

ANTIPASTI

Fried Calamari

served with marinara sauce

Shrimp and Crab Cheesecake

with a trio of sauces

Carpaccio of Beef

thinly sliced with capers, sweet onion, arugula, truffle oil, and gratin of pecorino

Lobster Mezzaluna

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

Zucchini Saltimbocca

thinly sliced zucchini, Prosciutto D'Parma, fresh sage, and fontina cheese lightly breaded, served with raspberry cream

Salmon Carpaccio

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

SOUPS

Lobster Bisque

Daily Italian Farmers' Soup

SALAD

House Salad

to accompany your entrée

Classic Caesar

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

Green Field Salad

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

Chopped Salad

chopped greens, hearts of palm, cucumber, and avocado tossed with shaved reggiano and Bleu Cheese Dressing

Spinach Salad 7.5

with candied pecans, bleu cheese, and shiitake chips in a zinfandel vinaigrette

ENTRÉE SALADS

Caesar Salad

with grilled salmon
with shrimp
with grilled chicken

Smoked Duck Confit Salad

mixed greens, toasted walnuts, dried bing cherries, Belgian endive, and grilled carrots tossed in a black mission fig vinaigrette

Pantesca Salad

number one grade Ahi tuna, seared and sliced, served on mesclun greens in a spiced mustard vinaigrette

Bruno Salad

panko-cruste chicken breast served over a mesclun of young leaves and greens, topped with avocado and crunchy saltati in a honey-mustard citrus vinaigrette

Fantasia Salad

mixed greens with grilled chicken, roasted peppers, arugula, and pistachio mozzarella



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.

Open Thursday through Saturday evenings, Amerigo's Piano Lounge marks the perfect finish to an exquisite evening..

ENTREES

Salmon Fillet

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

Snapper Florentine

fillet of red Gulf snapper baked with creamed spinach, seasoned bread crumbs, and parmesan cheese

Trout Pignoli

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

Shrimp Parmesan

jumbo panko-crusted shrimp, lightly browned and topped with fresh mozzarella cheese and basil pesto

Romano Crusted Chicken

with asparagus in a porcini mushroom sauce over angel hair pasta

Stuffed Breast of Chicken

breast of chicken stuffed with spicy Italian sausage, spinach and trio of cheeses, then sautéed with dry porcinis, infused olive oil and aged marsala wine

Grilled Beef Medallions

herb-rubbed, served with wilted onions, aged balsamic and oven-roasted potatoes

SANDWICHES

Grilled Chicken Pita

avocado, tomatoes, mozzarella, and romaine, served with fresh fruit

Grilled Portobello Sandwich

with grilled eggplant, warm goat cheese, and roasted bell peppers on focaccia, served with fresh fruit

Steak Sandwich

wilted onion, mozzarella, and prime beef on toasted sour dough, served with Italian style potatoes

HAND MADE PASTA

Ravioli Vodka

cheese ravioli with sun-dried tomatoes and roasted peppers in a creamy vodka sauce

Linguini Vongole

with fresh steamed clams, garlic and fine herbs in a light olive oil-based clam sauce

Fettuccine Alfredo

with chicken

with shrimp

Gnocchi Rustica

hand-made gnocchi with spicy sausage, snow peas, roasted bell peppers and a tomato cream sauce

Spaghetti Marinara

with meatballs or Italian sausage

Penne Nina

grilled chicken in an olive oil-based tomato sauce with fresh basil and mushrooms

Homemade Lasagna

beef, ricotta, mozzarella, and marinara

Baked Ziti

Italian sausage, ricotta, mozzarella, and marinara on penne

Cannelloni

pasta stuffed with veal, beef, cheese, and herbs, served with creamo rosa sauce

Capellini with Crawfish

served with mushrooms and scallions in a tomato cream sauce

CONTORNI (SIDES)

Asparagus Chardonnay Sabayon

Broccolini

Green Beans

Spinach – Creamed or Wilted

Grilled or Sautéed Vegetables

Fettuccine Alfredo

Capellini Marinara

Scaloppini Potatoes

Baked Penne Mozzarella

Polenta

Truffled Macaroni & Cheese

Roasted New Potatoes