

SEASONAL MENU

GREEN TOMATO GAZPACHO

fire-roasted veggies, goat cheese, extra virgin olive oil, basil, crostini 7 | 9

STRAWBERRY SPRING SALAD

mixed greens, strawberries, blueberries, pickled red onions, asparagus, balsamic roasted tomato, feta, candied spiced walnuts, strawberry white balsamic vinaigrette 12
add: chicken 8 | salmon* 9 | shrimp 9

DUCK CONFIT PIZZA

pesto, duck confit, caramelized onions, smoked mozzarella, ricotta, spinach, pistachio rosemary honey 16

CARAMELIZED SALMON*

spring peas, asparagus and truffle risotto, roasted red pepper butter sauce 20 | 25

LOBSTER RAVIOLI

lobster, melted leeks, tomato, spinach, white wine garlic butter sauce, Parmesan focaccia crispies 20

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!

