

Amerigo's grille

Valentine's Day 2012

ANTIPASTI

- Grilled Portabella Mushroom** 11.95
with a reduction of cabernet sauvignon
- Tuna Carpaccio** 14.95
with asparagus and ginger remoulade
- Avocado Pancake** 14.95
with crabmeat, shrimp, and salsa crudo
- Fried Calamari** 13.95
with Amerigo's signature marinara sauce
- Shrimp and Crab Cheesecake** 14.95
with a trio of sauces
- Lobster Mezzaluna** 11.95
in a half moon-shaped pasta, with fresh corn
and salsa forte essence

SOUP

- Lobster Bisque** 9.95

SALAD

- Classic Caesar** 9.95
hearts of romaine, oven-dried tomato, bruschetta,
and reggiano
- Green Field Salad** 8.95
watercress, Belgian endive, walnuts, and
gorgonzola in a raspberry vinaigrette
- Beefsteak Tomatoes** 9.95
farm-grown red and yellow tomatoes, topped with
crumbled roquefort, and laced with aged
balsamic vinaigrette

CONTORNI (SIDES)

- Asparagus with Chardonnay Sabayon** 7.5
- Broccoli** 6.5
- Green Beans** 5.5
- Spinach – Creamed or Wilted** 6.5
- Mixed Vegetables – Grilled or Sauteed** 6.5
- Baked Penne Mozzarella** 7.5
- Fettuccine Alfredo** 8.5
- Cappellini Marinara** 7.5
- Scaloppini Potatoes** 7.5
- Polenta** 6.5
- Truffled Macaroni & Cheese** 7.5
- Roasted New Potatoes** 5.5

*"The finest Italian imports are
combined with the freshest local and
seasonal ingredients to create truly
distinctive flavors in every dish."*

Arturo Osorio
Executive Chef

ENTREE

- Pollo Zingara** 29.95
parmesan-cruste chicken breast, sautéed with
oven-dried tomatoes, capers, and asparagus
over spinach linguini in a bianco sauce
- Linguini with Lobster** 46.95
Served with Shrimp in a Lobster Cognac Cream
Sauce with Scallions and Artichoke Hearts
- Capellini with Crawfish** 34.95
shrimp, roasted garlic, mushrooms, scallions and
sugo rosa
- Wild Seabass** 45.95
roasted abalone mushroom, beer-battered
artichoke hearts, and lobster panzotti with Texas
mandarin and wild fennel relish
- Gamberi** 32.95
large shrimp sautéed with a trio of sauces and
fresh wilted spinach
- Salmon Fillet** 36.95
crusted with black and white sesame seeds and
sautéed with assorted wild berries and fresh
tarragon in a lemon shallot reduction
- Snapper Pistachio** 38.95
fresh red snapper crusted with pistachio nuts,
baked with artichoke hearts and diced tomatoes
in a light sherry cream sauce
- New York Strip** 38.95
14 oz., charred with aged marsala and natural jus
- Filet Mignon** 42.95
10 oz. center cut, charbroiled
- Veal Nance** 37.95
crispy romano-cruste veal scaloppini with
mushrooms and artichokes, sautéed in garlic
butter sauce

DESSERT

- Crème Brulee** 8.95
French custard prepared in the classic style with
caramelized sugar coating
- Chocolate Decadence** 9.95
dense and intense flourless chocolate cake
- Mouse Tower** 8.95
fresh berries encircled with white and chocolate
mousse, topped with zabaglione
- Tiramisu** 7.95
ladyfingers soaked in espresso and Kahlua and
layered with mascarpone cheese
- Marbled Cheesecake** 7.95
classic New York style cheesecake with an
Amaretto chocolate marbling
- Bread Pudding** 8.95
made with white chocolate and fresh blueberries,
drizzled with a light brandy sauce