

FOR THE TABLE

SALUMI & CHEESE BOARD
Chef's Daily Selection - 18

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

MEATBALL POMODORO
Stracciatella, Garlic Mollica, Basil - 18

SANDWICHES

Choice of • Fries • Side Salad

THE AMERICANO BURGER
8oz Wagyu, Truffle Aioli, Lettuce, Tomato, Onion, Fontina on Brioche Bun - 22*

MEATBALL HERO
Pomodoro, Basil, Stracciatella - 19

FRIED CHICKEN SANDWICH
Calabrian Chili Radicchio Slaw, Lettuce, Tomato - 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

ANTIPASTO SALAD
Market Greens, Soppresata, Provolone, Pickled Peppers, Red Wine Vinaigrette - 20

INSALATA GRECO
Baby Arugula, Olives, Feta, Tomato, Cucumber, Red Onion, Lemon Oregano Vinaigrette - 16

SALAD ADDITIONS

- Salmon Filet - 16*
- Flat Iron Steak - 20*
- Chicken Breast - 14

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

BY CHEF SCOTT CONANT

THE AMERICANO LUNCH

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

On The Half Shell, Daily Market Selection
Prosecco Mignonette - MP*

*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 Ragù, Fontina Fonduta - 36

PASTA AL POMODORO
Chef's Signature Sauce - 24

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

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

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

DIVER SCALLOPS
Squash, Brussels Sprouts, Guanciale Agrodolce - 41

GRILLED HERBED CHICKEN PAILLARD
Marinated Vegetables, Goat Cheese, Petite Greens - 24

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.