

## TO START

### BAKERY BASKET

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

### PARFAIT

Greek Yogurt, Fruit, Granola - 11

### SMOKED SALMON PLATTER

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

### CAVIAR FRIES

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

### POLENTA "CREMOSA"

Seasonal Mushrooms,  
Truffle Sugo - 21

## 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

BY CHEF SCOTT CONANT

# THE AMERICANO

## 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,  
or Assorted Purées - 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\*

## ENTRÉES

### EGGS BENEDICT

English Muffin, Canadian Bacon,  
Poached Egg, Hollandaise Sauce,  
Breakfast Potatoes - 19\*

### FRITTATA

Choice of Egg, Zucchini,  
Tomato, Mushroom, Onion,  
Ham & Parmigiano Cheese - 17

### WAGYU BEEF CHEEK HASH

Sunny Side Up Eggs, Vegetables,  
Charred Scallion Salsa Verde 28\*

### PANCAKES

Fresh Fruit Compote,  
Maple Syrup - 16

### PASTA AL POMODORO

Chef's Signature Sauce - 24

### POLPETTINE & EGGS

Pork & Veal Meatballs, Tomato,  
Basil, Fontina Fonduta - 20\*

### BREAKFAST PLATE

Two Eggs Any Style,  
Breakfast Potatoes - 18\*

### CAMPANELLE

Lobster, Basil, Calabrian  
Chili "Scampi" - 42

- Choice of Bacon, Pork Sausage  
or Chicken Sausage
- Choice of Toast or Fruit

## 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

*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.*