

# FOR THE TABLE

## ARTISAN BREAD

Smoked Butter - 6

## PULL-APART ROLLS

Garlic Butter, Grana Padano,  
Crispy Prosciutto - 12

## 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

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

## CAESAR

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

## BURRATA

Eggplant, Calabrian Chili Relish  
Toasted Ciabatta - 21

# SIDES

## Asparagus

Thyme Aioli, Capers,  
Meyer Lemon - 13

## Charred Broccolini

Garlic Mollica, Parmigiano - 13

## Roasted Wild Mushrooms

Parmigiano, Thyme - 13

## Potato Purée

Chicken Jus, Crispy Shallot - 13

## French Fries

Roasted Garlic Aioli - 9

## Macaroni Tre Formaggi

Parmigiano, Mozzarella, Fontina - 13

# THE AMERICANO

# RAW BAR

## HAMACHI CRUDO

Finger Lime, Calabrian Chili,  
Crispy Ginger - 24\*

## AHI TUNA CRUDO

Pickled Fennel, Meyer Lemon,  
Almond, Basil - 24\*

## SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 22

## CHILLED OYSTERS

Prosecco Mignonette - 57\*

## SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection  
Medio - 85\* / Grande - 175\*  
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

## PASTA AL POMODORO

Chef's Signature Sauce - 24

## POTATO GNOCCHI

Black Truffle, Chives,  
Foraged Mushrooms,  
Parmigiano Reggiano - 36

## TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu &  
Pork Ragù,  
Fontina Fonduta - 36

## RIGATONI ALLA VODKA

Pancetta, Parmigiano Reggiano - 28

# STEAKS\*

## HANGER

10oz - 40

## FILET

8oz - 48

## PRIME RIBEYE

16oz - 70

## PRIME NEW YORK

14oz - 65

## PRIME PORTERHOUSE FOR TWO

38oz - 145

Market Availability

## KANSAS CITY STRIP

18oz - 85

Market Availability

## ENHANCEMENTS

- Grilled Shrimp - 18
- Seared Foie Gras - 22
- Maitake Mushrooms with Truffle Butter, Parmigiano, Chives - 18

## SAUCES

5 each

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

# ENTRÉES

## DIVER SCALLOPS

Corn, Baby Zucchini,  
Guanciale Agrodolce - 41

## ROASTED HALF CHICKEN

Truffle Chicken Jus,  
Fingerling Potatoes,  
Prezzemolo "Chimichurri" - 32

## SEARED PATAGONIA SALMON

Peas, Mushrooms, Hazelnut  
Pomegranate Salsa Verde - 36\*

## PORK PARMIGIANO

Melted Baby Tomatoes,  
Burrata - 39

# COCKTAILS

## DRUNKEN WIFEY

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

## SERENITY

Mango Tea Infused Belvedere Vodka,  
Limoncello, Raspberry di Amore - 20

## STRAIGHTEN UP PISA

Limoncello, Cointreau, Pineapple,  
Passionfruit - 17

## AMAN

Enemigo Añejo Cristalino Tequila,  
Cucumber, Basil, Citrus,  
Acqua di Rose - 18

## INFINITE

Four Roses Bourbon, Pineapple,  
Acqua Speziata - 18

## MILAN MULE

Tanqueray 10 Gin, Orange,  
Limoncello, Ginger Beer - 18

## SIENA PESCA

Enemigo Extra Añejo Tequila,  
Limoncello, Peach Oleo Saccharum,  
Cucumber, Mint - 19

# SOMMELIER'S PICKS

## BY THE GLASS

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

**PROSECCO**, Lovo, Veneto, Italy, 2021 - 15

**ROSÉ LAMBRUSCO**, Cavicchioli, Modena,  
Italy, NV - 15

**FRANCIACORTA**, Ca' del Bosco, Cuvee  
Prestige Edizione, Lombardy, Italy, NV - 24

**CHAMPAGNE**, Billecart-Salmon, 1818,  
Mareuil-sur-Aÿ, France, NV - 25

**ROSÉ**, Fattoria Sardi, Tuscany, Italy,  
2022 - 15

**PINOT GRIGIO**, Kettmeir, Trentino-Alto  
Adige, Italy, 2022 - 15

**VERNACCIA**, Le Calcinaie, Vernaccia di San  
Gimignano, Tuscany, Italy, 2022 - 15

**BIANCO**, Cantine San Marzano Salento Edda,  
Puglia, Italy, 2022 - 16

**SAUVIGNON BLANC**, Villa Chiopris, Venezia  
Giulia, Italy, 2022 - 16

**CHARDONNAY**, Wente Vineyards, Riva  
Ranch, Arroyo Seco, California, 2022 - 18

**CORVINA BLEND**, Masi Agricola Valpolicella  
Classico Bonacosta, Veneto, Italy, 2021 - 16

**CHIANTI**, Lanciola, Chianti Colli Fiorentini,  
Tuscany, Italy, 2020 - 17

**MALBEC**, Browne Family Vineyard, Columbia  
Valley, Washington, 2020 - 17

**NEBBIOLO**, Demarie Langhe, Piemonte,  
Italy, 2021 - 17

**PINOT NOIR**, Ezytgr, Willamette Valley,  
Oregon, 2022 - 17

**SUPER TUSCAN**, Tenuta dei Sette Cieli  
Yantra, Tuscany, Italy, 2021 - 17

**CABERNET SAUVIGNON**, Justin Vineyards,  
Paso Robles, California, 2019 - 18

**CABERNET SAUVIGNON**, Weatherford, Napa  
Valley, California, 2022 - 19

**CABERNET BLEND**, Cain Cuvée NV13, Napa  
Valley, California, NV - 20

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.