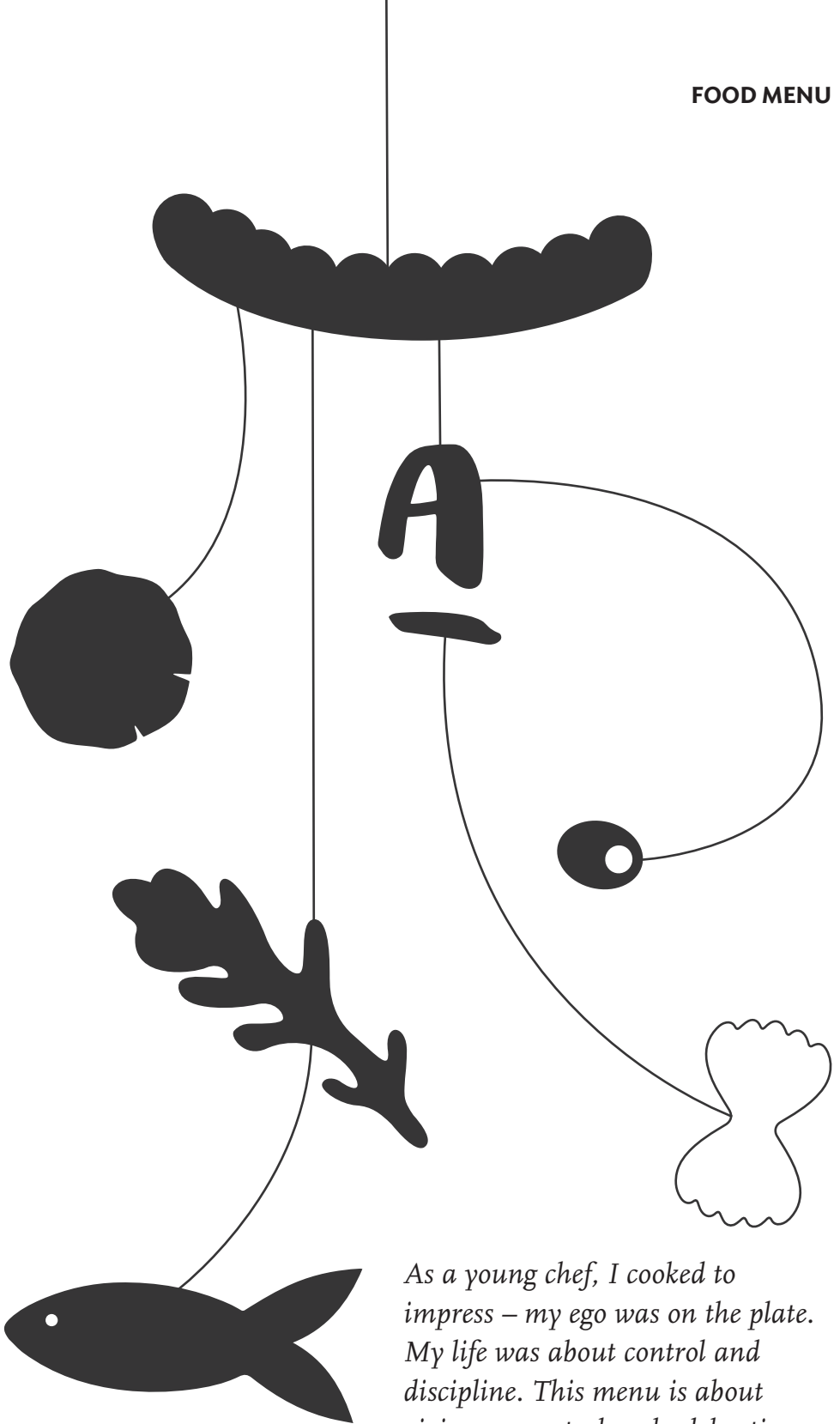




As a young chef, I cooked to impress – my ego was on the plate. My life was about control and discipline. This menu is about giving up control and celebrating the simple things in life.

ALEX SANCHEZ, CHEF

BREAD

San Francisco Sourdough

Wild Fennel, Cultured Butter

Warm Garlic Bread

Focaccia, Garlic & Herbs

COCKTAIL BITES

Warm Spiced Almonds

Smoked Paprika, Rosemary, Sea Salt

Oven Roasted Olives

Sicilian Olives, Garlic, Lemon, Chili

• Steak ‘Tart’are

*Horseradish Cream, Parmesan,
Chive, Pickled Broccoli Stem*

Corn Cracklin’

Americano Ranch Seasoning

Truff Puffs

Truffle, Pecorino, Black Pepper

Love Letters

Avocado & Red Onion Crème Fraîche

SHARE PLATES

Vegetable “Lasagne”

*Thin Sheets of Butternut Squash,
Potato, Parsnip, & Celeriac, layered with
Mushrooms & Besciamella,
Celery Leaf Pesto*

Chopped Salad

*Little Gems, Kale, Radicchio,
Arugula, Avocado, Blue Cheese,
Farro, Croutons, Sherry Vinaigrette*

Little Gem Salad

*Candied Walnuts, Goat Cheese,
Red Onion, Crème Fraîche Vinaigrette*

Baked Ricotta

*Roasted Peppers, Almonds, Torn Herbs,
Crispy Garlic, Focaccia Toast*

Kale Salad

*Green Apple, Tempura Crunch,
Roasted Sesame Dressing*

Shaved Brussels Sprouts

*Brown Butter Almonds, Apricot, Mint,
Crispy Onions, Pecorino Romano*

Burrata

*Warm Corn Pudding, Gaeta Olives,
Rustic Basil Pesto, Fennel*

Truffle & Cauliflower “Risotto”

Without Rice...

