

SEASONAL MENU

FALL/WINTER 2023-24

BUTTERNUT SQUASH SOUP

cinnamon spiced cream, toasted seeds 7 | 9

DUCK CONFIT ARANCINI

romesco sauce, arugula, Parmesan, pickled chilis, balsamic reduction 12

SQUASH SALAD

arugula, roasted butternut squash, Gorgonzola cheese, tomato, roasted pepper,
candied pecans, bacon sherry vinaigrette 12
add: chicken 8 | salmon 9 | shrimp 9

BACON AND BLUE CHEESE PIZZA

apples, caramelized onions, roasted garlic, kale, rosemary honey drizzle 16

CARAMELIZED SALMON

kale, sweet potato, dried cranberries, pickled red onion, walnuts, balsamic tomato,
pomegranate reduction 20 | 25

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!

