THE
AMERICANO

private & large group dining
private dining overview

Modern In Approach, Italian In Spirit

Whether for large parties or special occasions, The Americano embraces a European style of personal, tableside service to create the convivial experience for your next corporate or social event. Our luxurious private dining rooms each offer a variety of layout options to accommodate both seated parties and cocktail receptions.

The Americano is a European, Italian inspired prime dining destination built on fine class hospitality and high attention to detail. Our menu brings the best of both worlds from Italy and America to provide some of the finest steaks, seafood and pasta that Arizona has to offer.

Chef de Cuisine - CJ Kahley
Executive Chef - Matt Taylor
Head Sommelier - Nicholas Padua
General Manager - Paride Guerra

Address
17797 N. Scottsdale Rd.
Scottsdale, AZ 85255
modern in approach
private dining spaces

**Manhattan**
The luxurious Manhattan room features grand floor to ceiling sliding glass doors with retractable custom drapes to ensure a completely private dining experience. The built-in fireplace is warm and inviting and creates the perfect atmosphere for your next private dinner party or cocktail reception. The Manhattan also features a Samsung 65inch flat screen TV for your entertainment needs.

24 Seated | 40 Reception

**Milano**
Natural light creates a calming ambiance for your next business luncheon or intimate dinner party. The space is located just off the main dining room, and has direct access to the Terrace. Features a built in Samsung 60inch flat screen TV.

10 Seated

**Terrace**
Lushly landscaped and secluded, our Terrace is fully covered and offers the ideal setting for receptions and year-round outdoor dining. Features a luxe quartz fireplace, built in heaters and a private entrance.

20 Seated | 40 Reception

**Terrace + Milano**
This indoor-outdoor space flows seamlessly to make for an impressive experience. Perfect for social gatherings and cocktail receptions.

30 Seated | 50 Reception
three-course sharing menu
$75 Per Guest

APPETIZERS
Preselect two for the table to share

Burrata di Bufala Puglia
Tomato Mostarda, Pesto Genovese, Watercress

Millbrook Farms Venison Polpette
Celeriac Purée, Black Truffle, Agrodolce

Eggplant Arrostito
Whipped Ricotta, Marinated Tomato, Cara Cara Orange, Herb Crumble

Prosciutto San Daniele - 18 months
Served with Focaccia, Giardiniera

Caesar Salad
Gem Lettuce, Colatura Dressing, Pecorino, Orange Zest, Garlic Crumble, Bottarga

Bella House Salad
Baby Kale, Arugula, Bing Cherry, Pistachio, Calabrian Chile Vinaigrette

ENTREES
Preselect three for the table to share

Spaghetti Chitarra Verde
Pesto, Casteltravano Olive, Pea Tendril, Herb Crumble

Rigatoni Salsiccia
Fennel Sausage, Piquillo Raşu, Pomodoro, Ricotta Salata

Niman Ranch Farms Prime Beef
New York 14oz

Pan Seared New Icelandic Salmon
Parsley Chowder, Olive Tapenade

Woodfire Roasted Half Mary’s Chicken
Truffle Jus

SIDES
Preselect three for the table to share

Mac Cacio e Pepe • Mushroom Arrostito
Grilled Broccolini • Roasted Heirloom Carrot
Potato Purée • Potato al Forno • Potato Fritte

DESSERTS
Preselect one

Tiramisù Cheesecake
Candied Nibs, Caffè Borghetti, Milk foam

The Americano Rocher
Hazelnut Mousse, Praline Core, Champagne Gelato

The Apple Duomo
Caramelized Apples, Vanilla Mousse, Rum Raisin Gelato

Stracciatella Pannacotta
Four Textures of Beets, Stracciatella Gelato, Toasted Pistachios

theamericanorestaurant.com 480 573 0001
four-course sharing menu

$90 Per Guest

APPETIZERS
Preselect two for the table to share

Burrata di Bufala Puglia
Tomato Mostarda, Pesto Genovese, Watercress

Millbrook Farms Venison Polpette
Celeriac Purée, Black Truffle, Agrodolce

Eggplant Arrostito
Whipped Ricotta, Marinated Tomato, Cara Cara Orange, Herb Crumble

Prosciutto San Daniele - 18 months
Served with Focaccia, Giardiniera

Caesar Salad
Gem Lettuce, Colatura Dressing, Pecorino, Orange Zest, Garlic Crumble, Bottarga

Bella House Salad
Baby Kale, Arugula, Bing Cherry, Pistachio, Calabrian Chile Vinaigrette

PASTA
Preselect two for the table to share

Spaghetti Chitarra Verde
Pesto, Casteltravano Olive, Pea Tendril, Herb Crumble

Cresta De Gallo
Duck Confit, Puffed Wheat Berries, Mustard Greens Kabocha Squash, Anatra

