

APPETIZERS

SALUMI & CHEESE BOARD
Chef's Daily Selection - 18

COCKTAIL GAMBERI (4PC)
Poached Shrimp, Cocktail Sauce- 30

MEATBALL POMODORO
Stracciatella, Garlic Mollica, Basil - 18

SALT & PEPPER FRITTO MISTO
Shrimp, Calamari, Cherry Peppers, Green Onion - 24

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

SALAD ADDITIONS

- Salmon Filet - 16*
- Flat Iron Steak - 20*
- Chicken Breast - 14

SIDES

Potato Purée,
Chicken Jus, Crispy Shallot - 13

Heirloom Carrots, Truffle Honey,
Toasted Hazelnuts - 13

Italian Fries,
Roasted Garlic Aioli - 9

Insalata Mista,
Mixed Baby Greens,
Seasonal Vegetables,
Shallot Vinaigrette - 13



BY CHEF SCOTT CONANT

THE AMERICANO

IN ROOM DINING 12PM-10PM

ENTRÉES

All sandwiches come with a choice of fries or side salad.

THE AMERICANO BURGER
8oz Wagyu, Truffle Aioli, Lettuce, Tomato, Onion, Fontina on Brioche Bun - 22*

MEATBALL HERO
Pomodoro, Basil, Stracciatella - 19

TURKEY CLUB
Bacon, Avocado, Lettuce, Tomato, Calabrian Chili Aioli - 18

FRIED CHICKEN SANDWICH
Calabrian Chili Radicchio Slaw, Lettuce, Tomato - 21

NY STRIP

Served with Salsa Verde,
14oz - 60*

ROASTED HALF CHICKEN
Truffle Chicken Jus, Potato Purée, Prezzemolo "Chimichurri" - 32

CAULIFLOWER "STEAK"
Carrot Purée, Asparagus, Pine Nut Gremolata (Vegan Option) - 22

DESSERTS

CHOCOLATE TORTINO
Chocolate Caramel Mousse, Marasca Cherry, Cacao Nib Tuille - 16

SALTED CARAMEL BUDINO
Chocolate Tuille, Vanilla Whipped Cream, Caramel Popcorn - 14

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