

# SEASONAL MENU

FALL/WINTER 2023-24

## **COFFEY BUTTERNUT SQUASH SOUP**

cinnamon spiced cream, toasted seeds 7 | 9

*\$1 from each bowl sold will benefit BrightStone, a work and life-long learning program for adults with developmental disabilities in Franklin, TN*

## **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](http://amerigo.net) for menus and more information!

