

SEASONAL FEATURES

HARVEST SALAD

arugula, roasted butternut squash, dried cherries, Parmesan, roasted red peppers,
walnuts, goat cheese, maple balsamic vinaigrette 11
add chicken 8 | salmon 9 | shrimp 9*

SPICED BUTTERNUT SQUASH PASTA

orecchiete pasta, roasted butternut squash, wild mushrooms, fresh spinach,
spiced pistachios, calabrian chili cream sauce 17
add crab 6 | chicken 8 | salmon 9 | shrimp 9*

STUFFED SHELLS

baked four cheese & herb stuffed shells, creamy calabrian chili marinara sauce, gremolata 16

CARAMELIZED SALMON*

roasted root vegetables, sautéed spinach, creole maple sauce 20 | 25

PEPPERONI & HOT HONEY PIZZA

red sauce, goat cheese, mozzarella, pepperoni, fresh basil, hot honey drizzle 15

COPPA STEAK*

White Marble Farm pork, whipped sweet potatoes, grilled broccolini, pistachio honey butter 24

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!



*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.