Zuppa

Butternut Squash: Cream of Butternut Squash **Minestrone:** Mixed seasonal vegetables **Soup of the day:** Daily special soup	$ 8.00

Antipasti

Calabrese Garlic Bread	$ 6.00
Calabrese Garlic Bread with Cheese	$ 7.50
Bruschetta: Fresh marinated roma tomatoes with goat and mozzarella cheese on top of Calabrese bread and garnished with balsamic reduction	$ 12.00
Sfere Di Rosso Croccanti: Hand rolled crispy risotto balls stuffed with Swiss cheese served with tomato sauce	$ 12.00
Calamari: Grilled calamari with kalamata olives, roasted garlic, onions, sun dried tomatoes tossed in our house Italian dressing and garnished with feta cheese	$ 16.00
Calamari Al Diablo: Crispy calamari rings served with spicy tomatoes sauce with onions and peppers	$ 16.00
Escargot Ai Funghi: Baked escargot with button mushrooms, garlic butter & mozzarella	$ 12.00
Antipasto Piatto: Bocconcini cheese with pesto, fresh tomatoes, chilled grilled seasoal vegetables, drizzled with our Italian dressing, kalamata olives, prosciutto & parmigiano reggiano cheese	$ 15.00
Spiedini Di Agnello: Ten grilled lamb skewers served with insalata mista	$ 21.00

Insalata

Insalata Mista: Mixed baby greens with sliced cucumbers, cherry tomatoes and sliced orange tossed in our Italian dressing garnished with shaved parmigiano reggiano cheese	$ 11.00
Insalata Cesare: Romaine heart lettuce tossed in Caeser dressing, garnished with crispy croutons, bacon bits and parmigiano reggiano cheese	$ 12.00
Insalata Caprese: Fresh tomatoes and buffalo mozzarella cheese served with pesto sauce, drizzled with extra virgin olive oil and balsamic reduction	$ 15.00
Insalata Greca: Diced tomatoes, cucumber, bell peppers, red onions, kalamata olives, romaine hearts and feta cheese in our house Italian dressing	$ 14.00

Add your choice of either roasted chicken $9.00, grilled salmon or shrimps $12.00 and scallops (2 pcs) $14.50 on any dish

Paste e Risotto

Gnocchi al Pomodoro con Prosciutto: Sicilian dumplings in our home made tomato sauce garnished with prosciutto and parmigiano reggiano cheese	$ 18.00
Penne Alla Vodka: Penne with smoked bacon glazed with vodka in rosé sauce	$ 19.00
Penne Con Pollo Supremo (Penne Chicken Supreme): Penne with mushrooms, caramelized onions in balsamic cream sauce topped with roasted chicken and cheese	$ 21.00

Paste e Risotto

Penne Pomodoro Primevira: Penne with sliced seasonal vegetables and tomato sauce $ 16.00

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 $ 20.00

Ravioli Ai Quattro Formaggi: Four cheese ravioli in rosé sauce $ 18.00

Risotto Ai Funghi Porcini: Creamy risotto with mushrooms garnished with grilled asparagus, truffle oil and parmigiano reggiano cheese $ 20.00

Capellini Ai Frutti Di Mare: Angel hair pasta with onions, peppers, garlic, and seafood (shrimps, squid, mussels, scallops and baby clams) in white wine or tomato sauce $ 28.00

Rigatoni Jambalaya: Rigatoni with shrimps, Italian sausage and roasted chicken in a spicy rose sauce $ 26.00

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 $6.00

Grilled Salmon: Grilled Salmon fillet with creamy dill sauce $ 24.00

Cajun Tilapia: Baked tilapia with cajun spices $ 22.00

Agnello Alla Siciliana: Baked Rack of lamb with mint & rosemary sauce Half rack $ 28.00
Full rack $ 52.00

Beef Tenderlion: Grilled 6oz beef tenderlion with green peppercorn sauce $ 35.00

New York Steak: Grilled 10oz sirloin steak with mushroom marsala sauce $ 32.00

Veal Scallopini: Tenderized veal with mushroom marsala or lemon picatta sauce $ 24.00

Veal Parmesan: Breaded tenderized veal baked with tomato sauce & mozzarella cheese $ 23.00

Chicken Supreme: Oven roasted, marinated chicken with mushroom marsala sauce $ 21.00

Chicken Parmesan: Breaded chicken breast baked with tomato sauce and mozzarella $ 21.00

Hunter Schnitzel: Breaded pork loin with mushroom marsala sauce $ 20.50

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)

$ 32.00



Please advise server of any allergies. Thank you for dining with us.