

# SEASONAL MENU

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## 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 9.5*

## SPICED BUTTERNUT SQUASH PASTA

bow tie pasta, roasted butternut squash, wild mushrooms, fresh spinach,  
spiced pistachios, calabrian chili cream sauce 17  
*add crab 6 | chicken 8 | salmon 9 | shrimp 9.5*

## STUFFED SHELLS

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

## CARAMELIZED SALMON

roasted root vegetables, sautéed spinach, creole maple sauce 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!

