

BRUNCH

TO START

CHAMOMILE HONEY BUN

Orange Blossom Crème Fraîche - 17

BAKERY BASKET

Served With House- Made Seasonal Jam
Whipped Mascarpone Butter - 25

YOGURT PARFAIT

Coconut-Almond Granola, Seasonal Berries - 15

SALADS

CAESAR

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

THE AMERICANO WEDGE

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

+ 4oz Flat Iron - 20*

+ 4oz Faroe Island Salmon - 15*

+ Poached Shrimp - 15

APPETIZERS

POLPETTINE & EGGS

Pork & Veal Meatballs, Tomato,
Basil & Stracciatella - 20*

POTATO FRICO

Chula Smoked Salmon, Chive Crème Fraîche,
Pickled Shallots, Salmon Roe - 32*

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

Medio - 8 Oysters, 6 Shrimp, Seasonal Offerings - MP*
Grande - 12 Oysters, 8 Shrimp, 1/2lb King Crab Legs,
Seasonal Offerings- MP*

+ Add 2oz Caviar - 50*

THE
AMERICANO

DOSES AND MIMOSAS LARGE FORMAT LIBATIONS

AMERICANO MIMOSA / Fair Kumquat Liqueur, Heirloom Creme de Flora, Orange, Franciacorta - 89

PLUM PAZZA / Umeshu Plum Brandy, Lemon, Leejay Cassis, Honey Syrup, Franciacorta - 83

ROSA MIMOSA / Malfy Rosa Gin, Ramazzotti Rosato Apertivo, Grapefruit, Sparkling Rosé - 84

PESCA FRESCA / Massenez Creme de Peche, Yuzuri Yuzu Liqueur, Orange, Sparkling Rosé - 81

MAINS

WAGYU BEEF CHEEK HASH / Poached Egg, Seasonal Vegetables, Pickled Scallion Salsa Fresca - 28*

EGGS BENEDICT / House-Made English Muffin, Prosciutto Cotto, Truffle Hollandaise - 26*

POTATO & ZUCCHINI FRITTATA / Whipped Herb Crème Fraîche - 22

POLENTA RICOTTA PANCAKES / Huckleberry Compote, Whipped Mascarpone Butter - 24

STEAK & EGGS / 6oz Petit Filet - 55* / 16oz Ribeye - 75*

BURGER / Two 4oz Patties, Fontina & Truffle Aioli - 25 / + Add An Egg - 2*

PASTA AL POMODORO / Chef's Signature Sauce - 24

SIDES

+ Bacon Porchetta Style - 12

+ House-Made Pork & Fennel Sausage - 13

+Italian Fries, Roasted Garlic Aioli - 9

+ Side Toast - 4

+ Seasonal Fruit -10

+ Zeppole - Coffee Caramel & Whipped Crème Fraiche -15

BY CHEF SCOTT CONANT

CHEF DE CUISINE / Chad Morgan

PASTRY CHEF / Tina Gamel

DIRECTOR OF WINE & BEVERAGE / Nicholas Padua

GENERAL MANAGER / Elya Coffman

SIGNATURE 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

SALVATORE VIOLA / Monkey 47 Gin, Violet Liqueur, Cherry Amaro, Egg White - 19*

NONA E MAGRA / Michter's *US-1* Bourbon, Rhubarb Cordial, Le Jay Cassis - 17

NADA A PRADA / Mint-Infused Platinum Vodka, Pistachio-White Chocolate Orgeat, Fernet Branca, Cream -17* †

VAMPIRO AMERICANO / AMERICANO SIGNATURE BLOODY MARY
House-Made *Fuoco Misto*, Lemon, Tomato - 16



DOSES AND MIMOSAS

SINGLE / LARGE FORMAT

AMERICANO MIMOSA / Fair Kumquat Liqueur, Heirloom Creme de Flora, Orange, Franciacorta - 18 / 89

PLUM PAZZA / Umeshu Plum Brandy, Lemon, Leejay Cassis, Honey Syrup, Franciacorta - 16 / 83

ROSA MIMOSA / Malfy Rosa Gin, Ramazzotti Rosato Apertivo Grapefruit, Simple Syrup, Sparkling Rose - 17 / 84

PESCA FRESCA / Massenez Creme de Peche, Yuzuri Yuzu Liqueur, Orange, Sparkling Rose- 16 / 81

OG OJ & DOM P / Dom Perignon, Orange Blossom, Orange Oil - 398

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, Gradis'ciutta, Collio, Italy, 2019 - 16

Verdicchio, Accadia Angelo Cosono 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, 2019 - 17

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

Cabernet Sauvignon, Daou Paso Robles, California 2020 - 16

Cabernet Sauvignon, Scattered Peaks, Napa Valley, California - 25

Toscana Rosso, Avignonesi *Cantalore*, Tuscany, Italy 2018 - 17

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.

† May contain Nuts/Treenuts or other Allergens