The Americano Dinner Menu

**For The Table**

ARTISAN BREAD

Smoked Butter - 6

Focaccia Ripiena

Stuffed with Stracchino Cheese, Potato, Pesto - 13

Salumi & Cheese Board

Chef's Daily Selection - 18

Caviar Fries

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

**Appetizers**

SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onion - 24

MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil - 18

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 22

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi" - 23

POLENTA “CREMOSA”

Seasonal Mushrooms, Truffle Sugo - 21

**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

BURRATA

Peperonata, Bottarga, Toasted Ciabatta - 21

**Raw Bar**

HAMACHI CRUDO

Finger Lime, Avocado, Calabrian Chili “Crisp” - 23\*

SHRIMP COCKTAIL

Lemon, Cocktail Sauce – 30

TUNA TARTARE

“Chimichurri”, Crispy Risotto, Black Garlic Vinaigrette - 30\*

CHILLED OYSTERS

Prosecco Mignonette - MP\*

SEAFOOD TOWERS

Shrimp, Oysters, Daily Market Selection

Medio - MP\* / Grande - MP\*

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**

TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta – 36

POTATO GNOCCHI

Black Truffle, Chives, Squash, Parmigiano Reggiano – 36

CAMPANELLE

Lobster, Basil, Calabrian Chili “Scampi” – 42

PASTA AL POMODORO

Chef's Signature Sauce - 24

**Steaks**

FLAT IRON

10oz - 40

FILET

Petite 6oz - 50

Center Cut 10oz - 60

RIBEYE

16oz - 70

NEW YORK

14oz – 60

BONE-IN RIBEYE

45oz - 155

Market Availability

WAGYU

8oz - 85

Market Availability

ENHANCEMENTS

• Lobster Tail - 40 • Grilled Shrimp - 18

SAUCES 5 each

• Americano Steak Sauce • Salsa Verde • Truffle Jus • Horseradish Crema

**Entrees**

DIVER SCALLOPS

Squash, Brussels Sprouts, Guanciale Agrodolce - 41

SEARED FAROE

ISLAND SALMON

Cauliflower, Maitake Mushrooms, Tarragon Salsa Verde - 34\*

ROASTED HALF CHICKEN

Truffle Chicken Jus, Fingerling Potatoes, Prezzemolo “Chimichurri” - 32

SPICED DUCK BREAST

Charred Baby Kale, Sunchoke Purée, Pomegranate Jus - 38\*

**Sides**

Charred Broccolini

Parmigiano, Garlic Mollica- 13

Potato Purée, Chicken Jus, Crispy Shallot - 13

Heirloom Carrots

Truffle Honey, Toasted Hazelnuts - 13

Roasted Wild Mushrooms - 13

French Fries

Roasted Garlic Aïoli - 9

Macaroni Tre Formaggi – 13

The Americano Lunch Menu

**Appetizers**

SALT & PEPPER FRITTO MISTO

Shrimp, Calamari, Cherry Peppers, Green Onion - 24

MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil – 18

SHRIMP COCKTAIL

Lemon, Cocktail Sauce – 30

CHILLED OYSTERS

Prosecco Mignonette - MP\*

\*These items may be served undercooked. Consuming raw or undercooked meats,

poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**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

CHOPPED ANTIPASTO

Market Greens, Soppressata, Provolone, Pickled Peppers, Red Wine Vinaigrette - 20

INSALATA GRECO

Baby Arugula, Olives, Feta, Tomato, Cucumber, Red Onion, Lemon Oregano Vinaigrette - 16

SALAD ADDITIONS

• Salmon Filet - 16\*

• Grilled Shrimp - 18

• Chicken Breast - 14

• Flat Iron Steak - 20\*

**Pasta**

TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta – 36

POTATO GNOCCHI

Black Truffle, Chives, Squash, Parmigiano Reggiano – 36

PASTA AL POMODORO

Chef's Signature Sauce - 24

**Steaks**

Choice of fries, side salad or broccolini

FLAT IRON

10oz - 40

FILET

Petite 6oz - 50

Center Cut 10oz - 60

NEW YORK

14oz – 60

SAUCES 5 each

• Americano Steak Sauce • Salsa Verde • Truffle Jus • Horseradish Crema

**Entrees**

SEARED FAROE ISLAND SALMON

Cauliflower, Maitake Mushrooms, Tarragon Salsa Verde - 34\*

GRILLED HERBED CHICKEN PAILLARD

Marinated Vegetables, Goat Cheese, Petite Greens - 24

Burger and Sandwiches Choice of Fries or Side Salad

THE AMERICANO burger

8oz Wagyu, Truffle Aïoli, Lettuce, Tomato, Onion, Fontina on Brioche Bun - 22\*

MEATBALL HERO

Pomodoro, Basil, Stracciatella - 19

FRIED CHICKEN SANDWICH

Calabrian Chili Radicchio Slaw, Lettuce, Tomato - 21

TURKEY CLUB

Bacon, Avocado, Lettuce, Tomato, Calabrian Chili Aïoli - 18

The Americano Brunch Menu

**For The Table**

BAKERY BASKET

Assorted Pastries, Muffins, Butter, Jams, Fruit - 19

PARFAIT

Greek Yogurt, Fruit, Granola - 11

BOMBOLONI

Duo of Stuffed Italian Doughnuts:

Candied Orange Mascarpone & Chocolate Hazelnut - 19

SMOKED SALMON PLATTER

Bagel, Scallion Cream Cheese, Onion, Tomato, Capers - 23\*

CAVIAR FRIES

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

POLENTA “CREMOSA”

Seasonal Mushrooms, Truffle Sugo - 21

**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

CHOPPED ANTIPASTO

Market Greens, Soppressata, Provolone, Pickled Peppers, Red Wine Vinaigrette - 20

SALAD ADDITIONS

• Salmon Filet - 16\*

• Grilled Shrimp - 18

• Chicken Breast - 14

• Flat Iron Steak - 20\*

**Raw Bar**

SHRIMP COCKTAIL

Lemon, Cocktail Sauce – 30

TUNA TARTARE

“Chimichurri”, Crispy Risotto, Black Garlic Vinaigrette - 30\*

CHILLED OYSTERS

Prosecco Mignonette - MP\*

SEAFOOD TOWERS

Shrimp, Oysters, Daily Market Selection

Medio - MP\* / Grande - MP\*

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.

