Zuppa

Ζαρρα		
Butternut Squash: Cream of Butternut Squash Minestrone: Mixed seasonal vegetables soup Soup of the day: Daily special soup	\$ 7.00 \$ 7.00 \$ 7.00	
Antipasti		
Calabrese Garlic Bread Calabrese Garlic Bread with Cheese	\$ 5.00 \$ 6.50	
$Bruschetta\colon$ Fresh marinated roma tomatoes with goat and mozzarella cheese on top of Calabrese bread and garnished with balsamic reduction	\$ 10.00	
$Sfere\ Di\ Rosso\ Croccanti: \ \text{Hand rolled crispy risotto balls stuffed with Swiss cheese served with tomato sauce}$	\$ 10.00	
Calamari: Grilled calamari with kalamata olives, roasted garlic, onions, sun dried tomatoes tossed in our house Italian dressing and garnished with feta cheese	\$ 13.50	
Calamari Al Diablo: Crispy calamari rings served with in spicy tomatoes sauce with onions & peppers	\$ 14.50	
$Escargot\ Ai\ Funghi: \ {\tt Baked\ escargot\ with\ button\ mush rooms,\ garlic\ butter\ \&\ mozzarella}$	\$ 10.50	
Antipasto Piatto: Bocconcini cheese with pesto, fresh tomatoes, chilled grilled seasonal vegetables, drizzled with our Italian house dressing, kalamata olives, prosciutto & parmigiano reggiano cheese	\$ 12.00	
Spiedini Di Agnello: Ten grilled lamb skewers served with insalata mista	\$ 18.00	
Insalata		
Insalata Mista: Mixed baby greens with sliced cucumbers, cherry tomatoes and sliced orange tossed in our house Italian dressing garnished with shaved parmigiano reggiano cheese	\$ 9.50	
$Insalata\ Cesare:\ Romaine\ heart\ lettuce\ tossed\ in\ Caeser\ dressing,\ garnished\ with\ crispy\ croutons,\ bacon\ bits\ and\ parmigiano\ reggiano\ cheese$	\$ 10.50	
$Insalata\ Caprese: Fresh\ tomatoes\ and\ buffalo\ mozzarella\ cheese\ served\ with\ pesto\ sauce,\ drizzled\ with\ extra\ virgin\ olive\ oil\ and\ balsamic\ reduction$	\$ 13.88	
$Insalata\ Greca: \ Diced\ tomatoes,\ cucumber,\ bell\ peppers,\ red\ onions,\ kalamata\ olives\ and\ romaine\ hearts\ and\ feta\ cheese\ tossed\ in\ our\ house\ Italian\ dressing$	\$ 12.00	
Add your choice of either roasted chicken \$8.50, grilled salmon or shrimps \$12.00 and scallops (2 pcs) \$14.00 on any dish		
Panini's/Sandwiches		
All sandwiches served with french fries or Insalata Mista (Upgrade to Caeser Salad for \$2.5		
Chicken Club: Roasted chicken breast, bacon, sliced tomatoes & lettuce with chipotle mayo	\$ 13.50	
Chicken Goat Cheese: Roasted chicken breast, goat cheese, caramelized onions & arugula	\$ 12.50	
BLT: Bacon, lettuce and tomatoes with chipotle mayonnaise Transcar Clabs. Smalled turkey temate, reasted ball papears and lettuce with nickle mayonnaise.	\$ 11.50	
Turkey Club: Smoked turkey, tomato, roasted bell peppers and lettuce with pickle mayonnaise	\$ 12.50	
Vegetarian: Grilled seasonal vegetables with goat cheese & pesto spread Pauls Salanitaals Proceeded tenderized parks with enions, lettures temptoes and reacted garlis pipili	\$ 12.50	
Pork Schnitzel: Breaded tenderized pork with onions, lettuce, tomatoes and roasted garlic aioli	\$ 12.50	
Roasted Beef: Thin sliced AAA roasted beef with mushrooms, onions & horseradish aioli	\$ 13.50	
m Veal~Scallopini: Tenderized veal with peppers, onions, mushrooms and tomato sauce	\$ 14.50	

Chicken Parmesan: Breaded chicken breast baked with tomato sauce & mozzarella

\$ 14.50

Paste e Risotto

Penne Pomodoro Primevira: Penne with sliced seasonal vegetables and tomato sauce	\$ 15.00
$Penne\ Alla\ Vodka: \ \text{Penne\ with\ smoked\ bacon\ glazed\ with\ vodka\ in\ ros\'e\ sauce}$	\$ 16.88
$\label{linguine} \textbf{Linguine Alla Greca:} \ Linguine with sun dried tomatoes, kalamata olives, caramelized onions, and roasted garlic in white wine and extra virgin olive oil. Garnished with feta cheese$	\$ 18.50
Risotto Ai Funghi Porcini: Creamy Risotto with porcini and mushroom medley garnished with grilled asparagus, truffle oil and parmigiano reggiano cheese	\$ 18.00
Gnocchi al Pomodoro con Prosciutto: Sicilian dumplings with tomato sauce garnished with prosciutto and parmigiano reggiano cheese	\$ 17.50

Secondi

All main course dishes are served with fresh daily vegetables and your choice of either potatoes, pasta or rice Upgrade your side to Penne Alla Vodka or Gnocchi for \$5.00

Grilled Salmone: Grilled Salmon fillet with creamy dill sauce	\$ 23.00
Cajun Tilapia: Baked tilapia with cajun spices	\$ 20.50
Chicken Supreme: Oven roasted, marinated chicken with mushroom marsala sauce	\$ 18.50
Chicken Parmesan: Breaded chicken breast baked with tomato sauce and mozzarella	\$ 18.88
Veal Scallopini: Tenderized veal with mushroom marsala or lemon picatta sauce	\$ 21.00
Veal Parmesan: Breaded tenderized veal baked with tomato sauce & mozzarella cheese	\$ 19.50
Hunter Schnitzel: Breaded pork loin with mushroom marsala sauce	\$ 17.50
Agnello Alla Siciliana: Baked Rack of lamb with mint & rosemary sauce Half rack Full rack	\$ 22.88 \$ 44.00

Casa Americo House Specialty

Osso Buco D'Agnello: Lamb Shank cooked in mint and rosemary sauce served with Russian mashed potatoes (potatoes, cream and bacon) \$ 30.00

