

Zuppa

Butternut Squash: Cream of Butternut Squash	\$ 8.00
Soup of the day: Daily special soup	

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 Diavolo: 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 seasonal 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 Caesar dressing, garnished with crispy croutons, bacon bits and parmigiano reggiano cheese	\$ 12.00
Insalata Caprese: Fresh tomatoes and buffalo mozzarella cheeses 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

Entrees are served with fresh daily vegetables and choice of either roasted potatoes or penne tomato sauce.
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 Tenderloin: Grilled 6oz beef tenderloin 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.