

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
Rock 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
Butter Bibb Lettuce, Marinated
Tomatoes, Crispy Lardons, Buttermilk
Blue Cheese Dressing - 19

CAESAR
Gem Lettuce, Colatura Dressing,
Parmigiano, Garlic Crumble - 18

BURRATA
Pea Salad, Toasted Ciabatta,
Almond Truffle Froth - 21

SIDES

Charred Broccolini - 13

Potato Purée,
Chicken Jus, Crispy Shallot - 13

Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts - 13

Roasted Wild Mushrooms - 13

Italian Fries
Roasted Garlic Aioli - 9

Macaroni Tre Formaggi - 13

BY CHEF SCOTT CONANT

THE AMERICANO

RAW BAR

HAMACHI CRUDO
Finger Lime, Avocado, Calabrian
Chili "Crisp" - 23*

TUNA TARTARE
"Chimichurri", Crispy Risotto,
Black Garlic Vinaigrette - 30*

SHRIMP COCKTAIL
Lemon, Cocktail Sauce - 30

CHILLED OYSTERS

On The Half Shell, Daily Market Selection
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.

PASTA

Housemade Daily

TAGLIATELLE BOLOGNESE
Tenderloin, Wagyu & Pork Ragu,
Fontina Fonduta - 36

POTATO GNOCCHI
Black Truffle, Chives, Peas,
Parmigiano Reggiano - 36

CAMPANELLE
King Crab, 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
10oz - 85
Market Availability

SAUCES

5 each

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

ENTRÉES

DIVER SCALLOPS
Corn, Baby Zucchini,
Guanciale Agrodolce - 41

**SEARED FAROE
ISLAND SALMON**
Peas, Morels, Tarragon
Salsa Verde - 34*

ROASTED HALF CHICKEN
Truffle Chicken Jus,
Fingerling Potatoes,
Prezzemolo "Chimichurri" - 32

SPICED DUCK BREAST
Charred Baby Kale, Cauliflower
Purée, Cherry Jus - 38*

COCKTAILS

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

SOFIA
Prosecco, Aperol, Hibiscus Infused
Tanqueray 10 Gin, Mediterranean
Tonic, Italian Bitters - 18

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

SOMMELIER'S PICKS

BY THE GLASS

See the entire collection on our wine list.

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

PROSECCO, Lovo, Veneto, Italy, 2020 - 14

LAMBRUSCO, Cleto Chiarli, Emilio-
Romagna, Italy, 2020 - 15

SPARKLING, Piper, Sonoma County, Califor-
nia, NV - 14

CHAMPAGNE, Deutz, Aÿ, France, NV - 25

PINOT NOIR, Cloudline Cellars, Willamette
Valley, Oregon, 2021 - 14

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

VERMENTINO, Aia Vecchia, Tuscany, Italy,
2020 - 15

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

CHARDONNAY, Hartford Court, Russian
River Valley, California, 2020 - 20

PINOT BIANCO, Cantina Tramin, Südtirol,
Alto-Adige, Italy, 2018 - 14

PINOT NOIR, Ken Wright, Willamette Valley,
Oregon, 2020 - 18

PINOT NERO, Abbazia di Novacella, Alto
Adige, Italy, 2020 - 18

CHIANTI, DaVinci Riserva, Tuscany, Italy,
2016 - 15

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

CABERNET SAUVIGNON, Buehler Vineyards,
Napa Valley, California, 2018 - 19

PRIMITIVO, Masseria, Salento Primitivo
Orion, Puglia, Italy, 2020 - 18

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.