

FOR THE TABLE

FOCACCIA RIPIENA

Stuffed with Stracchino Cheese, Potato, Pesto - 15

SALUMI & CHEESE BOARD

Chef's Daily Selection
Medio - 18 / Grande - 26

CAVIAR FRIES

Crème Fraîche, Shallot, Scallions,
Cured Egg Yolk - 38

SALADS

THE AMERICANO WEDGE

Butter Bibb Lettuce, Marinated Tomatoes, Crispy
Lardons, Buttermilk Blue Cheese Dressing - 18

CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano,
Garlic Crumble - 17

BURRATA

Sweet Peperonata, Basil Oil, Botarga,
Noble Bread - 21

BEET SALAD

Grilled Ricotta Salata, Pickled Grapes,
Pistachio Crema - 22

APPETIZERS

SALT & PEPPER FRITTO MISTO

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

MEATBALL POMODORO

Stracciatella, Garlic Crumble, Basil - 18

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 23

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi" - 28

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo - 19

CHILLED SEAFOOD

HAMACHI CRUDO

Pickled Shallot, Taggiasca Olive,
Tomato Water - 23*

SHRIMP COCKTAIL

Charred Lemon, Cocktail Sauce - 30

OYSTERS ON THE HALF SHELL

Daily Market Selection, Prosecco Mignonette - MP*

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection
Medio - MP* / Grande - MP*
Add 2oz Caviar - 50*

HOUSEMADE PASTA

PASTA AL POMODORO

Chef's Signature Sauce - 24

AGNOLOTTI DEL PLIN

Braised Duck, Foie Gras Emulsion, Port - 32

CAMPANELLE AI GAMBERI*

Prawn, Sea Urchin, Calabrian Chili Crumble - 38

TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu & Pork Ragù, Fontina Fonduta - 36

BRAISED SHORT RIB & BONE MARROW RAVIOLI

Horseradish Agliata, Chicken Glacé - 36

GNOCCHI ALLE VONGOLE

Little Neck Clams, Basil Pesto, Garlic-Herb Crumble - 38

STEAKS*

From our Mesquite & Pecan Wood Burning Grill

FLAT IRON / 8oz - 40

FILET / Petite 6oz - 50 / Center Cut 10oz - 60

RIBEYE / 16oz - 75

NEW YORK / 14oz - 70

TOMAHAWK / 45oz - 155 Market Availability

SAUCES-5

- + Americano Steak Sauce
- + Salsa Verde
- + Truffle Jus
- + Horseradish Crema
- + Sauce Flight- 13

SIDES

- + Charred Broccolini - 13
- + Potato Purée, Chicken Jus, Crispy Shallot - 12
- + Heirloom Carrots, Truffle Honey, Hazelnuts - 16
- + Roasted Wild Mushrooms - 16
- + Italian Fries, Roasted Garlic Aioli - 9
- + Macaroni Tre Formaggi - 12
- + Noble Bread, Smoked Butter - 7

ENTRÉES

CALABRIAN CHILI GLAZED BLACK COD / N'duja, Brussels, Mushrooms, Butternut Squash, Sunflower Salsa Verde - 38

SEARED FAROE ISLAND SALMON / Cauliflower, Mushrooms, Pine Nut Gremolata - 36*

ROASTED HALF MARY'S CHICKEN / Truffle Chicken Jus, Roasted Root Vegetables, Salsa Verde - 32

SPICED MOULARD DUCK BREAST / Foie Gras Polpetta, Cauliflower Purée, Pomegranate Jus - 40*

VEAL CHOP PARMIGIANA / Melted Baby Tomatoes, Burrata - 65

BYCHEFSCOTTCONANT

CHEF DE CUISINE / Chad Morgan

PASTRY CHEF / Tina Gamel

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.

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

THE
AMERICANO

SPECIALTY COCKTAILS

VERSACE ON THE FLOOR / Serrano Fresno Chili Infused Vodka, Coconut White Balsamic, Mesquite Honey, Basil-Olive Oil Foam - 20* †

PEAS & THANK YOU / Melon-Infused Vodka, Cucumber Acqua Fresca, Snap Pea Tincture - 19 †

DRUNKEN WIFEY / El Tequileño Tequila, House-Made Limoncello, Elderflower, Italian Herbs - 18

MOLTO EXTRA / Basil Hayden Bourbon, Naran Mezcal, Green Chartreuse, Heirloom *Alchemist* - 18

DOLCE & BANANA / Johnnie Walker *Black Label* Scotch, Amaro Averna, Giffard *Banane du Bresil*, Dolce *Late Harvest* - 18



SOMMELIER'S PICKS BY THE GLASS

See the entire collection on our wine list

BUBBLES

Franciacorta, Contadi Castaldi Brut, Lombardy, Italy, NV - 18

Prosecco, Borgoluce Brut Superiore, Valdobbiadene, Italy, MV - 13

Rosé Le Contesse, Veneto, Italy, NV - 14

Champagne, Ayala Brut *Majeur*, Ay, France, NV - 24

ROSÉ

Sangiovese Blend, Scarpetta *Frico*, Tuscany, Italy, 2020 - 12

WHITE

Pinot Grigio, Le Monde, Friuli, Italy, 2020 - 13

Sauvignon Blanc, Giacomo Grimaldi, Langhe, Italy, 2021 - 16

Verdicchio, Accadia *Consono* Castelli di Jesi Classico, Marche, Italy, 2018 - 14

Chardonnay, Antinori *Bramito della Sala*, Umbria, Italy, 2021 - 17

Chardonnay, Miner Family Vineyards, Napa Valley, California, 2019 - 24

RED

Pinot Noir, Willful Wine Co. *Jezebel*, Oregon, 2021 - 17

Pinot Noir, Walt, Santa Rita Hills, California, 2019 - 26

Sangiovese, Tenuta Nozzole Chianti Classico Reserva, Tuscany, Italy, 2018 - 17

Nebbiolo, Stefano Farina, Barbaresco, Piedmont, Italy, 2017 - 24

Primitivo, Vespa *Bruno dei Vespa*, Puglia, Italy, 2020 - 14

Cabernet Sauvignon, Sinegal, Napa Valley, California, 2019 - 30

'**Super Tuscan**', Avignonesi *Grifi* Toscana Rosso, Italy, 2018 - 22

THE
AMERICANO

TheAmericano is committed to maintaining the highest standard possible to ensure the health and safety of our guests and team. We are diligently following the guidelines that have been put in place by the Centers of Disease Control and Prevention (CDC), and the Department of Health Services.

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† May contain Nuts/Treenuts or other Allergens