

THE AMERICANO



FOR THE TABLE

ARTISAN BREAD
Smoked Butter

FOCACCIA RIPIENA
Stuffed with Stracchino Cheese,
Potato, Pesto

SALUMI & CHEESE BOARD
Chef's Daily Selection

CAVIAR FRIES
Crème Fraîche, Shallot,
Chives, Cured Egg Yolk

SALADS

THE AMERICANO WEDGE
Butter Bibb Lettuce, Marinated Tomatoes, Crispy
Lardons, Buttermilk Blue Cheese Dressing

CAESAR
Gem Lettuce, Colatura Dressing, Parmigiano,
Garlic Crumble

BURRATA
Pea Salad, Toasted Ciabatta, Almond
Truffle Froth

APPETIZERS

SALT & PEPPER FRITTO MISTO
Shrimp, Calamari, Cherry Peppers,
Green Onion

MEATBALL POMODORO
Stracciatella, Garlic Mollica, Basil

OLIVE OIL POACHED OCTOPUS
Fingerling Potatoes, Olives, Capers

BRAISED WAGYU BEEF CHEEKS
Vegetable Fregola, Pumpkin Seed "Togarashi"

POLENTA "CREMOSA"
Seasonal Mushrooms, Truffle Sugo

CHILLED SEAFOOD

HAMACHI CRUDO
Pickled Shallot, Taggiasca Olive, Tomato Water*

TUNA TARTARE
"Chimichurri", Crispy Risotto, Black Garlic
Vinaigrette*

SHRIMP COCKTAIL
Lemon, Cocktail Sauce*

OYSTERS ON THE HALF SHELL
Daily Market Selection, Prosecco Mignonette*

HOUSEMADE PASTA

CAMPANELLE
King Crab, Basil, Calabrian Chili "Scampi"

POTATO GNOCCHI
Black Truffle, Chives, Peas, Parmigiano Reggiano

TAGLIATELLE WAGYU BOLOGNESE
Tenderloin, Wagyu & Pork Ragù, Fontina Fonduta

PASTA AL POMODORO
Chef's Signature Sauce

STEAKS*

FLAT IRON / 10oz

FILET / Petite 6oz / Center Cut 10oz

RIBEYE / 16oz

NEW YORK / 14oz

BONE IN RIBEYE / 45oz Market Availability

WAGYU / 10oz Market Availability

SAUCES

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

SIDES

- + Charred Broccolini
- + Potato Purée, Chicken Jus,
Crispy Shallot
- + Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts
- + Roasted Wild Mushrooms
- + Italian Fries, Roasted Garlic Aioli
- + Macaroni Tre Formaggi

ENTRÉES

ROASTED BLACK COD / Asparagus, Maitake Mushrooms, Calabrian Chili Glaze

SEARED FAROE ISLAND SALMON / Peas, Morels, Tarragon Salsa Verde

ROASTED HALF CHICKEN / Truffle Chicken Jus, Fingerling Potatoes, Prezzemolo "Chimichurri"

SPICED DUCK BREAST / Charred Baby Kale, Cauliflower Purée, Cherry Jus



BY CHEF SCOTT CONANT

COCKTAILS

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

THE AMERICANO / A.G Perino Vermouth Classico,
Alcherme Apertivo, Tiki Bitters,
Cherrywood Smoke

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

SOFIA / Prosecco, Aperol, Hibiscus Infused
Tanqueray 10 Gin, Mediterranean Tonic,
Italian Bitters

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

ALL GUCCI / Montenegro Amaro, Elijah Craig Rye
Whiskey, Chai Tea, Honey Bitters, Vino Rosso

SOMMELIER'S PICKS BY THE GLASS

See the entire collection on our wine list.

BUBBLES

Franciacorta, Barone Pizzino,
Blanc de Blanc, Lombardy, Italy,
NV

Prosecco, Lovo, Veneto, Italy,
2020

Lambrusco, Cleto Chiarli,
Emilio-Romagna, Italy,
2020

Sparkling, Piper, Sonoma
County, California, NV

Champagne, Deutz, Aÿ, France,
NV

ROSÉ

Pinot Noir, Cloudline Cellars,
Willamette Valley, Oregon,
2021

WHITE

Pinot Gris, Anne Amie,
Willamette Valley, Oregon,
2021

Vermentino, Aia Vecchia,
Tuscany, Italy, 2020

Fiano, Lapilli d'Avellino,
Campania, Italy, 2020

Chardonnay, Hartford Court,
Russian River Valley, California,
2020

Pinot Bianco, Cantina Tramin,
Südtirol, Alto-Adige,
Italy, 2018

RED

Pinot Noir, Ken Wright,
Willamette Valley, Oregon,
2020

Pinot Nero, Abbazia di
Novacella, Alto Adige, Italy,
2020

Chianti, DaVinci Riserva,
Tuscany, Italy, 2016

Cabernet Sauvignon, Justin
Vineyards, Napa Valley,
California, 2019

Cabernet Sauvignon, Buehler
Vineyards, Napa Valley,
California, 2018

Primitivo, Masseria, Salento
Primitivo Orion, Puglia, Italy,
2020

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

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.