

THE AMERICANO

VALENTINE'S DAY 2023

\$145 per person, plus tax & gratuity

TO START

FOCACCIA

Stuffed with Stracchino Cheese, Potato, Pesto

FIRST COURSE

Choose One

TUNA & HAMACHI TARTARE*

Avocado, Egg Emulsion, Caviar

CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano

BURRATA

Peperonata, Bottarga, Grilled Bread

POTATO GNOCCHI

Black Truffle, Chives, Squash, Parmigiano Reggiano

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi"

POLENTA CREMOSA

Seasonal Mushrooms, Truffle Sugo

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection

Medio / Grande - SUPPLEMENTAL MP*

Add 1oz Caviar - SUPPLEMENTAL \$60*

SECOND COURSE

Choose One

SCALLOPS

Butternut Squash, Brussels Sprouts,
Guanciale Agrodolce

CAMPANELLE

Lobster, Basil, Calabrian
Chili "Scampi"

SEARED FAROE ISLAND SALMON*

Cauliflower, Maitake Mushrooms,
Tarragon Salsa Verde

FILET*

10oz

RIBEYE*

16oz

NY STRIP*

14oz

BONE-IN RIBEYE*

45OZ SUPPLEMENTAL \$45

FOR THE TABLE

CHARRED BROCCOLINI

Parmigiano, Garlic Mollica

POTATO PURÉE

Chicken Jus, Crispy Shallot

LOBSTER TAIL

N'Duja Butter
SUPPLEMENTAL MP

GRILLED HEAD-ON

PRAWNS
SUPPLEMENTAL MP

DESSERT

Choose One

SALTED CARAMEL BUDINO

Chocolate Tuille, Vanilla
Whipped Cream, Caramel Popcorn

CHOCOLATE TORTINO

Chocolate Caramel Mousse,
Marasca Cherry, Cocoa Nib Tuille

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.