
ANTIPASTI

Fried Calamari 9.5
served with marinara sauce

Shrimp and Crab Cheesecake 9.5
with a trio of sauces

Carpaccio of Beef 9.5
thinly sliced with capers, sweet onion,
arugula, truffle oil, and gratin of pecorino

Lobster Mezzaluna 8.5
lobster in a half moon-shaped pasta, with
fresh corn and salsa forte essence

Zucchini Saltimbocca 7.5
thinly sliced zucchini, Prosciutto D'Parma,
fresh sage, and fontina cheese lightly
breaded, served with raspberry cream

Salmon Carpaccio 9.5
wild Atlantic salmon marinated in grapeseed
oil, lime, and dill, with mandarin orange

SOUPS

Lobster Bisque 9.5

Daily Italian Farmers' Soup 6.5

SALAD

House Salad 5.5
to accompany your entrée

Classic Caesar 7.5
hearts of romaine, oven-dried tomatoes,
bruschetta, and reggiano

Green Field Salad 8.5
watercress, Belgian endive, walnuts, and
gorgonzola with a raspberry vinaigrette

Chopped Salad 8.5
chopped greens, hearts of palm, cucumber,
and avocado tossed with shaved reggiano
and Bleu Cheese Dressing

Spinach Salad 8.5
with candied pecans, bleu cheese, and
shiitake chips in a zinfandel vinaigrette

ENTRÉE SALADS

Caesar Salad
with grilled salmon 22.5
with shrimp 17.5
with grilled chicken 15.5

Smoked Duck Confit Salad 18.5
mixed greens, toasted walnuts,
dried bing cherries, Belgian endive, and
grilled carrots tossed in a black mission fig
vinaigrette

Pantesca Salad 22.5
number one grade Ahi tuna, seared and
sliced, served on mesclun greens in a spiced
mustard vinaigrette

Bruno Salad 17.5
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 16.5
mixed greens with grilled chicken, roasted
peppers, arugula, and pistachio mozzarella

The logo for Amerigo's grille features the name "Amerigo's" in a large, elegant, black script font. Below it, the word "grille" is written in a smaller, lowercase, black serif font. The entire logo is centered on the page.

"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 27.5
crusted with black and white sesame seeds and sautéed with assorted wild berries and fresh tarragon in a lemon shallot reduction

Snapper Florentine 29.5
fillet of red Gulf snapper baked with creamed spinach, seasoned bread crumbs, and parmesan cheese

Trout Pignoli 24.5
baby rainbow trout crusted with pine nuts and preserved lemon, in a candied garlic citrus sauce

Shrimp Parmesan 19.5
jumbo panko-crusted shrimp, lightly browned and topped with fresh mozzarella cheese and basil pesto

Romano Crusted Chicken 18.5
with asparagus in a porcini mushroom sauce over angel hair pasta

Stuffed Breast of Chicken 22.5
breast of chicken stuffed with spicy Italian sausage, spinach and trio of cheeses, then sautéed with dry porcini, infused olive oil and aged marsala wine

Grilled Beef Medallions 23.5
herb-rubbed, served with wilted onions, aged balsamic and oven-roasted potatoes

SANDWICHES

Grilled Chicken Pita 13.5
avocado, tomatoes, mozzarella, and romaine, served with fresh fruit

Grilled Portobello Sandwich 13.5
with grilled eggplant, warm goat cheese, and roasted bell peppers on focaccia, served with fresh fruit

Steak Sandwich 16.5
wilted onion, mozzarella, and prime beef on toasted sour dough, served with Italian style potatoes

HAND MADE PASTA

Ravioli Vodka 18.5
cheese ravioli with sun-dried tomatoes and roasted peppers in a creamy vodka sauce

Linguini Vongole 23.5
with fresh steamed clams, garlic and fine herbs in a light olive oil-based clam sauce

Fettuccine Alfredo
with chicken 17.5
with shrimp 18.5

Gnocchi Rustica 15.5
hand-made gnocchi with spicy sausage, snow peas, roasted bell peppers and a tomato cream sauce

Spaghetti Marinara 15.5
with meatballs or Italian sausage

Penne Nina 18.5
grilled chicken in an olive oil-based tomato sauce with fresh basil and mushrooms

Homemade Lasagna 16.5
beef, ricotta, mozzarella, and marinara

Baked Ziti 15.5
Italian sausage, ricotta, mozzarella, and marinara on penne

Cannelloni 15.5
pasta stuffed with veal, beef, cheese, and herbs, served with creamo rosa sauce

Capellini with Crawfish 23.5
served with mushrooms and scallions in a tomato cream sauce

CONTORNI (SIDES)

Asparagus Chardonnay Sabayon 7.5

Broccolini 6.5

Green Beans 5.5

Spinach – Creamed or Wilted 6.5

Grilled or Sautéed Vegetables 6.5

Fettuccine Alfredo 8.5

Capellini Marinara 7.5

Scaloppini Potatoes 7.5

Baked Penne Mozzarella 7.5

Polenta 6.5

Truffled Macaroni & Cheese 7.5

Roasted New Potatoes 5.5