

ANTIPASTI

Calamari Fritti

with Amerigo's signature marinara sauce

Carpaccio of Beef

with capers, sweet onion, truffle oil, and gratin of pecorino

Salmon Carpaccio

wild Atlantic salmon marinated in grapeseed oil, lime, and dill, with mandarin orange

Grilled Portobello

with a reduction of cabernet sauvignon

Lobster Mezzaluna

in a half moon-shaped pasta, with fresh corn and salsa forte essence

Zucchini Saltimbocca

sliced zucchini, Prosciutto D'Parma, fresh sage and fontina cheese lightly breaded and pan-sautéed, over raspberry cream

Shrimp and Crab Cheesecake

with a trio of sauces

Avocado Pancake

with crabmeat, shrimp, and salsa crudo

Escargot

baked in herbed butter

Tuna

black pepper crusted Ahi tuna, with Asian pear and cucumber salad, wasabi-ginger remoulade and roasted pepper chutney

Seared Scallop

mustard seed crusted scallop in a cantaloupe sauce, with smoked pancetta

SOUPS

Lobster Bisque

Daily Italian Farmers' Soup

CONTORNI (SIDES)

Asparagus with Chardonnay Sabayon
Broccolini

Green Beans

Spinach – Creamed or Wilted

Mixed Vegetables – Grilled or Sauteed

Baked Penne Mozzarella

Fettuccine Alfredo

Cappelini Marinara

Scaloppini Potatoes

Polenta

Truffled Macaroni & Cheese

Roasted New Potatoes

SALAD

House Salad

to accompany your entrée

Classic Caesar

hearts of romaine, oven-dried tomatoes, bruschetta, and reggiano-parmigiano

Bosc Pear Salad

seasonal greens, dried cranberry, gorgonzola, and sliced pear with blueberry-pomegranate dressing

Green Field Salad

watercress, Belgian endive, walnuts, and gorgonzola in a raspberry vinaigrette

Beefsteak Tomatoes

farm-Grown red and yellow tomatoes and crumbled roquefort, laced with aged balsamic vinaigrette

Chopped Salad

chopped greens, hearts of palm, cucumber, and avocado tossed with shaved reggiano and bleu cheese dressing

Artichoke Salad

fried artichoke buttons tossed with mixed greens, sundried tomatoes, olives, crispy goat cheese and a zinfandel-dijon vinaigrette

Spinach Salad

baby spinach with candied pecans, crispy pancetta and bleu cheese in a red wine vinaigrette



Amerigo's
grille

"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

Elegant Private Rooms, located on our second floor, can be reserved for special occasions.

Live music in the bar every Thursday, Friday, and Saturday evenings.

FRESH SEAFOOD

Snapper Amerigo's

crabmeat, tomatoes, scallions and leeks in a reduction of chardonnay

Wild Seabass

roasted abalone mushroom, beer-battered artichoke hearts, and lobster panzotti with Texas mandarin and wild fennel relish

Grilled Tuna Steak

aged marsala, Oregon morels, and roasted garlic

Salmon Fillet

black and white sesame seed crusted, sautéed with assorted wild berries and fresh tarragon in a lemon shallot reduction

Snapper Del Amore

angel hair-crusted red snapper fillet Lightly sautéed capers and tomatoes in a white wine cream sauce

Cioppino

an Italian seafood stew with lobster, snapper, and shellfish, served in a light tomato sauce

Trout Pignoli

baby rainbow Trout crusted with pine nuts and preserved lemon, in a candied garlic citrus sauce

Gamberi

large shrimp sautéed with a trio of sauces and fresh wilted spinach

HAND MADE PASTA

Linguini with Lobster

and shrimp in a lobster cognac cream sauce with scallions and artichoke hearts

Linguini Pescatore

shrimp, crab meat, clams, mussels, and scallops in a sherry cream tarragon sauce

Pappardelle Capesante

large sea scallops grilled with extra virgin olive oil, tossed with garlic and cremini mushrooms, in a roasted tomato mint sauce

Capellini with Crawfish

shrimp, roasted garlic, mushrooms, scallions and sugo rosa

CHICKEN

Penne Nina

grilled chicken in a light olive oil-based tomato sauce with Fresh basil and mushrooms

Pollo Abruzi

double breast of chicken grilled with rosemary jus, buffalo mozzarella, and salsa forte, with grilled vegetables

Pollo Zingara

parmesan-crusted chicken breast, sautéed with oven-dried tomatoes, capers, and asparagus over spinach linguini in a bianco sauce

VEAL SCALLOPPINI

Veal Nance

crispy romano-crusted veal scaloppini with mushrooms and srnichokes, sautéed in a garlic butter sauce

Veal Piccata

veal scaloppini in a zesty lemon butter with caper berries

Veal Rollatini

stuffed veal with ground sausage, spinach and fontina cheese, pan-sauteed with dry figs and port reduction

PRIME AGED STEAKS

New York Strip

14 oz., charred with aged marsala and natural jus

Filet Mignon

10 oz. center cut, charbroiled to perfection

Veal Chop

14 oz. center cut, grilled with port wine essence

Ingram Texas Venison Medallions

seared and served with roasted cippolini, pistachio goat cheese, and portobello mushroom

Short Ribs

slowly braised with baby leeks, caramelized cippolini, and wild mushrooms in a natural broth with hand-made gnocchi