

# FOR THE TABLE

**ARTISAN BREAD**  
Smoked Butter - 6

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

**SALUMI & CHEESE BOARD**  
Chef's Daily Selection - 18

**CAVIAR FRIES**  
Crème Fraîche, Shallot,  
Chives, Cured Egg Yolk - 38

## APPETIZERS

**SALT & PEPPER FRITTO MISTO**  
Shrimp, Calamari, Cherry  
Peppers, Green Onion - 24

**MEATBALL POMODORO**  
Stracciatella, Garlic Mollica,  
Basil - 18

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

**BRAISED WAGYU BEEF CHEEKS**  
Vegetable Fregola, Pumpkin Seed  
"Togarashi" - 23

**POLENTA "CREMOSA"**  
Seasonal Mushrooms,  
Truffle Sugo - 21

## SALADS

**THE AMERICANO WEDGE**  
Butter Bibb Lettuce, Marinated  
Tomatoes, Crispy Lardons, Buttermilk  
Blue Cheese Dressing - 19

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

**BURRATA**  
Peperonata, Bottarga,  
Toasted Ciabatta - 21

## SIDES

Charred Broccolini  
Parmigiano, Garlic Mollica - 13

Potato Purée,  
Chicken Jus, Crispy Shallot - 13

Heirloom Carrots  
Truffle Honey,  
Toasted Hazelnuts - 13

Roasted Wild Mushrooms - 13

Italian Fries  
Roasted Garlic Aioli - 9

Macaroni Tre Formaggi - 13

BY CHEF SCOTT CONANT

# THE AMERICANO

## RAW BAR

**HAMACHI CRUDO**  
Finger Lime, Avocado, Calabrian  
Chili "Crisp" - 23\*

**TUNA TARTARE**  
"Chimichurri", Crispy Risotto,  
Black Garlic Vinaigrette - 30\*

**SHRIMP COCKTAIL**  
Lemon, Cocktail Sauce - 30

**CHILLED OYSTERS**  
Prosecco Mignonette - MP\*

### 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.

## PASTA

Housemade Daily

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

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

**CAMPANELLE**  
Lobster, Basil, Calabrian  
Chili "Scampi" - 42

**PASTA AL POMODORO**  
Chef's Signature Sauce - 24

## STEAKS\*

**FLAT IRON**  
10oz - 40

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

**RIBEYE**  
16oz - 70

**NEW YORK**  
14oz - 60

**BONE-IN RIBEYE**  
45oz - 155  
Market Availability

**WAGYU**  
8oz - 85  
Market Availability

**SAUCES**  
5 each

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

## ENTRÉES

**DIVER SCALLOPS**  
Squash, Brussels Sprouts,  
Guanciale Agrodolce - 41

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

**ROASTED HALF CHICKEN**  
Truffle Chicken Jus,  
Fingerling Potatoes,  
Prezzemolo "Chimichurri" - 32

**SPICED DUCK BREAST**  
Charred Baby Kale, Sunchoke  
Purée, Pomegranate Jus - 38\*

## 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

*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.*