



# Menu • 320-1740

1920 West End Avenue / Nashville, TN 37203  
(615) 320-1740 / FAX (615) 320-0644 / www.amerigo.net

## APPETIZERS

- TUSCAN CRAB CAKES** Jumbo lump crab, baby greens, white bean salsa and lemon tarragon butter. 12
- CHEESE FRITTERS** As featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard. 9.5
- CALAMARI FRITTI** Flash fried with creamy caper pesto sauce and marinara. 9.5
- PRINCE EDWARD ISLAND MUSSELS** In garlic wine broth, diced tomatoes, capers and grilled bruschetta. 10 Over angel hair. 13.5
- OVEN ROASTED ARTICHOKE CHEESE DIP** Artichokes, Swiss and Grana Padano Parmesan cheese blend with Fococcia crisps. 9.5
- BRUSCHETTA AL POMODORO** Flame grilled Italian bread topped with diced tomatoes, capers and basil with melted mozzarella. 7
- SOUP OF THE DAY** Cup 3.5 Bowl 6

## SALADS

- MEDITERRANEAN PASTA SALAD**  
Bow tie tossed with roasted chicken, olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with Fococcia crisps. 10 Substitute grilled shrimp. 11.5
- ARUGULA WITH FLAME GRILLED APPLES**  
Roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 6.5  
With grilled chicken. 9.5  
With grilled salmon. 10.5
- CAESAR SALAD** Traditional Caesar with Grana Padano Parmesan cheese. 6  
With grilled chicken. 9 With grilled salmon. 10
- FLAME GRILLED PORTOBELLO MUSHROOM**  
As featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in a balsamic vinaigrette. 9.5
- BOW TIE PASTA CAESAR** Roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette. 10
- MOZZARELLA AND TOMATO BASILICO** Fresh mozzarella, red onion and roma tomato with basil walnut pesto and balsamic vinaigrette. 7.5
- GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers with goat cheese and roasted walnuts. 6.5 With grilled chicken. 9.5 With grilled salmon. 10.5

## PASTA

- BOW TIE PASTA AND SAUSAGE IN VODKA TOMATO CREAM** Spicy ground sausage, peppers and onions in a vodka tomato cream reduction with Asiago cheese. 10.5
- FETTUCINE IMPERIAL** Roasted chicken, ham, garlic and mushrooms in Alfredo sauce. 10
- THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** Tossed in a spiced Parmesan cream sauce with garlic, onions and fresh arugula. 13.5
- GOAT CHEESE PASTA** Sun-dried tomatoes, garlic, scallions, diced tomatoes with penne noodles. 9 With grilled chicken. 12 With grilled shrimp. 13

**CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, selected cheeses, spinach and herbs, topped with fresh mozzarella and served with tomato sauce and béchamel. 13.5

**ALMOND WOOD SMOKED DUCK AND SAUSAGE PASTA** Tossed in a white wine and garlic butter sauce with diced tomatoes, scallions and spices served over angel hair pasta. 12

**SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomato, scallions and flash fried artichoke. 11

**CHICKEN MARGARITE** Flame grilled chicken over angel hair pasta, with fresh mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce. 10.5

**CHICKEN TUSCANY** Breaded, sautéed chicken breast over angel hair pasta, with a red wine brown sauce, herbs, tomatoes, scallions and mushrooms. 12.5

**SHRIMP SCAMPI** Over angel hair, with white wine garlic butter, scallions and tomatoes. 13.5

**SPAGHETTI** Traditional tomato sauce and meatball. 9

**OVEN ROASTED LASAGNA** Ricotta, mozzarella, sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked. 11.5

## MAIN COURSE

**CEDAR WOOD ROASTED FISH OF THE DAY**  
Today's fresh selection roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables. As Quoted

**FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa and green beans. 19

**PAN SEARED CHILEAN SEA BASS** With a tarragon butter sauce. Served with Parmesan polenta, vegetables and flash fried onion strings. Market Price

**CHICKEN ACUTO WITH BLACK BEAN SALSA** Flame grilled chicken breast over black bean salsa with grilled artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning. 14

**CHICKEN MARSALA** Sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes. 14.5 Over angel hair. 18

**CHICKEN PARMESAN** Breaded chicken breast sautéed over eggplant, with tomato sauce, mozzarella and Parmesan. 13.5  
Over angel hair. 17

**FLAME GRILLED FILET AND PORTOBELLO MUSHROOM** Center cut beef filet over Portobello mushroom, topped with caramelized onions in a veal reduction sauce. Served with blended Asiago cheese leek potatoes. 26  
Top with Jumbo Lump Crab 4

**FLAME GRILLED FILET WITH GORGONZOLA AND ROSEMARY COMPOUND BUTTER** Center cut beef filet served with green beans and fettuccine alfredo. 26  
Top with Jumbo Lump Crab 4

**TUSCAN BONE-IN RIBEYE** Aged, Black Angus beef, 18-ounce cut, rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans. 32  
Top with Jumbo Lump Crab 4

**VEAL PICCATA** Pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat. 19.5

**VEAL SALTIMBOCCA** Stuffed with mozzarella, ham and sage, oven roasted and served over sautéed arugula in a tomato brown sauce. 18.5

