

Sundays
starting 3/19

THE AMERICANO

TO START

BAKERY BASKET

Assorted Pastries, Muffins,
Butter, Jams, Fruit - 19

PARFAIT

Greek Yogurt, Fruit, Granola - 11

BOMBOLONI

Duo of Stuffed Italian Doughnuts:
Candied Orange Mascarpone &
Chocolate Hazelnut - 19

SMOKED SALMON PLATTER

Bagel, Scallion Cream Cheese,
Onion, Tomato, Capers - 23*

CAVIAR FRIES

Crème Fraîche, Shallot, Chives,
Cured Egg Yolk - 38

SALADS

THE AMERICANO WEDGE

Baby Iceberg Lettuce, Marinated
Tomatoes, Crispy Lardons, Buttermilk
Blue Cheese Dressing - 19

CAESAR

Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble - 18

CHOPPED ANTIPASTO

Market Greens, Soppressata,
Provolone, Pickled Peppers,
Red Wine Vinaigrette - 20

SALAD ADDITIONS

- Salmon Filet - 16*
- Grilled Shrimp - 18
- Chicken Breast - 14
- Flat Iron Steak - 20*

SANDWICHES

Choice of • Fries • Side Salad

BACON

Soft Cooked Egg, American Cheese,
Brioche Bun - 15*

SPINACH & KALE

Egg White, Fontina, Croissant - 16

THE AMERICANO BURGER

8oz Wagyu, Truffle Aioli,
Lettuce, Tomato, Onion,
Fontina on Brioche Bun - 22*
• Add Egg - 7*

MEATBALL HERO

Pomodoro, Basil, Stracciatella - 19

SIDES

Pork Breakfast Sausage - 8
Chicken Sausage - 8
Bacon - 8
Breakfast Potatoes - 8
English Muffin - 5
Toast - 5
Bagel - 5
Fresh Fruit - 8
French Fries- Roasted Garlic Aioli - 9

BRUNCH

Speciality Beverages

BLOODY MARY CART

Diane's Bloody Mary Mix + Assorted Toppings
presented tableside - 16

MIMOSA

Prosecco & Fresh Squeezed
Orange Juice - 15

BELLINI

Prosecco with Peach,
Raspberry or Mango Purée - 15

RAW BAR

TUNA TARTARE

"Chimichurri", Crispy Risotto,
Black Garlic Vinaigrette - 30*

CHILLED OYSTERS

On The Half Shell,
Prosecco Mignonette - MP*

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 30

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection
Medio - MP* / Grande - MP*

- Add 1oz Caviar - 60*

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STEAKS & EGGS*

Build Your Own Steak with 2 Eggs Any Style and

- Hollandaise • Truffle Jus • Steak Sauce • Parmesan Popovers

FLAT IRON

10oz - 40

FILET

Center Cut 10oz - 60

RIBEYE

16oz - 70

NEW YORK

14oz - 60

BONE-IN RIBEYE

45oz - 155

Market Availability

WAGYU

8oz - 85

Market Availability

ENHANCEMENTS

- Lobster Tail - 40 • Shrimp - 18
- 1oz Caviar - 60*

COCKTAILS

I LOVE YA' AMARO

Cocchi Americano Rosa, A.G. Perino
Vermouth, Montenegro Amaro,
Pineapple Amaro, Ginger Beer - 18

VERSACE ON THE FLOOR

Serrano Fresno Chili Infused Vodka,
Coconut White Balsamic, Mesquite
Honey, Basil-Olive Oil Foam - 20*

THE AMERICANO

A.G. Perino Vermouth Classico,
Alchermes Aperitivo, Tiki Bitters,
Cherrywood Smoke - 18

PEAS & THANK YOU

Melon-Infused Vodka, Cucumber
Acqua Fresca, Snap Pea Tincture - 19

DRUNKEN WIFEY

Milagro Tequila, House-Made
Limoncello, Elderflower,
Italian Herbs - 18

ALL GUCCI

Montenegro Amaro, Elijah Craig
Rye Whiskey, Chai Tea, Honey
Bitters, Vino Rosso - 18

SOMMELIER'S PICKS

BY THE GLASS

See the entire collection on our wine list.

FRANCIACORTA, Barone Pizzino, Blanc de
Blanc, Lombardy, Italy, NV - 25

PROSECCO, Lovo, Veneto, Italy, 2020 - 14

LAMBRUSCO, Cleto Chiarli,
Emilio-Romagna, Italy, 2020 - 15

SPARKLING, Piper, Sonoma County,
California, NV - 14

CHAMPAGNE, Deutz, Aÿ, France, NV - 25

ROSÉ, Cloudline Cellars, Willamette Valley,
Oregon, 2021 - 14

PINOT GRIS, Anne Amie, Willamette Valley,
Oregon, 2021 - 14

VERMENTINO, Aia Vecchia, Tuscany, Italy,
2020 - 15

FIANO, Lapilli d'Avellino, Campania, Italy,
2020 - 14

CHARDONNAY, Hartford Court, Russian
River Valley, California, 2020 - 20

PINOT BIANCO, Cantina Tramin, Südtirol,
Alto-Adige, Italy, 2018 - 14

PINOT NOIR, Ken Wright, Willamette Valley,
Oregon, 2020 - 18

PINOT NERO, Abbazia di Novacella, Alto
Adige, Italy, 2020 - 18

CHIANTI, DaVinci Riserva, Tuscany, Italy,
2016 - 15

CABERNET SAUVIGNON, Justin Vineyards,
Napa Valley, California, 2019 - 18

CABERNET SAUVIGNON, Buehler Vineyards,
Napa Valley, California, 2018 - 19

PRIMITIVO, Masseria, Salento Primitivo
Orion, Puglia, Italy, 2020 - 18

BY CHEF SCOTT CONANT

Please be advised, we can only accommodate up to four payments per party.
Parties of six or more will be subject to an automatic 20% gratuity.