

## VALENTINE'S LIBATIONS

### SECRET ADMIRER

Chocolate Infused Angel's Envy Bourbon, Cocoa, Orange - 21

### LA MIA ROSE

Bluecoat Dry Gin, Raspberry, Lemon - 18

### CUPID'S CRUSH

Espresso, Tia Maria, Licor 43, Pedro Ximenez Sherry, Ketel One Vodka - 19

## FOR THE TABLE

### ARTISAN BREAD

Smoked Butter - 6

### FOCACCIA RIPIENA

Stuffed with Stracchino Cheese, Potato, Pesto - 13

## APPETIZERS

### SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onion - 24

### MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil - 18

### BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi" - 23

## SALADS

### THE AMERICANO WEDGE

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing - 19

### CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble - 18

## SIDES

### Charred Broccolini

Parmigiano, Garlic Mollica - 13

### Brussels Sprouts

Neonata, Crispy Shallot, Crème Fraîche - 13

### Roasted Wild Mushrooms

Parmigiano, Thyme - 13

### Potato Purée

Chicken Jus, Crispy Shallot - 13

## DESSERTS

### CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocoa Nib Tuile - 16

### "TIRAMISU" CHEESECAKE

Ladyfingers, Caffè Borghetti, Milk Froth - 14

### SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn - 14

# THE AMERICANO

## RAW BAR

### AHI TUNA CRUDO

Pickled Fennel, Meyer Lemon, Almond, Basil - 24\*

### SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 22

### CHILLED OYSTERS

Prosecco Mignonette - 57\*

### SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection

Medio - 85\* / Grande - 175\*

Add 1oz Caviar - 60\*

\*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

### PASTA AL POMODORO

Chef's Signature Sauce - 24

### POTATO GNOCCHI

Black Truffle, Chives, Foraged Mushrooms, Parmigiano Reggiano - 36

### TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragù, Fontina Fonduta - 36

### CAMPANELLE

Lobster, Basil, Calabrian Chili "Scampi" - 42

## STEAKS\*

### HANGER

10oz - 40

### FILET

Center Cut 10oz - 60

### PRIME RIBEYE

16oz - 70

### PRIME NEW YORK

14oz - 65

### PRIME PORTERHOUSE FOR TWO

38oz - 145

Market Availability

### AUSTRALIAN WAGYU TRI-TIP

8oz - 60

Market Availability

### ENHANCEMENTS

- Grilled Shrimp - 18
- Seared Foie Gras - 22
- Maitake Mushrooms with Truffle Butter, Parmigiano, Chives - 18

### SAUCES

5 each

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

## ENTRÉES

### ROASTED HALF CHICKEN

Truffle Chicken Jus, Fingerling Potatoes, Prezzemolo "Chimichurri" - 32

### DRY AGED DUCK BREAST

Celery Root Purée, Foie Gras, Porcini Jus - 42\*

### CRISPY SEA BASS

Seafood Fregola Ragù, Sunchokes - 37

## COCKTAILS

### DRUNKEN WIFEY

Milagro Tequila, House-Made Limoncello, Elderflower, Italian Herbs - 18

### 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\*

### PRETTY IN PINK

Grapefruit Gin, Raspberry, Citrus - 18

### PEAS & THANK YOU

Melon-Infused Vodka, Cucumber Acqua Fresca, Snap Pea Tincture - 19

### ALL GUCCI

Montenegro Amaro, Elijah Craig Rye Whiskey, Chai Tea, Honey Bitters, Vino Rosso - 18

## SOMMELIER'S PICKS

### BY THE GLASS

**SPARKLING**, Piper, Sonoma County, California, NV - 14

**PROSECCO**, Lovo, Veneto, Italy, 2021 - 15

**ROSÉ LAMBRUSCO**, Cavicchioli, Modena, Italy, NV - 15

**FRANCIACORTA**, Ca' del Bosco, Cuvee Prestige Edizione, Lombardy, Italy, NV - 24

**CHAMPAGNE**, Billecart-Salmon, 1818, Mareuil-sur-Aÿ, France, NV - 25

**ROSÉ**, Fattoria Sardi, Tuscany, Italy, 2022 - 15

**PINOT GRIGIO**, Kettmeir, Trentino-Alto Adige, Italy, 2022 - 15

**VERNACCIA**, Le Calcinaie, Vernaccia di San Gimignano, Tuscany, Italy, 2022 - 15

**BIANCO**, Cantine San Marzano Salento Edda, Puglia, Italy, 2022 - 16

**SAUVIGNON BLANC**, Villa Chiopris, Venezia Giulia, Italy, 2022 - 16

**CHARDONNAY**, Wente Vineyards, Riva Ranch, Arroyo Seco, California, 2022 - 18

**CORVINA BLEND**, Masi Agricola Valpolicella Classico Bonacosta, Veneto, Italy, 2021 - 16

**CHIANTI**, Lanciola, Chianti Colli Fiorentini, Tuscany, Italy, 2020 - 17

**MALBEC**, Browne Family Vineyard, Columbia Valley, Washington, 2020 - 17

**NEBBIOLO**, Demarie Langhe, Piemonte, Italy, 2021 - 17

**PINOT NOIR**, Ezytgr, Willamette Valley, Oregon, 2022 - 17

**SUPER TUSCAN**, Tenuta dei Sette Cieli Yantra, Tuscany, Italy, 2021 - 17

**CABERNET SAUVIGNON**, Justin Vineyards, Paso Robles, California, 2019 - 18

**CABERNET SAUVIGNON**, Weatherford, Napa Valley, California, 2022 - 19

**CABERNET BLEND**, Cain Cuvée NV13, Napa Valley, California, NV - 20

BY CHEF SCOTT CONANT

Please be advised, we can only accommodate up to four payments per party. Parties of six or more will be subject to an automatic 20% gratuity.