**FLAME GRILLED PORK TENDERLOIN** Honey merlot reduction, gorgonzola crumbles, and flash-fried onion strings with blended Asiago cheese leek potatoes. 18.5

**CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP** Roasted on cedar wood and pineapple glazed with blended Asiago cheese leek potatoes and vegetables. 18

## STONE OVEN PIZZA

*All pizza prepared with honey yeast dough, whole milk mozzarella and imported Grana Padano Parmesan cheese.*

**PESTO MARGHERITA** Walnut basil pesto, herbs, fresh tomato, Parmesan and whole milk mozzarella. 9

**ITALIAN SAUSAGE & CHEESE** with fennel and rosemary. 9.5

**ALMOND WOOD SMOKED CHICKEN & SPINACH** with sun-dried tomatoes, ricotta cheese and roasted garlic. 11

**PEPPERONI** with roasted red bell peppers and mushrooms. 9.5

**ARTICHOKE & THREE CHEESE.** 9  
With almond wood smoked chicken. 11

## DESSERTS

- 6.5
- TIRAMISU** Vanilla cream and Kahlua chocolate sauce.
- CHOCOLATE PECAN FUDGE BROWNIE** Pecan praline ice cream, caramel and white chocolate sauce.
- WHITE CHOCOLATE CHEESE CAKE** Strawberry and praline glaze.
- PECAN BUTTER CRUNCH CAKE** Vanilla ice cream and a Granny Smith apple cinnamon glaze.
- SORBET OF THE DAY** 3.5

## SIDE ITEMS

- 3.5
- Fettuccine Alfredo,
- Angel Hair with Choice of Sauces,
- Blended Asiago Cheese Leek Potatoes,
- Creamy Parmesan Polenta with Tarragon Butter,
- Vegetables, Black Bean Salsa

## CHILD ITEMS

- 4
- Chicken Strips and Fries, Pizza,
- Spaghetti, Fettuccine Alfredo



## LUNCH

*Served daily from 11-4*

**SOUP OF THE DAY** Cup 3.5 Bowl 6

**CEDAR WOOD ROASTED FISH OF THE DAY** Our fresh catch of the day cooked on cedar wood with Asiago cheese leek potatoes and vegetables (lunch portion). 14

**ARUGULA SALAD WITH FLAME GRILLED APPLES AND CHICKEN** With roasted walnuts, gorgonzola cheese and gorgonzola vinaigrette. 9.5

**GOAT CHEESE AND WALNUT SALAD** Assorted mixed greens in balsamic vinaigrette, with tomato, red onions, roasted red peppers, goat cheese, roasted walnuts and flame grilled chicken. 9.5

**CHICKEN CAESAR SALAD** Traditional Caesar with Grana Padano Parmesan and flame grilled chicken. 8.5

**PANINI POLLAME** Traditional griddle-pressed sandwich with grilled chicken breast, pesto mayonnaise, caramelized red onion, roasted red peppers and Fontina cheese. Served with Caesar salad. 8.5

**PANINI TACCHINO** Traditional griddle-pressed sandwich with almond wood smoked turkey, bacon, caramelized red onion and Fontina cheese with roasted coriander mayonnaise. Served with Caesar salad. 8.5

**CANNELLONI AL FORNO** Fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella, tomato sauce and béchamel sauce. 9.5

**CHICKEN VESUVIO** Flame grilled chicken over sautéed arugula, topped with artichoke cheese glaze. 9

**STRAW AND HAY** Green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce. 9

**CHICKEN MARSALA** Over angel hair, sautéed chicken breast, Marsala wine brown sauce, mushrooms, and artichokes. 9.5

**FLAME GRILLED SALMON FILET** With sun-dried tomato herb butter over black bean salsa and green beans. 10

**CHICKEN ACUTO** Flame grilled chicken breast over black bean salsa with grilled artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning. 9.5

## DAILY SPECIALS

### MONDAY

**CHICKEN COURT-BOUILLON** Breaded, sautéed chicken breast over angel hair pasta with mozzarella cheese and a spicy creole tomato sauce. Served with sautéed vegetables. 9

### TUESDAY

**CHICKEN PICCATA** Sautéed chicken breast served with angel hair and vegetables topped with Fontina cheese and a tart sauce of white wine, lemon and capers. Served with vegetables. 9

### WEDNESDAY

**ROASTED GARLIC & SUN-DRIED TOMATO MEATLOAF** Served with vegetables and Asiago leek potatoes. 9

### THURSDAY

**CHICKEN FLORENTINE** Breaded, sautéed chicken breast served over angel hair pasta with a creamy spinach and mushroom sauce. Served with vegetables and mozzarella cheese. 9

### FRIDAY

**PLANTATION CHICKEN** Breaded, sautéed chicken breast served over angel hair pasta in a chicken cream sauce with vegetables, peppers and ham. Served with sautéed vegetables and mozzarella cheese. 9

### SATURDAY and SUNDAY

**CEDAR WOOD ROASTED CURED PORK LOIN CHOP (LUNCH CUT)** Roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables. 10.5