

THE AMERICANO

ANTIPASTI

(Selection Of)

SCALLOP CRUDO - \$45

Truffle Vinaigrette, Black Smoked Salt
Cantadi Castaldi Brut Franciacorta, Lombardy, Italy, NV

WAGYU BEEF CHEEKS - \$50

Seasonal Vegetable Farro, Shaved Parmesan
Scott Conant Collection - Sprezza, Barolo, Piedmont, Italy, 2015

PRIMO

(Selection Of)

TAJERIN PIEDMONTESE - \$55

Truffled Zabaglione, Chicken Jus
Clerico Capisme-E Nebbiolo, Piedmont, Italy, 2018

GNOCCHI AI FUNGHI - \$55

Wild Mushroom, Truffled Butter, Shaved Parmesan
Mauro Molino 'Gallinotto' Barolo, Piedmont, Italy, 2016

POLENTA "CREMOSA" - \$40

Seasonal Mushroom, Truffled Sugo
Cascina Ca'Rossa Funsu Nebbiolo, Piedmont, Italy, 2015

SECONDI

(Selection Of)

SEARED MEDITERRANIAN ORATA - \$65

Truffle Vinaigrette, Wild Mushroom Farro
G.D. Vajra Dolcetto d'Alba, Piedmont, Italy, 2019

"TARTUFATO" NIMAN RANCH 10 OZ FILET - \$85

Covered in Shaved Alba Truffles
Clerico Barolo, Piedmont, Italy, 2016

(For The Table)

TRUFFLE MASHED POTATOES - \$25

TRUFFLE MACARONI AND CHEESE - \$25

DESSERT

TRUFFLE PANNA COTTA - \$18

White Chocolate, Truffle Anglaise, Passionfruit Sorbet
La Spinetta Bricospino d'Asti, Piedmont, Italy, 2018

TARTUFO AT THE AMERICANO

- DECEMBER 2020 -

4 COURSE TASTING \$185

\$55 WINE PAIRING

PRESENTED BY CHEF SCOTT CONANT

SOUS CHEF / Morgin Campos

PASTRY CHEF / Hital Ohad Lipskin

DIRECTOR OF SERVICE / Elya Coffman

DIRECTOR OF WINE & BEVERAGE /

Nicholas Padua

A stylized, handwritten signature in black ink, likely belonging to Chef Scott Conant, positioned to the right of the text box.