



-FIRST COURSE-

Caesar Salad

Traditional Caesar with *Grana Padano* Parmesan cheese

Spring Mix Salad

Mixed field greens with roasted red bell peppers, onions, tomatoes and a balsamic vinaigrette

-SECOND COURSE-

Wild Mushroom Ravioli

Gourmet mushrooms, baby spinach, and pan-seared vegetables with sun-dried tomatoes in an herb broth on a bed of cheese ravioli

Goat Cheese Pasta

Sun-dried tomatoes, garlic, scallions, and diced tomatoes with penne. Topped with your choice of flame-grilled chicken or shrimp

Flame-Grilled Salmon Filet

With sun-dried tomato herb butter over black bean salsa and green beans

Lamb Ragu

Spiced ragu of braised lamb shank over vermicelli, garnished with Feta cheese and fresh mint

Chicken Parmesan

Breaded, sautéed chicken over angel hair, with tomato sauce, mozzarella and Parmesan cheeses

Cedar Wood Roasted Double Cut Cured Pork Loin Chop

Cut exclusively for Amerigo, with a pineapple glaze and blended Asiago cheese leek potatoes and vegetables

-THIRD COURSE-

Tiramisu

With Vanilla cream and Kahlua chocolate sauce

Chocolate Bread Pudding

With rye whiskey caramel sauce