**Sandwiches**

Choice of • Fries • Side Salad

BACON

Soft Cooked Egg, American Cheese, Brioche Bun - 15\*

SPINACH & KALE

Egg White, Fontina, Croissant - 16

THE AMERICANO BURGER

8oz Wagyu, Truffle Aïoli, Lettuce, Tomato, Onion, Fontina on Brioche Bun - 22\*

• Add Egg - 7\*

MEATBALL HERO

Pomodoro, Basil, Stracciatella – 19

**Steak & Eggs**

Build Your Own Steak with 2 Eggs Any Style and

• Hollandaise • Truffle Jus • Steak Sauce • Parmesan Popovers

FLAT IRON

10oz - 40

FILET

Petite 6oz - 50

Center Cut 10oz - 60

RIBEYE

16oz - 70

NEW YORK

14oz – 60

BONE-IN RIBEYE

45oz - 155

Market Availability

WAGYU

8oz - 85

Market Availability

ENHANCEMENTS

• Lobster Tail - 40 • Grilled Shrimp - 18

**Entrees**

EGGS BENEDICT

English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce, Breakfast Potatoes - 19\*

WAGYU BEEF CHEEK HASH

Sunny Side Up Eggs, Vegetables, Charred Scallion Salsa Verde 28\*

PASTA AL POMODORO

Chef’s Signature Sauce - 24

BREAKFAST PLATE

Two Eggs Any Style, Breakfast Potatoes - 18\*

• Choice of Bacon, Pork Sausage or Chicken Sausage

• Choice of Toast or Fruit

FRITTATA

Choice of Egg, Zucchini, Tomato, Mushroom, Onion, Ham & Parmigiano Cheese - 17

PANCAKES

Fresh Fruit Compote, Maple Syrup - 16

POLPETTINE & EGGS

Pork & Veal Meatballs, Tomato, Basil, Fontina Fonduta - 20\*

CAMPANELLE

Lobster, Basil, Calabrian Chili “Scampi” - 42

**Sides**

Pork Breakfast Sausage - 8

Chicken Sausage - 8

Bacon - 8

Breakfast Potatoes - 8

English Muffin - 5

Toast - 5

Bagel - 5

Fresh Fruit - 8

French Fries- Roasted Garlic Aïoli - 9

Dessert

CHOCOLATE TORTINO

Chocolate Caramel Mousse, Marasca Cherry, Cocao Nib Tuille - 16

"TIRAMISU" CHEESECAKE

Ladyfingers, Caffè Borghetti, Milk Froth- 14

SALTED CARAMEL BUDINO

Chocolate Tuille, Vanilla Whipped Cream, Caramel Popcorn - 14

PEAR CROSTATA

Mascarpone, Cinnamon Ash, Vanilla Gelato - 14

BOMBOLONI

Duo of Stuffed Italian Doughnuts:

Candied Orange Mascarpone & Chocolate Hazelnut - 17

Cocktails/Wines by the Glass

**Cocktails**

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\*

THE AMERICANO

A.G. Perino Vermouth Classico,

Alchermes Aperitivo, Tiki Bitters,

Cherrywood Smoke - 18

PEAS & THANK YOU

Melon-Infused Vodka, Cucumber

Acqua Fresca, Snap Pea Tincture - 19

DRUNKEN WIFEY

Milagro Tequila, House-Made

Limoncello, Elderflower,

Italian Herbs - 18

ALL GUCCI

Montenegro Amaro, Elijah Craig

Rye Whiskey, Chai Tea, Honey

Bitters, Vino Rosso – 18

**Sommeliers Pick by the glass**

FRANCIACORTA, Barone Pizzino, Blanc de Blanc, Lombardy, Italy, NV - 25

PROSECCO, Lovo, Veneto, Italy, 2021 - 14

LAMBRUSCO, Cleto Chiarli, Emilio-Romagna, Italy, NV - 15

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

CHAMPAGNE, Deutz, Aÿ, France, NV - 25

ROSÈ, Cloudline Cellars, Willamette Valley, Oregon, 2021 - 14

PINOT GRIS, Anne Amie, Willamette Valley, Oregon, 2021 - 14

VERMENTINO, Aia Vecchia, Tuscany, Italy, 2021 - 15

FIANO, Lapilli d’Avellino, Campania, Italy, 2020 - 14

CHARDONNAY, Hartford Court, Russian River Valley, California, 2021 - 20

PINOT BIANCO, Cantina Tramin, Südtirol, Alto-Adige, Italy, 2020 - 14

PINOT NOIR, Ken Wright, Willamette Valley, Oregon, 2021 - 18

PINOT NERO, Abbazia di Novacella, Alto Adige, Italy, 2021 - 18

CHIANTI, DaVinci Riserva, Tuscany, Italy, 2019 - 15

CABERNET SAUVIGNON, Justin Vineyards, Napa Valley, California, 2019 - 18

CABERNET SAUVIGNON, Buehler Vineyards, Napa Valley, California, 2019 - 19

PRIMITIVO, Masseria, Salento Primitivo Orion, Puglia, Italy, 2021 – 18