

Appetizers

Burrata di Bufala Puglia
Tomato Mostarda, Pesto Genovese, Watercress 17

Millbrook Farms Venison Polpette
Celeriac Purée, Black Truffle, Agrodolce 15

Octopus Fritto
Pickled Fennel, Fennel Purée,
Salsa Peperoncino 18

Soup Américaine
Lobster Medallion, Roasted Chestnut,
Vanilla Cream 16

Eggplant Arrostito
Whipped Ricotta, Marinated Tomato,
Cara Cara Orange, Herb Crumble 13

Tableside Tuna Tartare for Two
Tallow Tonnato, Caper, Shallot Conserva,
Cured Egg Yolk, Pepitas, Squid Ink Lavash 28

Prosciutto San Daniele - 18 months
Rosemary Focaccia, Giardiniera 16

Salads

The Americano Wedge
Iceberg, Blue Straciatella, Crispy Pancetta,
Marinated Tomato, Cured Egg Yolk 15

Caesar
Gem Lettuce, Colatura Dressing, Pecorino,
Orange Zest, Garlic Crumble, Bottarga 14

Catalana di Pesce
Rocky Point Shrimp, King Crab, Fennel, Celery,
Tomato Herb Vinaigrette 24

Spinach and Frisée
Coddled Egg Yolk, Pecorino Romano,
Warm Guanciale Vinaigrette, Crispy Shallot 15

Bella House
Baby Kale, Arugula, Bing Cherry,
Pistachio, Calabrian Chile Vinaigrette 12

Sides

Mac Cacio e Pepe
Cavatappi, Garlic Crumble 10

Potato Purée
Olive Oil, Chive 8

Potato al Forno
Yukon Gold, Pancetta, Pecorino,
Broccoli, Crema 9

Potato Fritte
Olive Oil, Lemon, Parmesan,
Watercress 8

Mushroom Arrostito
Gustoso Butter, Chive, Pine Nut 11

Grilled Broccoli
Parmesan, Controne, Lemon,
Garlic Crumble 10

Roasted Heirloom Carrot
Whipped Ricotta, Calabrian Chile
Vinaigrette, Mint 9

Chef de Cuisine - CJ Kahley

Executive Chef - Matt Taylor

Head Sommelier - Nicholas Padua

Bar Manager / Sommelier - Kevin Ferguson

Director of Service - Elya Coffman

General Manager - Paride Guerra

THE AMERICANO

RAW BAR

Medio Serves 1-2 60
4 Oysters • 4 U-10 Rocky Point Shrimp • 3 Alaskan King Crab • ½ Maine Lobster Tail

Grande Serves 3-4 100
8 Oysters • 8 U-10 Rocky Point Shrimp • 6 Alaskan King Crab • 1 Maine Lobster Tail

CAVIAR SERVICE 1oz

American Beluga 250 • **Russian Osetra** 90 • **Israel Golden Osetra** 180

Served with the classic accompaniments:
Ceci Blini, Egg Yolk, Crema Fresca, Chive, Shallot

PASTA

House-made Daily

Tagliolini all'Americano
Soffritto Bianco, King Crab,
Santa Barbara Sea Urchin,
Gustoso Butter 32

Spaghetti Chitarra Verde
Pesto, Castelvetro Olive,
Pea Tendril, Herb Crumble 19

Gnocchi al Tartufo
Black Truffle, Mushroom Arrostito,
Parmigiano 24

Agnolotti del Plin
Spinach, Taleggio, Ricotta,
Pepita, Calabrian Chile 23

Creste di Gallo
Duck Confit, Puffed Wheat Berries,
Mustard Greens,
Kabocha Squash 26

