

FOR THE TABLE

ARTISAN BREAD
Smoked Butter

FOCACCIA RIPIENA
Stuffed with Stracchino Cheese,
Potato, Pesto

SALUMI & CHEESE BOARD
Chef's Daily Selection

CAVIAR FRIES
Crème Fraîche, Shallot,
Chives, Cured Egg Yolk

APPETIZERS

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

MEATBALL POMODORO
Stracciatella, Garlic Mollica,
Basil

OLIVE OIL POACHED OCTOPUS
Fingerling Potatoes, Olives,
Capers

BRAISED WAGYU BEEF CHEEKS
Vegetable Fregola, Pumpkin Seed
"Togarashi"

POLENTA "CREMOSA"
Seasonal Mushrooms,
Truffle Sugo

SALADS

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

CAESAR
Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble

BURRATA
Peperonata, Bottarga,
Toasted Ciabatta

SIDES

Charred Broccolini

Potato Purée,
Chicken Jus, Crispy Shallot

Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts

Roasted Wild Mushrooms

Italian Fries
Roasted Garlic Aioli

Macaroni Tre Formaggi

THE AMERICANO

RAW BAR

HAMACHI CRUDO
Finger Lime, Avocado, Calabrian
Chili "Crisp"*

TUNA TARTARE
"Chimichurri", Crispy Risotto,
Black Garlic Vinaigrette*

SHRIMP COCKTAIL
Lemon, Cocktail Sauce

CHILLED OYSTERS
Prosecco Mignonette*

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection
Medio * / Grande *
Add 1oz Caviar*

*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

POTATO GNOCCHI
Black Truffle, Chives, Squash,
Parmigiano Reggiano

CAMPANELLE
King Crab, Basil, Calabrian
Chili "Scampi"

PASTA AL POMODORO
Chef's Signature Sauce

STEAKS*

FLAT IRON
10oz

FILET
Petite 6oz
Center Cut 10oz

RIBEYE
16oz

NEW YORK
14oz

BONE-IN RIBEYE
45oz
Market Availability

WAGYU
10oz
Market Availability

SAUCES

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

ENTRÉES

DIVER SCALLOPS
Squash, Brussels Sprouts,
Guanciale Agrodolce

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

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

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

COCKTAILS

THEM APPLES
Apple Butter Washed Vodka,
Apple Brandy, Velvet Falernum,
Allspice Dram

VERSACE ON THE FLOOR
Serrano Fresno Chili Infused Vodka,
Coconut White Balsamic, Mesquite
Honey, Basil-Olive Oil Foam*

THE AMERICANO
A.G. Perino Vermouth Classico,
Alchermes Aperitivo, Tiki Bitters,
Cherrywood Smoke

PEAS & THANK YOU
Melon-Infused Vodka, Cucumber
Acqua Fresca, Snap Pea Tincture

DRUNKEN WIFEY
Milagro Tequila, House-Made
Limoncello, Elderflower,
Italian Herbs

ALL GUCCI
Montenegro Amaro, Elijah Craig
Rye Whiskey, Chai Tea, Honey
Bitters, Vino Rosso

SOMMELIER'S PICKS

BY THE GLASS

See the entire collection on our wine list.

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

PROSECCO, Lovo, Veneto, Italy, 2020

LAMBRUSCO, Cleto Chiarli,
Emilio-Romagna, Italy, 2020

SPARKLING, Piper, Sonoma County,
California, NV

CHAMPAGNE, Deutz, Aÿ, France, NV

ROSÉ, Cloudline Cellars, Willamette Valley,
Oregon, 2021

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

VERMENTINO, Aia Vecchia, Tuscany, Italy,
2020

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

CHARDONNAY, Hartford Court, Russian
River Valley, California, 2020

PINOT BIANCO, Cantina Tramin, Südtirol,
Alto-Adige, Italy, 2018

PINOT NOIR, Ken Wright, Willamette Valley,
Oregon, 2020

PINOT NERO, Abbazia di Novacella, Alto
Adige, Italy, 2020

CHIANTI, DaVinci Riserva, Tuscany, Italy,
2016

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

CABERNET SAUVIGNON, Buehler Vineyards,
Napa Valley, California, 2018

PRIMITIVO, Masseria, Salento Primitivo
Orion, Puglia, Italy, 2020

BY CHEF SCOTT CONANT

*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.*