### FOR THE TABLE

**FOCACCIA RIEPIENA**
Stuffed with Stracchino Cheese, Potato, Pesto - 13

**SALUMI & CHEESE BOARD**
Chef's Daily Selection
Medio - 18 / Grande - 26

### SALADS

**THE AMERICANO WEDGE**
Butter Bibb Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing - 15

**CAESAR**
Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble - 14

**PANZANELLA MOZZARELLA**
Burrata, Red Endive, Heirloom Tomato, Sourdough Croutons, Champagne Vinaigrette - 18

### APPETIZERS

**SALT & PEPPER FRITTO MISTO**
Rock Shrimp, Calamari, Cherry Peppers, Green Onion - 23

**MEATBALL POMODORO**
Mozzarella, Parmigiano - 17

**OLIVE OIL POACHED OCTOPUS**
Fingerling Potatoes, Olives, Capers - 22

**BRAISED WAGYU BEEF CHEEKS**
Seasonal Vegetable Farro, Pumpkin Seed “Togarashi” - 21

**CHILLED SEAFOOD & CRUDO**

**COCKTAIL DI MARE**
Daily Selection, Cocktail Sauce, Charred Lemon - MP*

**YELLOWTAIL CRUDO**
Pickled Shallot, Fresno Chili, Ginger Oil - 23*

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### HOUSEMADE PASTA

**CAMPANELLE AI GAMBERI**
Prawn, Sea Urchin, Calabrian Chili Breadcrumb - 28

**FIORENTINI ALL’AGNELLO**
Milk Braised Lamb Ragù, Baby Arugula, Sunflower Salsa Verde - 23

**TAGLIATELLE WAGYU BOLOGNESE**
Tenderloin, Waygu & Pancetta Ragù, Fontina Fonduta - 34

### SCOTT’S SIGNATURES

**POLENTA “CREMOSA”**
Seasonal Mushroom, Truffle Sugo - 19

**PASTA AL POMODORO**
House-made spaghetti, Creamy Tomato-Basil Sauce, Garlic Oil - 24

**AGNOLOTTI DEL PLIN**
Braised Duck, Foie Gras Emulsion, Recioto - 29

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### ENTRÉES

**DIVER SCALLOPS** / Hazelnut Gremolata, Cauliflower Purée - 35*

**SEARED FAROE ISLAND SALMON** / Green Olive Emulsion, Braised Fingerling Potatoes, Crispy Leeks - 32*

**WOODFIRE ROASTED HALF MARY’S CHICKEN** / Seasonal Vegetables, Herb Butter, Salsa Verde - 30

**MAPLE LEAF FARM SPICED DUCK BREAST** / Butternut Squash, Blood Orange Sugo, Baby Kale - 36*

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### BY CHEF SCOTT CONANT

**SOUS CHEF** / Morgin Campos

**PASTRY CHEF** / Hital Ohad Lipskin

**DIRECTOR OF SERVICE** / Eya Coffman

**DIRECTOR OF WINE & BEVERAGE** / Nicholas Padua

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Please be advised, we can only accommodate up to four payments per party. Parties of eight or more will be subject to an automatic 20% gratuity. *These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
COCKTAILS

VERSACE ON THE FLOOR / Serrano + Fresno Chili Infused Vodka, Coconut White Balsamic, Mesquite Honey, Basil Oil Foam - 17

DRUNKEN WIFEY / Milagro Tequila, Americano Limoncello, Elderflower, Italian Herbs - 15

THE AMERICANO / Martelletti Vermouth, Alchermes Apertivo, Tiki Bitters, Cherrywood Smoke - 16

SOFIA / Prosecco, Ramazatti Rosso, Italian Apertivo, Tanqueray, Fever-Tree Mediterranean Tonic, Italian Bitters - 14

BEETS BY JAQ / Tanqueray Flor de Sevilla Orange Gin, Beet Syrup, Ginger, Egg White - 18

THEM APPLES / Apple Butter Washed Vodka, St. George Apple Brandy, Velvetcherum, Cinnamon Pastry - 19

TESTAROSSA / Maker’s Mark, Martelletti Vermouth, Chamomile Grappa, Orange, Americano Lime Cordial - 17

I LOVE YA’ AMARO / Martelletti Vermouth, Cocchi Americano Rosa, Montenegro Amaro, Pineapple Amaro, Ginger Beer - 16

† Contains nuts

THE AMERICANO is committed to maintaining the highest standard possible to ensure the health and safety of our guests and team. We are diligently following the guidelines that have been put in place by the Centers of Disease Control and Prevention (CDC), and the Department of Health Services.

• Parties will be limited to no more than 10 guests.
• We are actively maintaining physical distancing and have updated floor plans accordingly. Parties will maintain at least 6 feet distance apart from other parties, including while waiting to be seated.
• We have implemented disposable/single use menus (each guest will get a new menu).
• We are committed to monitoring the health and wellness of our employees. Any employee who has any symptoms of possible illness will be sent home and only allowed to return once that individual has obtained a medical professional’s note clearing them for return.
• All employees are required to wear face masks. All guests are required to wear face masks upon entering and while not seated at a table.
• Continued thorough cleaning and sanitizing between seatings, chairs/booths, condiments, check presenters, tabletops, door handles, and other common touch areas.
• Continued practice of comprehensive sanitation protocols, including increased sanitation schedules for bathrooms.
• Hand sanitizer readily available to guests.

SOMMELIER’S 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
Rosé Le Contesse, Veneto, Italy, NV - 13
Champagne, Ayala Brut Majeur, Reims, France, NV - 24

ROSÉ

Carignan, Lioco Indica, Mendocino, California, 2018 - 13
Sangiovese Blend, Scarpetta Frico, Tuscany, Italy, 2019 - 12

WHITE

Pinot Grigio, Scarpetta, Friuli, Italy, 2018 - 13
Sauvignon Blanc, Venica Ronco del Cérò, Collio, Italy, 2019 - 15
Vermentino, Cerchi La Mara, Maremma, Italy, 2017 - 12
Verdicchio, Accademia del Grappo Classico, Marche, Italy, 2017 - 14
Chardonnay, Il Borro Lamelle, Tuscany, Italy, 2019 - 17
Chardonnay, Lewis Cellars, Napa Valley, California, 2018 - 28

RED

Pinot Noir, Ken Wright, Willamette Valley, Oregon, 2018 - 17
Sangiovese, Fattoria di Sammontana Chianti, Tuscany, Italy, 2018 - 16
Sangiovese, Fattoria le Pupille Pian di Flora, Maremma, Italy, 2016 - 22
Nebbiolo, Cascina Ca’Rossa Funso, Piedmont, Italy, 2015 - 17
Barolo, Scott Conant Collection Sprezza, Piedmont, Italy, 2016 - 25
Primitivo, Masseria Cuturi Tumà, Puglia, Italy, 2017 - 14
Cabernet Sauvignon, Scattered Peaks, Napa Valley, California, 2018 - 25
Cabernet/Sangiovese Blend, Avignonesi Cantaloro, Tuscany, Italy, 2018 - 17

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