• Seared Salmon

*Fennel Braised in Orange, Snow Peas,
Crab Bisque, Fennel Puree*

• Jalapeño Dijon Pork Belly

*Charred Brussels Sprouts,
Celery & Apple Salad*

• Butter Garlic Crab

Mac & Cheese, Ode to TK

• Slow-Cooked Lamb Shoulder

*Dijon & Garlic Crust, Kalamata Olive
Tapenade, Sherry Lentils*

• Crudo of Sea Bass

*Sashimi Style, Espelette Pepper,
Caper & Pine Nut Condiment*

• Spiced Chicken Wings

Our Special Hot Sauce

• Oven Roasted Prawns

Olive Oil, Garlic, Lemon, Rosemary

• Meatballs al Forno

*Spicy Tomato Gravy, Arugula,
Parmigiano Breadcrumbs*

• Duck Ravioli

*Braised Duck, Globe Artichoke,
Celery Root Puree*

Sweetcorn “Ribs”

BBQ Spice, Scallion Aioli, Lime

A voluntary contribution of 10% is added to all checks for the wellbeing of theAmericano team.

We thank you for your support.

AMERICANO

PIZZERIA AMERICANO

Rosso al Burrata

*Roman-Style Thin Crust, Burrata,
Tomato, Garlic, Oregano*

Aglione e Olio

*Roasted Garlic Crema, Fontal,
Fior di Latte, Chili, Parsley*

Margherita

Tomato, Fior di Latte, Basil, Olive Oil

Pink Panther

*Spicy Tomato Crema, Fior di Latte,
Basil, Garlic, Extra-Virgin Olive Oil*

Truffle Mushroom

*Braised Mushrooms, Truffle,
Fontal Cheese, Thyme*

• Maui Wowie

*Smoked Bacon, 'Nduja, Fresno Chili,
Roasted Pineapple, Fior di Latte,
Smoked Scamorza, Cilantro*

• Americano

Tomato, Spicy Salami, Fior di Latte

• Carnivore

*'Nduja, Smoky Bacon, Spicy Salami,
Fennel Sausage, Tomato, Fior di Latte*

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Dips for Crust

Salsa Verde . Chili Garlic . Goat Cheese

PASTA

Pipe alla Norma

*Eggplant, San Marzano Tomato,
Basil, Ricotta, Pecorino*

Pici Pomodoro

San Marzano Tomato, Basil

Ricotta Gnocchi

*Sweetcorn, Tender Baby Zucchini,
Slow-Roasted Tomato, Butter & Chives*

Garganelli

Porcini Mushroom Ragu

Cacio e Pepe

Black Peppercorns & Pecorino Romano

• Gigli

Ragu Bolognese, Parmigiano

• Orecchiette

*House-Made Lamb & Fennel Sausage,
Broccoli, White Wine, Peperoncino*

Lasagnette

*Basil-Pistachio Pesto, Asparagus,
Dried Tomato, Snow Peas*

Black Truffle Cappelletti

*Stuffed with Three Cheeses,
Black Truffle Sauce*

MEAT & FISH

• Americano Roast Chicken

*Half Bird, Herb-Sourdough Stuffing,
Crispy Potatoes, Salsa Verde
(Please allow 45 minutes)*

• House-Aged Tenderloin Steak

Americano Pancetta, Salmoriglio

• Grilled Snapper

*Broccoli, Tokyo Turnips,
Quinoa, Confit Tomato, Lemon*

VEGETABLE ACCOMPANIMENTS

Crispy Potatoes

Crème Fraîche & Herbs

Charred Broccoli

Pickled Chili Vinaigrette

Crispy Brussels Sprouts

Balsamico & Blackberry

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AMERICANO

Americano was born out of our vision to create a laid-back neighborhood restaurant focused on quality produce and thoughtful preparation in a welcoming space. Our inspiration was simple: to create a place where we would be happy going and where everyone could come as they are.

We are committed to using the best **ingredients** we can find in order to give you something vibrant and full of flavour. Our **pizza** dough is fermented for 4 days to develop its unique taste and texture. Our **pasta** is made by hand—our way of paying homage to the culinary traditions and old world techniques of Italy. Everything from our **hot sauce** to our **ricotta** is made right here in our kitchen.

Americano could not exist without our local **community** of artisans, farmers, and purveyors. To name a few: Offerings Farms, Eleftheria Cheese, Kisano, Trikaya, Vrindavan Farms, Zama Organics, Off The Hook, Arqaan Seafood, Anil Jaiswal, Goyal Industries, Farm Made Foods, Spotted Cow Fromagerie, Fine Foods, Fortune Gourmet, Chenab Impex ...