

## 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**  
Rock 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**  
Pea Salad, Toasted Ciabatta,  
Almond Truffle Froth

## 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

On The Half Shell, Daily Market Selection  
Prosecco Mignonette\*

\*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, Peas,  
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**  
Corn, Baby Zucchini,  
Guanciale Agrodolce

**SEARED FAROE  
ISLAND SALMON**  
Peas, Morels, Tarragon  
Salsa Verde\*

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

**SPICED DUCK BREAST**  
Charred Baby Kale, Cauliflower  
Purée, Cherry Jus\*

## COCKTAILS

**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

**SOFIA**  
Prosecco, Aperol, Hibiscus Infused  
Tanqueray 10 Gin, Mediterranean  
Tonic, Italian Bitters

**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

**PINOT NOIR**, 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.*