

FOR THE TABLE

SALUMI & CHEESE BOARD
Chef's Daily Selection

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

MEATBALL POMODORO
Stracciatella, Garlic Mollica, Basil

SANDWICHES

Choice of • Fries • Side Salad

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

MEATBALL HERO
Pomodoro, Basil, Stracciatella

FRIED CHICKEN SANDWICH
Calabrian Chili Radicchio Slaw, Lettuce, Tomato

SALADS

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

CAESAR
Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble

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

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

SALAD ADDITIONS

- Salmon Filet*
- Flat Iron Steak*
- Chicken Breast

SIDES

Charred Broccolini

Potato Purée,
Chicken Jus, Crispy Shallot

Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts

Roasted Wild Mushrooms

Italian Fries,
Roasted Garlic Aioli

THE AMERICANO LUNCH

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 Ragù, Fontina Fonduta

PASTA AL POMODORO
Chef's Signature Sauce

POTATO GNOCCHI
Black Truffle, Chives, Peas, Parmigiano Reggiano

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

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

DIVER SCALLOPS
Corn, Baby Zucchini, Guanciale Agrodolce

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

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

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.