

## FOR THE TABLE

**SALUMI & CHEESE BOARD**  
Chef's Daily Selection - 18

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

**MEATBALL POMODORO**  
Stracciatella, Garlic Mollica, Basil - 18

## SANDWICHES

Choice of • Fries • Side Salad

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

**MEATBALL HERO**  
Pomodoro, Basil, Stracciatella - 19

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

**CHOPPED ANTIPASTO SALAD**  
Market Greens, Soppressata, Provolone, Pickles, Red Wine Vinaigrette - 20

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

### SALAD ADDITIONS

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

## 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

# THE AMERICANO LUNCH

## 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 Ragù, Fontina Fonduta - 36

**PASTA AL POMODORO**  
Chef's Signature Sauce - 24

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

## 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

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

**DIVER SCALLOPS**  
Corn, Baby Zucchini, Guanciale Agrodolce - 41

**GRILLED HERBED CHICKEN PAILLARD**  
Marinated Vegetables, Goat Cheese, Petite Greens - 24

## 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, California, NV - 14

**CHAMPAGNE**, Deutz, Aÿ, France, NV - 25

**ROSÉ**, 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

BY CHEF SCOTT CONANT

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.