

APPETIZERS

SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onion - 24

MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil - 18

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 30

CHILLED OYSTERS

On The Half Shell, Daily Market Selection Prosecco Mignonette - MP*

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

ANTIPASTO SALAD

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

INSALATA GRECO

Baby Arugula, Olives, Feta, Tomato, Cucumber, Red Onion, Lemon Oregano Vinaigrette - 16

SALAD ADDITIONS

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

DESSERTS

CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuille - 16

SALTED CARAMEL BUDINO

Chocolate Tuille, Vanilla Whipped Cream, Caramel Popcorn - 14

"TIRAMISU" CHEESECAKE

Ladyfingers, Caffè Borghetti, Milk Froth - 14

BOMBOLONI

Duo of Stuffed Italian Doughnuts: Candied Orange Mascarpone & Chocolate Hazelnut - 17

BY CHEF SCOTT CONANT

CAFFÈ AMERICANO

Lunch • Monday to Friday • 11:30am-2:30pm

PASTA

Housemade Daily

TAGLIATELLE BOLOGNESE
Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta - 36

PASTA AL POMODORO
Chef's Signature Sauce - 24

POTATO GNOCCHI
Black Truffle, Chives, Squash, Parmigiano Reggiano - 36

STEAKS*

Choice of
• Fries • Side Salad • Broccolini

FLAT IRON
10oz - 40

FILET
Petite 6oz - 50
Center Cut 10oz - 60

NEW YORK
14oz - 60

SAUCES
5 each

- Americano Steak Sauce • Salsa Verde
- Truffle Jus • Horseradish Crema

ENTRÉES

SEARED FAROE ISLAND SALMON
Cauliflower, Maitake Mushrooms, Tarragon Salsa Verde - 34*

GRILLED HERBED CHICKEN PAILLARD
Marinated Vegetables, Goat Cheese, Petite Greens - 24

Burger and Sandwiches Choice of
• Fries • Side Salad

THE AMERICANO BURGER
8oz Wagyu, Truffle Aioli, Lettuce, Tomato, Onion, Fontina on Brioche Bun - 22*

MEATBALL HERO
Pomodoro, Basil, Stracciatella - 19

FRIED CHICKEN SANDWICH
Calabrian Chili Radicchio Slaw, Lettuce, Tomato - 21

TURKEY CLUB
Bacon, Avocado, Lettuce, Tomato, Calabrian Chili Aioli - 18

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

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

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, 2021 - 14

LAMBRUSCO, Cleto Chiarli, Emilio-Romagna, Italy, NV - 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, 2021 - 15

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

CHARDONNAY, Hartford Court, Russian River Valley, California, 2021 - 20

PINOT BIANCO, Cantina Tramin, Südtirol, Alto-Adige, Italy, 2020 - 14

PINOT NOIR, Ken Wright, Willamette Valley, Oregon, 2021 - 18

PINOT NERO, Abbazia di Novacella, Alto Adige, Italy, 2021 - 18

CHIANTI, DaVinci Riserva, Tuscany, Italy, 2019 - 15

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

CABERNET SAUVIGNON, Buehler Vineyards, Napa Valley, California, 2019 - 19

PRIMITIVO, Masseria, Salento Primitivo Orion, Puglia, Italy, 2021 - 18