomato sauce 17.5

FETTUCCINE IMPERIAL ^{GS}

grilled chicken, Italian bacon, mushroom, Parmesan cream sauce 17 GS 20

PASTA POMODORO ^{GS}

spaghetti pasta, diced tomato, onion, capers, garlic, Parmesan, herbs, olive oil-marinara sauce 14 GS 17

BOWTIE & SAUSAGE

spicy ground sausage, tri-colored pepper, onion, vodka tomato cream sauce 17.5

SHRIMP SCAMPI

angel hair, scallion, tomato, white wine garlic butter 20

SMOKED CHICKEN RAVIOLI

diced tomato, scallion, flash-fried artichoke, Parmesan cream sauce 17

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onion, spinach, spiced Parmesan cream sauce 20 | substitute blackened chicken 18

WILD MUSHROOM RAVIOLI

spinach, chili flake, mushroom Parmesan cream sauce 17

SEAFOOD PASTA ^{GS}

shrimp, crab, crawfish tail, fettuccine, tomato, scallion, spiced Parmesan cream sauce 28 GS 31

ENTRÉES

ADD: Caesar or Spring Mix salad to any entrée for 7

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or garlic butter sauce 17

CHICKEN TUSCANY

breaded, sautéed chicken breast, fettuccine, herbs, tomato, scallion, mushroom, red wine brown sauce 19

MARSALA

sautéed chicken breasts or veal, fettuccine, mushroom, artichoke, Marsala wine sauce Chicken 21.5 | Veal 24

PARMESAN

breaded, sautéed eggplant, chicken breast or veal, fettuccine, mozzarella, Parmesan, tomato sauce Eggplant 18 | Chicken 20.5 | Veal 23

PICCATA

sautéed chicken breasts or veal, angel hair, mushroom, capers, jumbo lump crab, white wine lemon butter Chicken 21.5 | Veal 24

CHICKEN ACUTO ^{GS}

grilled chicken breasts, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs 20.5

LAKE FARM'S CATFISH

blackened, smoked gouda jalapeño mac 'n cheese, Italian bacon, braised greens 21

RIBEYE* ^{GS}

14oz Choice, green beans, Parmesan truffle fries 37

FILET*

8oz center-cut; choice of sun-dried tomato, Gorgonzola or portobello 43

CEDAR-ROASTED PORK CHOP* ^{GS}

house-cured, pineapple glaze, Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper 28

SCALLOPS VENETO* ^{GS}

blackened jumbo scallops, white bean & fried potato succotash, Italian bacon, basil walnut pesto 30

FLAME-GRILLED SALMON FILET* ^{GS}

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

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

blended Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper *as quoted*

VEAL SALTIMBOCCA

veal stuffed with mozzarella & sage, wrapped with ham & pan-sautéed over Parmesan polenta and spinach; tomato brown sauce 29

PIZZAS

MARGHERITA tomato, basil, mozzarella 14

PEPPERONI roasted red pepper, mushroom 15

SAUSAGE pickled red onion, smoked mozzarella 15

BBQ CHICKEN house-made BBQ sauce, grilled chicken, smoked mozzarella, red onion, cilantro 15

CHICKEN PESTO artichoke, roasted garlic, mozzarella 15

SIDES

VEGETABLE SELECTION | BRAISED GREENS | PASTA WITH CHOICE OF SAUCE | PARMESAN POLENTA 6

KIDS

Includes choice of soda or tea (dine-in only) 6 | Available for kids 12 and under

SPAGHETTI | CHICKEN STRIPS & FRIES | FETTUCCHINE ALFREDO | CHEESE, SAUSAGE OR PEPPERONI PIZZA

DESSERTS

TIRAMISU

vanilla cream and Kahlua chocolate 9.5

PECAN BUTTER CRUNCH CAKE

vanilla ice cream, Granny Smith apple cinnamon glaze 9.5

KEY LIME PIE

whipped cream 9.5

CHOCOLATE PECAN FUDGE BROWNIE

pecan praline ice cream, caramel, white chocolate 9.5

PEANUT BUTTER BLONDIE ^{GS}

rocky road ganache, vanilla ice cream 9.5

GELATO & SORBET OF THE DAY ^{GS}

from Sweet Magnolia Ice Cream Co. 8.5

^{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, Caesar or Spring Mix salad

SMOKED TURKEY PANINI

house-smoked turkey, bacon, caramelized onion, fontina, roasted coriander aioli 12

ITALIAN CLUB PANINI

white wine Genoa salami, pepperoni, Cappy ham, bacon, caramelized onion, roasted red pepper, fontina, roasted coriander aioli 12

AMERIGO BURGER*

ground beef, roasted tomato, lettuce, pickle, fontina, roasted coriander aioli 15

DAILY SPECIALS

MONDAY: CHICKEN COURTBOUILLON

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

TUESDAY: FARMSTEAD CHICKEN

grilled chicken breast, angel hair, mozzarella, vegetable & pancetta cream sauce, vegetable medley 13

WEDNESDAY: MEATLOAF

Asiago cheese & leek smashed potatoes, braised greens, flash-fried onion strings, brown sauce 14

THURSDAY: CHICKEN FLORENTINE

breaded, sautéed chicken breast, angel hair, tomato, mushroom & spinach cream sauce, vegetable medley 13

FRIDAY: LAKE FARM'S CATFISH

house-made coleslaw, fries 16

COMBINATIONS

SOUP AND SALAD

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

HALF PIZZA & SALAD

Margherita, Pepperoni or Italian Sausage pizza | Caesar or Spring Mix salad 13

PASTA AND SALAD

half portion of Spaghetti & 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, béchamel, tomato sauce 12.5

CHICKEN ACUTO ^{GS}

grilled chicken, 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, mushroom, capers, white wine lemon butter 18

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushroom, artichoke, Marsala wine sauce 15

FLAME-GRILLED SALMON FILET* ^{GS}

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

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

Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper *as quoted*

EARLY BIRD

Available 4-6pm Nightly

SMALL PLATES AND SALADS

CHEESE FRITTERS 8

CALAMARI FRITTI 8

TUSCAN CRAB CAKE 8

CAESAR OR SPRING MIX SALAD 6

ENTRÉES

CHICKEN MARGARITE 15

SPAGHETTI 13

FIVE-LAYER LASAGNA 14

GRILLED CHICKEN PASTA ALFREDO 14

SHRIMP SCAMPI 18

THREE-CHEESE TORTELLINI with blackened chicken 16

CHICKEN MARSALA 15

CHICKEN ACUTO ^{GS} 14

FLAME-GRILLED SALMON FILET* ^{GS} 16

GOAT CHEESE PASTA ^{GS} 12 ^{GS} 15

KIDS ITEMS beverage included (dine-in only) 5

TIRAMISU 7.5

HOUSE WINES 7