

# THE AMERICANO

CHRISTMAS EVE PRIX-FIXE  
DECEMBER 24th, 2023

## TO START

For the Table

### TRUFFLE FOCACCIA RIPIENA

Stuffed with Truffled Stracchino Cheese,  
Fingerling Potatoes, Black Truffle Pesto

### BELLA HOUSE SALAD

Arugula & Baby Kale, Fennel, Cherry Purée,  
Pistachio Crumble, Lemon Honey Vinaigrette

## APPETIZER

Choice of 1 Per Person

### LOBSTER FRITTO

Lobster, White Fish, Fresno,  
Colatura Dip

### HAMACHI CRUDO\*

Avocado Purée, Calabrian Crisps,  
Nori Chips

### BRAISED WAGYU BEEF CHEEKS

Seasonal Vegetable Fregola,  
Pumpkin Seed "Togarashi"

### MEATBALL POMODORO

Stracciatella, Garlic Mollica, Basil

## MAIN COURSE

Choice of 1 Per Person

### ROASTED HALF CHICKEN

Truffle Chicken Jus,  
Roasted Vegetables,  
Salsa Verde  
160

### SPICED DUCK BREAST\*

Cauliflower Purée, Foie Gras,  
Huckleberry Jus  
175

### ICELANDIC SALMON\*

Parsnip Purée, Sunchokes,  
Hazelnut Pomegranate Gremolata,  
Seasonal Mushrooms  
150

### NEW YORK STRIP\*

14oz, Potato Purée,  
Americano Steak Sauce  
185

### ENHANCEMENTS

12oz Lobster Tail • Grilled Shrimp • Seared Scallop  
72 6ea 10ea\*

### SAUCES

4 - each | 11 - flight

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

## DESSERT

Choice of 1 Per Person

### PEPPERMINT BROWNIE

Hazelnut, Peppermint Cremeux,  
Hazelnut Ganache, Stracciatella Gelato

### EGGNOG BUDINO

Gingerbread Ganache,  
Bourbon Whipped Cream

### ASSORTMENT OF GELATO AND SORBETS

Choice of 3

## MERRY ADDITIONS

### COCKTAIL DI MARE

Shrimp, Oysters,  
Daily Market Selection  
Medio 95\* | Grande 265\*

### ROYAL OSSETRA CAVIAR

Blini, Potato Chips,  
Traditional Accompaniments  
200

### 1/2 LB KING CRAB LEGS

Wood Fired, Garlic Butter,  
Calabrian Oil, Parsley  
90

### PASTA AL POMODORO

Chef Scott Conant's Signature  
Pomodoro Sauce  
17

### TRUFFLE TAJARIN PASTA

Parmigiano, Chicken Glacé,  
Fresh Black Truffle  
50

### A5 MIYAZAKI WAGYU

4oz, Garlic, Truffle Jus,  
Mushrooms  
140\*

## WINE

FRANCIACORTA, Castello Bonomi, IT - 25

PROSECCO, Drusian, IT - 15

ROSÉ, Le Contesse, IT - 15

CHAMPAGNE, Collet, FR - 29

CHAMPAGNE, Moet & Chandon, FR - 30 *split*

PINOT GRIGIO, Villa Varda, IT - 14

SAUVIGNON BLANC, Via Alpina, IT - 16

CHARDONNAY, De Forville, *Ca'del Buc*, IT - 17

CHARDONNAY, Miner Family, CA - 25

PINOT NOIR, Argyle Reserve, OR - 18

PINOT NOIR, DuMol, CA - 34

NEBBIOLO, Paolo Conterno Barolo, IT - 32

PRIMITIVO, Vespa, *Bruno Dei Vespa*, IT - 15

SANGIOVESE, Silvio Nardi, IT - 20

CABERNET SAUVIGNON, Justin, CA - 21

CABERNET SAUVIGNON, Chappellet, CA - 28

SUPER TUSCAN, Avignonesi, *Grifi*, IT - 23

SOMMELIER'S 4-COURSE WINE PAIRING

75

## COCKTAILS

† May contain nuts

### VERSACE ON THE FLOOR

Serrano & Fresno Vodka, Coconut  
White Balsamic, Mesquite Honey,  
Basil-Olive Oil Foam - 20\*†

### BURY ME IN THE LOUIS STORE

Laird's Apple Brandy, Pear Liquor,  
Spiced Sauternes, Lemon,  
Aromatic Bitters, Effervescence - 17

### THE 5TH 'C'

Hangar One Orange Blossom Vodka,  
Passoa, Starlino, All Spice,  
Grapefruit White Balsamic,  
Grapefruit Bitters, Citrus Miscela - 18

### DIAMOND IN THE ROUGH

Quechal Sotol Mezcal, Strega,  
Cynar, Pivon, Lemon Cardamom  
Eucalyptus Bitters - 16

### DRUNKEN WIFEY

El Tequileño Tequila, Limoncello,  
Elderflower, Italian Herbs - 18

### TOM FORD

Barrel Aged Toki Whisky, Galliano,  
Vanilla Orange Infused Tuaca,  
'Americano' Eau de Parfum - 18†

### IMPOSTER SYNDROME

Nosotros Mezcal, Hennessy,  
Sherry, Cassis, Rosemary Sage  
Cranberry Bitters - 17

### FROM RAGS TO RICHES

Bone Marrow & Black Garlic  
Infused High West Double Rye,  
Amaro Nonino, Averna, 10yr Madiera,  
Black Truffle Oil - 27  
*Bartender's Twist - Add Caviar Bump - 15*

Please be advised, we can only accommodate up to four payments per party.  
Parties will be subject to an automatic 20% service charge.

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