Rigatoni Salsiccia
Fennel Sausage, Piquillo Ragu,
Pomodoro, Ricotta Salata 24

STEAK & CHOPS

From Our Wood Burning Grill

**Certified Piedmontese Cattle,
Nebraska**
Petit Filet 6oz 42
Center Cut Filet 8oz 47

**Wagyu 7x Farm,
Colorado**
Tri Tip 8oz 50
Sirloin 6oz 55

**Wagyu & Kobe,
Japan**
New York 4oz MP
Ribeye 4oz MP

**Niman Ranch Farms
Prime Beef**
Bavette 10oz 36
New York 14oz 52
Ribeye 16oz 65
Tomahawk 38oz 155
(for 2)

Bistecca Mare-Monti 68
Bone-in Filet and
Half Maine Lobster Tail

Sauce 5

Salsa Bernaise Carbonara • Fermented Salsa Verde • Truffle Jus
The Americano Steak Sauce • Au Poivre

CARNE & PESCE

Woodfire Roasted Half Mary's Chicken
Truffle Jus 35

**Cider-Cured Liberty Farms
Duck Breast**
Fennel Soubise, Cider Jus 42

Niman Ranch Pork Milanese
Roasted bone, Arugula &
Treviso Salad 38

Branzino alla Plancha
Black Garlic, Frisée & Treviso Salad,
Fennel, Charred Lemon 50

Turbot "Almondine"
Sauce Américaine,
Wild Mushroom 75

Pan Seared Icelandic Salmon
Parsley Chowder, Olive Tapenade 36

Cocktails

Versace on the Floor 🍹
Serrano + Fresno Chili Infused Vodka,
Coconut and White Balsamic, Mesquite Honey,
Basil Oil Foam 16

Moglie Ubriaca 🍷
Reposado Tequila, Limoncello,
Italicus Liqueur, Farigoule French Liqueur 18

The French Connection 🍷
Lazzaroni Amaretto, Hennessy VS,
Cask Aged Amaro, a Secret Note From Us 20

The AMERICANO 🍷
Heirloom Alchermes American Liqueur,
Antica Carpano, Tiki Bitters, Fever-Tree Soda 17

Olive You More 🍹
Stoli Elit Vodka, Barrel Aged Olive Brine,
Salt Water, Olive Bitters, EVOO,
Choice of Olive 22

Artiglio Bianco 🍷
Luxardo Maraschino Cherry,
Crème de Noyaux, Dimmi Liqueur, Prosecco,
Fever-Tree Club Soda, #clawsthelaw 18

Hugo 🍷
Italicus Liqueur, Mint, Lime, Orange,
Fever-Tree Elderflower, Prosecco 16

Sofia 🍷
Aperol, Malfy Italian Gin, Ramazzotti
Aperitivo Rosa, Fever-Tree Mediterranean
Soda, Rosemary, Orange, Franciacorta 16

Sommelier's Top Picks By The Glass
See the entire collection on our wine list

Bubbles

Franciacorta, Contadi Castaldi Brut,
Lombardy, Italy, NV 18

Prosecco, Drusian Brut Superiore,
Valdobbiadene, Italy, NV 13

Champagne, Bollinger Brut Special Cuvee,
Valle de la Marne, France 35

Champagne, Ruinart Blanc de Blanc,
Reims, France 36

White

Pinot Grigio, Scarpetta, Friuli, Italy, 2018 13

Verdicchio, Accadia Angelo Consono Classico,
Marche, Italy, 2017 14

Chardonnay, Red Car,
Sonoma Coast, California, 2014 16

Chardonnay, Lewis Cellars,
Napa Valley, California, 2017 28

Red

Sangiovese, Fattoria di Sammontana Chianti,
Tuscany, Italy, 2017 16

Nebbiolo, Cascina Ca' Rossa Funsu,
Piedmont, Italy, 2015 18

Nebbiolo, Gaja *DaGromis* Barolo,
Piedmont, Italy, 2015 49

Cabernet Sauvignon, Buehler Vineyards,
Napa, California, 2016 16

Cabernet Sauvignon, Frank Family Vineyards,
Napa Valley, California 2016 28

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.