

# Amerigo's grille

## Valentine's 2010

### ANTÍPASTÍ

Avocado Pancake with Crabmeat and Salsa Crudo	12.95
Grilled Portabella Mushroom with a Reduction of Cabernet Sauvignon	10.95
Tuna Carpaccio with Asparagus and Ginger Remoulade	14.95
Grilled Duck Breast with Black Currant Port Wine Sauce and Crispy Beets	14.95
Panko Shrimp Panko Crusted jumbo Shrimp on a bed of Creamy Mango Sauce	10.95
Calamari Fritti or Sautéed Calamari Served with Fra Diavolo	12.95
Shrimp and Crab Cheesecake with a Trio of Sauces	11.95

### ZUPPE

Lobster Bisque	9.95
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### INSALATE

Classic Caesar Hearts of Romaine, Oven-Dried Tomato, Bruschetta, and Regiano	9.95
Chopped Salad Chopped Greens, Hearts of Palm, Cucumber, and Avocado tossed with Shaved Reggiano and Bleu Cheese Dressing	9.95
Winter Salad Watercress, Belgian Endive, Walnuts, and Gorgonzola in a Raspberry Vinaigrette	8.95
Beefsteak Tomatoes Farm-Grown Red and Yellow Tomatoes, Crumbled Roquefort Laced with Aged Balsamic Vinaigrette	9.95

### ENTREES

Pollo Zingara Regiano Parmesan-Crusted Breast of Chicken Sautéed with Oven-Dried Tomatoes, Roasted Capers and Asparagus over Spinach Linguini in a Bianco Sauce	32.95
Pollo Verona Oven Roasted Chicken Breast with Roasted Bell Peppers Oven Dried Tomatoes and Sliced Asparagus in a Creamy Marsala wine Sauce Reduction over Capellini Pasta	32.95
Salmon Fillet Crusted with Black and White Sesame Seeds and Sautéed with Assorted Wild Berries and Fresh Tarragon in a Lemon Shallot Reduction	38.95
Snapper Pistachio Fresh Red Snapper Crusted with Pistachio Nuts, Baked with Artichoke Hearts and Diced Tomatoes in a Light Sherry Cream Sauce	44.95
Spiedino Panko Crusted Jumbo Shrimp and Sea Scallops Sautéed in Extra Virgin Olive Oil, Accompanied by Fresh Steamed Broccoli	38.95
Linguini with Lobster and Shrimp in a Cognac Cream Sauce with Scallions and Artichoke Hearts	46.95
Veal Nance Crispy Romano-Crusted Veal Scaloppini with Mushrooms and Artichokes, Sautéed in Garlic Butter Sauce with Toasted Orzo	39.95
Filet 10 oz Center Cut, Charbroiled with Demiglace Sauce, with Oven-Roasted Potatoes and Asparagus	45.95
New York Strip 14 oz, Charred with Aged Marsala and Natural Jus, with Oven-Roasted Potatoes and Asparagus	42.95
Ingram Texas Venison Medallions Seared and Served with Roasted Cippolini Onion, Pistachio Goat Cheese, Portabella Mushroom, and Fingerling Potatoes	42.95

### DESSERTS

Crème Brulee French Custard Prepared in the Classic Style with Caramelized Sugar Coating	8.95
Chocolate Decadence Sinfully Delicious Dense and Intense Flourless Chocolate Cake	8.95
Mouse Tower Fresh Berries Encircled with White and Chocolate Mousse, Topped with Zabaglione	8.95
Tiramisu Ladyfingers Soaked In Espresso and Kahlua and Layered with Mascarpone Cheese	7.95
Marbled Cheesecake Classic New York Style Cheesecake with an Amaretto Chocolate Marbling	7.95