

BAR MENU

Bruschetta Amerigo's \$8

homemade garlic bread, fresh diced tomatoes,
chopped basil

Steamed Mussels \$12

east coast mussels, 'nduja, garlic, herbs, white wine

Toasted Beef Ravioli \$9

suga rosa

Jumbo Lump Crab Cakes \$15

ginger remoulade

Ahi Tuna \$15

black pepper-crusting ahi tuna, pecan
wasabi-ginger remoulade

Shrimp Panko \$10

panko-crusting shrimp, ginger remoulade

Beef Tenderloin Lollipops \$12

caramelized onions, bleu cheese, balsamic glaze

HAPPY HOUR

Monday – Friday

4pm – 7pm

Select House Wines \$5

House Martinis \$7

Mixed Well Drinks \$5

CHEESE & CHARCUTERIE BOARD

Weekly Selection of Imported Meats & Cheeses

served with mostarda, nuts, and dried fruit

small board \$15

large board \$25

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Amerigo's
grille