

## STARTERS

**CHEESE FRITTERS** as featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard  
Small 6 Full 9.5

**OVEN ROASTED ARTICHOKE CHEESE DIP** artichokes, Swiss and Parmesan cheese blend with focaccia crisps 9.5

**CALAMARI FRITTI** fried with creamy caper pesto sauce and marinara sauce Small 6 Full 10

**BRUSCHETTA AMERIGO** grilled focaccia bread and melted mozzarella cheese topped with sautéed grape tomatoes, kalamata olives, garlic and basil 9

**TUSCAN CRAB CAKES** jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce Small 7 Full 13

**PRINCE EDWARD ISLAND MUSSELS** in garlic wine broth, diced tomatoes, capers and grilled focaccia 12.5

**SHRIMP BISQUE – or – SOUP OF THE DAY**

Cup 4.5 Bowl 6.5

## SALADS

*we feature the following homemade dressings: Balsamic Vinaigrette, White Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn & Gorgonzola Vinaigrette*

**CAESAR SALAD** 7 with grilled chicken 10

with grilled salmon 11 with grilled beef tenderloin 14

**CAPRESE TOWER** fresh mozzarella, sliced tomatoes and basil with red onions and white balsamic vinaigrette 8

**FLAME GRILLED PORTOBELLO MUSHROOM** as featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in balsamic vinaigrette 9.5

**GOAT CHEESE AND WALNUT SALAD** baby greens in balsamic vinaigrette with grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts 8  
with grilled chicken 11 with grilled salmon 12

**ARUGULA WITH FLAME GRILLED APPLES** roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette 8  
with grilled chicken 11 with grilled salmon 12

**INSALATA NONA** baby greens, roasted red peppers, grape tomatoes, kalamata olives, red onions and grilled asparagus with white balsamic vinaigrette 8  
with grilled chicken 11 with grilled salmon 12

**MEDITERRANEAN PASTA SALAD** whole wheat penne with olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with focaccia crisps, balsamic vinaigrette and red chili sauce 9 with roasted chicken 10  
with grilled salmon 11

## BRICK OVEN PIZZA

**MARGHERITA** tomato, basil and fresh mozzarella 10

**PEPPERONI** roasted red bell peppers and gourmet mushrooms 10.5

**HOUSE SMOKED CHICKEN & SPINACH** with sun-dried tomatoes, ricotta cheese and roasted garlic 11.5

**SALMON & DILL** whipped mascarpone, mozzarella cheese, dill, red onions, capers and salmon 12

**ITALIAN SAUSAGE & CHEESE** with fennel and rosemary 10.5

## KIDS ITEMS

*All Kids Items include choice of soft drink 5*

Chicken Strips and Fries | Fettuccine Alfredo  
Cheese or Pepperoni Pizza | Spaghetti

*20% gratuity will be added to parties of eight or more for your convenience*

## SANDWICHES

*served with choice of soup, Caesar salad or fries*

**HOUSE SMOKED TURKEY PANINI** griddled pressed focaccia, smoked turkey, bacon, caramelized red onions and Fontina cheese with roasted coriander mayonnaise 9

**ITALIAN CLUB PANINI** griddle-pressed focaccia with white wine Genoa salami, pepperoni, cappicola, bacon, caramelized red onions, roasted red peppers and Fontina cheese with roasted coriander aioli 9

**AMERIGO BURGER** Neola Farms beef grilled to order and topped with Fontina cheese. Served on a french bread roll with coriander mayonnaise, roasted roma tomatoes, lettuce and pickle 11

## LUNCH COMBINATIONS

**SOUP AND SALAD** choice of Shrimp Bisque or the soup of the day along with choice of Caesar or Spring Mix salad 9

**HALF PIZZA AND SALAD** your choice of three authentic pizzas; Margherita, Classic Cheese or White pizza, served with choice of Caesar or Spring Mix salad 9

**PASTA AND SALAD** a half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with choice of Caesar or Spring Mix salad 9

## PASTA

**PASTA POMODORO** vermicelli, diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce 9

**FIVE LAYER LASAGNA** layers of fresh pasta with Parmesan cheese, spicy Italian ragu, cream sauce and tomato sauce 10

**WILD MUSHROOM RAVIOLI** gourmet wild mushrooms, baby spinach, pan-seared vegetables with sun-dried tomatoes in an herb broth on a bed of cheese ravioli 13

**CANNELLONI AL FORNO** fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella and served with tomato and cream sauces 10

## ENTRÉES

**CHICKEN ACUTO** flame grilled chicken breast over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning 10

**LAYERED EGGPLANT CASSERUOLA** with fresh tomatoes, basil, mozzarella and Parmesan cheese, finished with basil pesto oil. Served with sauteed mushrooms and spinach 14

**VEAL PICCATA** pan-roasted and finished with a white wine lemon butter, gourmet mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta 14

**CHICKEN MARSALA** sautéed chicken breast over angel hair with Marsala wine brown sauce and gourmet mushrooms 10

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

**CEDAR WOOD ROASTED FISH** with blended Asiago cheese leek potatoes and vegetables as quoted

## DESSERTS

**TIRAMISU** vanilla cream and Kahlua chocolate sauce 6.5

**CHEESECAKE** with fresh berries 7.5

**PECAN BUTTER CRUNCH CAKE** vanilla ice cream and Granny Smith apple cinnamon glaze 6.5

**CHOCOLATE BREAD PUDDING** with rye whiskey caramel sauce 7

**KEY LIME PIE** with whip cream 6.5

**BRAVO GELATO OR SORBET OF THE DAY** 4