

THE AMERICANO

FOR THE TABLE

HOUSE-MADE FOCACCIA

Stracchino, Rosemary, Pesto - 15

SALUMI & CHEESE BOARD

Medio - 19 / Grande - 27

MEATBALL POMODORO

Straciatella, Garlic Mollica, Basil - 18

BRAISED WAGYU BEEF CHEEKS

Seasonal Vegetable Fregola, Pumpkin Seed "Togarashi" - 28

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo - 19

BURRATA

Grilled Poached Pears, Speck, Frisee, Croutons, Crumbled Pistachio - 22

SALADS

THE AMERICANO WEDGE

Marinated Tomatoes, Crispy Lardons, Bleu Cheese, Buttermilk Dressing - 18

CAESAR

Colatura Dressing, Parmigiano, Garlic Crumble - 18

ROASTED BABY BEETS

Roasted Beets, Blood Orange Vinaigrette, Cardomom Whipped Cheese - 18

FRUTTI DI MARE

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 36*

OYSTERS ON THE HALF SHELL

Daily Market Selection, Prosecco Mignonette - MP

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection

Medio - MP / Grande - MP

Add 1oz Calvisius Caviar - 70*

ALASKAN KING CRAB

Served Chilled or Hot, Butter, Lemon - MP

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 25

SALT & PEPPER FRITTO MISTO

Rock Shrimp, Calamari, Cherry Peppers, Green Onion - 24

12oz LOBSTER TAIL

Garlic Butter, Parsley, Lemon - MP

HOUSE MADE PASTA

PASTA AL POMODORO

Chef's Signature Sauce - 26

TRENETTE ALL'ARAGOSTA

Lobster, Calabrian Chili Butter, Pickled Green Onion Pesto - 45

TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu, & Pork Ragu, Fontina Fonduta - 36

STEAKS*

From our Mesquite & Pecan Wood Burning Grill

FLAT IRON / 8oz - 50

FILET / Center Cut 10oz - 71

NEW YORK/ 14oz - 75

RIBEYE / 16oz - 78

TOMAHAWK/ 40oz - 165 Market Availability

SAUCES - 4

+ Americano Steak Sauce

+ Salsa Verde

+ Truffle Jus

+ Horseradish Crema

+ Sauce Flight - 11

SIDES

+ Roasted Black Truffle Carrots, Toasted Hazelnut - 16

+ Potato Purée, Chicken Jus, Crispy Shallot - 12

+ Roasted Wild Mushrooms - 16

+ Roasted Brussel Sprouts, Calabrese, Crispy Shallots, Creme Fraiche - 15

+ Italian Fries, Roasted Garlic Aioli - 9

+ Macaroni Tre Formaggi - 12

+ Artisan Bread by Noble,

Smoked Tomato Butter - 7

ENTRÉES

ICELANDIC SALMON / Parsnip Purée, Sunchokes, Hazelnut Pomegranate Gremolata, Seasonal Mushrooms - 38*

DIVER SCALLOPS / Butternut Squash Purée, Guanciale Agrodolce, Cherry Tomato, Delicata Squash - 47*

ROASTED HALF MARY'S CHICKEN / Truffle Chicken Jus, Seasonal Roasted Vegetables, Salsa Verde - 36

SPICED MOULARD DUCK BREAST / Cauliflower Purée, Sunchoke, Mushroom, Huckleberry Jus - 50*

BY CHEF SCOTT CONANT

Please be advised, we can only accommodate up to four (4) payments per party. Parties of six (6) or more will be subject to an automatic 20% gratuity.

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

SPECIALTY COCKTAILS - 20

VERSACE ON THE FLOOR*† / Serrano Fresno Chili Infused Vodka, Coconut White Balsamic, Mesquite Honey, Basil-Olive Oil Foam

DRUNKEN WIFEY / El Tequileño Tequila, House-Made Limoncello, Elderflower, Italian Herbs

THE 5TH 'C' / Hangar One Orange Blossom Vodka, Passoa Passionfruit, Starlino Bitter Orange Apertif, All Spice, Grapefruit White Balsamic, Hopped Grapefruit Bitters, Citrus Miscela

BURY ME INSIDE THE LOUIS STORE / Laird's Apple Brandy, Pear Liquor, Spiced Sauternes, Lemon, Aromatic Bitters, Slight Effervescence

IMPOSTER SYNDROME / Nosotros Mezcal, Hennessy VS, Sherry, Cassis, Rosemary, Sage, Cranberry

TOM FORD† / Barrel Aged Toki Whisky, Vanilla Orange Infused Tuaca, Galliano, Walnut Bitters, 'Americano' Eau de Parfum

DIAMOND IN THE ROUGH/ Quechal Sotol Mezcal, Strega, Cynar, Pivon, Lemon Cardamom Eucalyptus Bitters

PARADISO† / Diplomatico Planas & Matuano Rum, Select Apertivo, Pimento Dram, Chinola, Green Walnut Liqueur, Honey, Lime

TOUGH COOKIE† / Cookie Butter Infused Uncle Nearest Bourbon, Faretti Biscotti, Mole Bitters

FROM RAGS TO RICHES / Bone Marrow & Black Garlic Infused High West Double Rye, Amaro Nonino, Avena, 10yr Madeira, Black Truffle Oil - 27
Bartender's Twist - Add Caviar Bump - 15



SOMMELIER'S PICKS BY THE GLASS

BUBBLES

Franciacorta, Castello Bonomi, *Cuvee 22*, Lombardy, Italy, NV - 23

Prosecco, Drusian Brut Superiore, Valdobbiandene, Italy, NV - 16

Rosé Le Contesse, Veneto, Italy, NV - 16

Champagne, Collet Brut, Champagne, France, NV - 29

Champagne, Moët & Chandon, Champagne, France, NV, 187mL *Split* - 30

WHITE

Pinot Grigio, Villa Varda, Friuli, Italy, 2021 - 16

Sauvignon Blanc, Via Alpina, Friuli Italy, 2021 - 16

Soave, PRA, *Otto*, Veneto, Italy, 2021 - 16

Chardonnay, De Forville, *Ca' del Buc*, Piedmont, Italy, 2021 - 17

Chardonnay, Miner Family Vineyards, Napa Valley, California, 2022 - 25

ROSÉ

Sangiovese, Donna Laura, *Ali*, Tuscany, 2022 - 16

RED

Pinot Noir, Argyle Reserve, Willamette, Oregon, 2021 - 18

Pinot Noir, DuMol, Russian River Valley, California, 2018 - 34

Nebbiolo, Paolo Scavino, Langhe, Italy, 2021 - 22

Nebbiolo, Paolo Conterno, Barolo, Italy, 2018 - 32

Primitivo, Vespa, *Bruno Dei Vespa*, Puglia, Italy, 2020 - 16

Sangiovese, Caprili, Rosso di Montalcino, Tuscany, Italy, 2020 - 20

Cabernet Sauvignon, Chappellet Mount Cuvee, Napa Valley, California, 2021 - 28

Cabernet Sauvignon, Justin, Paso Robles, California, 2020 - 21

Cabernet Sauvignon, Hess, *Lion Tamer*, Napa Valley, California, 2019 - 42

Super Tuscan, Avignonesi, *Grifi*, Toscano Rosso, Tuscany, Italy, 2019 - 23

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† May Contain Nuts