Rigatoni Salsiccia
Fennel Sausage, Pequillo Ragu, Pomodoro, Ricotta Salata

ENTREES
Preselect three for the table to share

Niman Ranch Farms Prime Beef
New York 14oz

Branzino alla Plancha
Black Garlic, Frisée & Treviso Salad, Fennel, Charred Lemon

Pan Seared New Icelandic Salmon
Parsley Chowder, Olive Tapenade

Cider-Cured Liberty Farms Duck Breast
Fennel Soubise, Cider Jus

Woodfire Roasted Half Mary’s Chicken
Truffle Jus

SIDES
Preselect three for the table to share

Mac Cacio e Pepe • Mushroom Arrostito
Grilled Broccolini • Roasted Heirloom Carrot
Potato Purée • Potato al Forno • Potato Fritte

DESSERTS
Preselect one

Tiramisù Cheesecake
Candied Nibs, Caffè Borghetti, Milk foam

The Americano Rocher
Hazelnut Mousse, Praline Core, Champagne Gelato

The Apple Duomo
Caramelized Apples, Vanilla Mousse, Rum Raisin Gelato

Stracciatella Pannacotta
Four Textures of Beets, Stracciatella Gelato, Toasted Pistachios

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### Plated Menu

Three Course Plated Menu $95 Per Guest • Four Course Plated Menu $115 Per Guest

#### Appetizers
Preselect one

- **Burrata di Bufala Puglia**  
  Tomato Mostarda, Pesto Genovese, Watercress

- **Soup Américaine**  
  Lobster Medallion, Roasted Chestnut, Vanilla Cream

- **Tuna Tartare**  
  Tallow Tonnato, Caper, Shallot, Conserva, Cured Egg Yolk, Pepitas, Squid Ink Lavash

- **Caesar Salad**  
  Gem Lettuce, Colatura Dressing, Pecorino, Orange Zest, Garlic Crumble, Bottarga

- **Bella House Salad**  
  Baby Kale, Arugula, Bing Cherry, Pistachio, Calabrian Chile Vinagrette

#### Pasta
Select One (Four Course Only)

- **Spaghetti Chitarra Verde**  
  Pesto, Casteltravano Olive, Pea Tendril, Herb Crumble

- **Cresta De Gallo**  
  Duck Confit, Puffed Wheat Berries, Mustard Greens Kabocha Squash, Anatra

- **Rigatoni Salsiccia**  
  Fennel Sausage, Pequillo Ragu, Pomodoro, Ricotta Salata

#### Entrees
Choice of two

- **Certified Piedmontese Cattle Nebraska**  
  Petit Filet 6oz

- **Niman Ranch Farms Prime Beef**  
  New York 14oz

- **Branzino alla Plancha**  
  Black Garlic, Frisée & Treviso Salad, Fennel, Charred Lemon

- **Pan Seared New Icelandic Salmon**  
  Parsley Chowder, Olive Tapenade

- **Woodfire Roasted Half Mary’s Chicken**  
  Truffle Jus

#### Sides
Preselect three for the table to share

- Mac Cacio e Pepe • Mushroom Arrostito
- Grilled Broccolini • Roasted Heirloom Carrot
- Potato Purée • Potato al Forno • Potato Fritte

#### Desserts
Preselect one

- **Tiramisu Cheescake**  
  Candied Nibs, Caffe Borghetti, Milk foam

- **The Americano Rocher**  
  Hazelnut Mousse, Praline Core, Champagne Gelato

- **The Apple Duomo**  
  Caramelized Apples, Vanilla Mousse, Rum Raisin Gelato

- **Stracciatella Pannacotta**  
  Four Textures of Beets, Stracciatella Gelato, Toasted Pistachios
italian in spirit
booking details

**Minimums**
All reservations require minimum food and beverage. Minimum charges do not include tax, auto gratuity, to-go food, corked bottles of wine or gift cards. If the minimum food and beverage is not met a room charge will be applied for the difference.

**Deposits, Gratuity & Taxes**
We require a credit card on file to hold your reservation. It will not be charged until the day of the event or if you cancel your reservation within 72 hours of the event.

All reservations have a 22% service charge added to the food and beverage charges. Sales tax is 8.05%.

**Minimum Guest Guarantee**
A final head count will be due 72 hours prior to the event in writing. Should less guests be in attendance on the day of the event, client will still be charged for the minimum guest guarantee. Any extra guests will be charged accordingly.

**Cancellations Policy**
Minimum will be charged. If the reservation is cancelled within 72 hours of the event, a cancellation fee of 50% of Food and Beverage Minimum will be charged. If the party is a no show, The Americano will charge 100% of Food and beverage minimum to the card on file. Tax and 22% service charge will apply.

**Audio Visual**
Samsung 55” and 65” Flat Screen TV
Private music collection curated by RX Music

**Cake Cutting Fee**
$25