

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
Baby Iceberg 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

Brussels Sprouts
Neonata, Crispy Shallots,
Crème Fraîche - 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

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

AHI TUNA CRUDO
Pickled Fennel, Meyer Lemon,
Almond, Basil - 24*

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, Peas,
Parmigiano Reggiano - 36

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

PASTA AL POMODORO
Chef's Signature Sauce - 24

STEAKS*

HANGER
10oz - 40

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

PRIME RIBEYE
16oz - 82

PRIME NEW YORK
14oz - 85

BONE-IN RIBEYE
38oz - 165
Market Availability

AUSTRALIAN WAGYU TRI-TIP
8oz - 60
Market Availability

ENHANCEMENTS

• Lobster Tail - 40 • Grilled Shrimp - 18

SAUCES

5 each

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

ENTRÉES

DUTCH HARBOR HALIBUT
Butter Beans, N'duja, Clam
Brodetto - 38

SEARED ŌRA KING SALMON
Peas, Chanterelle Mushrooms,
Tarragon Salsa Verde - 34*

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

SPICED DUCK BREAST
Turnips, Zucchini
Purée, Cherry Sugo - 38*

COCKTAILS

POP ROCK & DROP IT
Amaretto, Campari, Pink Peppercorn,
Strawberry, Prosecco - 18

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*

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

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

PROSECCO, Lovo, Veneto, Italy, 2021 - 15

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

CHAMPAGNE, Deutz, Aÿ, France, NV - 25

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

ROSÉ, Barnard Griffin, Columbia Valley, WA,
2021 - 14

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

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

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

SAUVIGNON BLANC, Jaine, Columbia Valley,
WA, 2021- 14

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

SOAVE, Monte Carbonare, Veneto, Italy,
2020 - 20

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

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

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

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

PINOT NOIR, Elk Cove, Willamette Valley,
Oregon, 2021 - 19

BAROLO, Damilano, 'Lecinquevigne',
DOCG, Piemonte, Italy, 2018 - 24

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.*