

FOR THE TABLE

FOCACCIA RIPIENA

Stuffed with Stracchino Cheese, Potato, Pesto - 14

SALUMI & CHEESE BOARD

Chef's Daily Selection
Medio - 18 / Grande - 26

CAVIAR FRIES

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

APPETIZERS

SALT & PEPPER FRITTO MISTO

Rock Shrimp, Calamari, Cherry Peppers,
Green Onion - 24

MEATBALL POMODORO

Stracciatella, Garlic Crumble, Basil - 18

OLIVE OIL POACHED OCTOPUS

Fingerling Potatoes, Olives, Capers - 22

BRAISED WAGYU BEEF CHEEKS

Vegetable Fregola, Pumpkin Seed "Togarashi" - 21

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo - 19

SALADS

THE AMERICANO WEDGE

Butter Bibb Lettuce, Marinated Tomatoes, Crispy
Lardons, Buttermilk Blue Cheese Dressing - 18

CAESAR

Gem Lettuce, Colatura Dressing, Parmigiano,
Garlic Crumble - 17

BURRATA

Delicata Squash, Nduja Toast,
Almond Truffle Froth - 19

CHILLED SEAFOOD

HAMACHI CRUDO

Pickled Shallot, Taggiasca Olive,
Tomato Water - 23*

SHRIMP COCKTAIL

Charred Lemon, Cocktail Sauce - 30*

OYSTERS ON THE HALF SHELL

Daily Market Selection, Prosecco Mignonette - MP

SEAFOOD TOWER

Shrimp, Oysters, Daily Market Selection
Medio - MP / Grande - MP
Add 2oz Caviar - 50*

HOUSEMADE PASTA

CAMPANELLE AI GAMBERI*

Prawn, Sea Urchin, Calabrian Chili, Breadcrumbs - 38

AGNOLOTTI DEL PLIN

Braised Duck, Foie Gras Emulsion, Port - 30

TAGLIATELLE WAGYU BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta - 36

PASTA AL POMODORO

Chef's Signature Sauce - 24

TRUFFLE TAJARIN

Truffle Fonduta, Chicken Jus, Shaved Black Truffle - 42

STEAKS*

From our Mesquite & Pecan Wood Burning Grill

FLAT IRON / 8oz - 38

FILET / Petite 6oz - 50 / Center Cut 10oz - 60

RIBEYE / 16oz - 70

NEW YORK / 14oz - 60

BONE IN RIBEYE / 45oz - 155 Market Availability

SAUCES-5

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

SIDES

- + Charred Broccolini - 12
- + Potato Purée, Chicken Jus,
Crispy Shallot - 12
- + Heirloom Carrots, Pistachio Pesto - 13
- + Roasted Wild Mushrooms - 16
- + Italian Fries, Roasted Garlic Aioli - 8
- + Macaroni Tre Formaggi - 12
- + Artisan Bread by Mediterra Bakehouse,
Smoked Butter - 6

ENTRÉES

SPICE ROASTED BLACK COD / Butternut Squash Purée, Maitake Mushroom, Pine Nut Gremolata - 38*

SEARED FAROE ISLAND SALMON / Cauliflower Puree, Hazelnut Gremolata - 34*

ROASTED HALF MARY'S CHICKEN / Truffle Chicken Jus, Fingerling Potatoes, Salsa Verde - 30

MAPLE LEAF FARM SPICED DUCK BREAST / Foie Gras Polpetta, Sunchoke Purée, Pomegranate Jus - 38*

BY CHEF SCOTT CONANT

HEAD CHEF / Chad Morgan

DIRECTOR OF WINE & BEVERAGE / Nicholas Padua

GENERAL MANAGER / Elya Coffman

SPECIALTY COCKTAILS

VERSACE ON THE FLOOR / Serrano Fresno Chili Infused Vodka, Coconut White Balsamic, Mesquite Honey, Basil-Olive Oil Foam - 20* †

PEAS & THANK YOU / Melon-Infused Vodka, Cucumber Acqua Fresca, Snap Pea Tincture - 19 †

SOFIA / Prosecco, Ramazatti Rosso, Italian Apertivo, Tanqueray Gin, Mediterranean Tonic, Italian Bitters - 16

DRUNKEN WIFEY / El Tequileño Tequila, House-Made Limoncello, Elderflower, Italian Herbs - 18

THE THIRD MONK / Yellow Chartreuse, Mesquite Honey, Amaretto, Egg White - 18 * †

THE INFINITE GAME / AMASS Gin, Fair Kumquat Liqueur, Tumeric, Egg White, Fever Tree Club Soda - 19 *

VARIATION ONE / Ron Zacapa Centenario No 23 Rum, Matsui Umeshu Plum Brandy, Elderberry Mesquite-Honey, Herb Bitters - 18

ALL GUCCI / Montenegro Amaro, Elijah Craig Rye Whiskey, Chai Tea, Honey Bitters, Vino Rosso - 18

GLASS TRIP / Naran Espadin Mezcal, Rare Wine Co. Madeira, Martelletti Sweet Vermouth, Porcini Mushrooms, Black Garlic - 19

NIGHT, NIGHT (SERVED HOT) / Apple-Catoctin Creek Rye Whiskey, St. Elizabeth Allspice Dram, Le Verger Terroir Liqueur, Ginger Bitters - 16



SOMMELIER'S PICKS BY THE GLASS

See the entire collection on our wine list

BUBBLES

Franciacorta, Contadi Castaldi Brut, Lombardy, Italy, NV - 18

Prosecco, Drusian Brut Superiore, Valdobbiandene, Italy, NV - 13

Rosé Le Contesse, Veneto, Italy, NV - 14

Champagne, Ayala Brut *Majeur*, Ay, France, NV - 24

ROSÉ

Sangiovese Blend, Scarpetta *Frico*, Tuscany, Italy, 2020 - 12

WHITE

Pinot Grigio, Le Monde, Friuli, Italy, 2020 - 13

Sauvignon Blanc, Venica *Ronco del Cerò*, Collio, Italy, 2020 - 15

Verdicchio, Accadia Angelo Cosono Classico, Marche, Italy, 2018 - 14

Chardonnay, Il Borro *Lamelle*, Tuscany, Italy, 2019 - 17

Chardonnay, Miner Family Vineyards, Napa Valley, California, 2019 - 24

RED

Pinot Noir, Ponzi *Tavola*, Willamette Valley, Oregon, 2018 - 17

Pinot Noir, DuMol *Wester Reach*, Russian River Valley, California, 2019 - 26

Sangiovese, Fattoria di Sammontana Chianti, Tuscany, Italy, 2019 - 16

Nebbiolo, Veglio Michelino e Figlio, Barolo, Piedmont, Italy, 2016 - 24

Primitivo, Vespa *Bruno Dei Vespa*, Puglia, Italy, 2020 - 14

Cabernet Sauvignon, Scattered Peaks, Napa Valley, California, 2018 - 25

Toscana Rosso, Avignonesi *Cantaloro*, Tuscany, Italy, 2018 - 17

THE
AMERICANO

TheAmericano is committed to maintaining the highest standard possible to ensure the health and safety of our guests and team. We are diligently following the guidelines that have been put in place by the Centers of Disease Control and Prevention (CDC), and the Department of Health Services.

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.

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

† May contain Nuts/Treenuts or other Allergens