

THE AMERICANO

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spritz & wine by the glass	3
the golden goose	4
liquors	5
beer, water, soft drinks	
coffee + espresso, tea	8
lounge menu	9

specialty cocktails 2

Versace on the Floor 🍸

Serrano + Fresno Chili Infused Vodka,
Coconut and White Balsamic,
Mesquite Honey, Basil Oil Foam 16

Moglie Ubriaca 🍷

Reposado Tequila, Limoncello,
Italicus Liqueur, Farigoule French liqueur 18

Prosciutto?! 🍸

Prosciutto Infused Malfy Gin, Cantaloupe Shrub,
Fresh Basil, Honey 17

The French Connection 🍷

Lazzaroni Amaretto, Hennessy VS,
Cask Aged Amaro, a Secret Note From Us 20

An Offer You Can't Refuse

Almond Infused Rye Whiskey, Walnut Amaro,
Simple Syrup, Amaro Lucano Anniversario,
Olive Bitters, Tiki Bitters 17 🍷

classic cocktails

The AMERICANO 🍸

Heirloom Alchermes American Liqueur,
Antica Carpano, Tiki Bitters, Fever-Tree Soda 17

Olive You More 🍸

Stoli Elit Vodka, Barrel Aged Olive Brine,
Salt Water, Olive Bitters, EVOO,
Choice of Olive 22

Delicioso Sour 🍸

Busel Calvados, Heirloom Pineapple Amaro,
Fresh Lemon Juice, Simple Syrup, Egg White 18

Godfather 🍷

Macallan 12 Scotch, Lazzaroni Amaretto
"Just when I thought I was out, they pull me
back in..." 20

The Vesper 🍸

Vodka, Malfy Gin, Lillet Blanc, Rose Water 17

Negroni 🍷

Barrel-aged in House, Nolet Gin, Antica Carpano,
Select Aperitivo 17

Artiglio Bianco 🍷

Luxardo Maraschino Cherry, Crème de Noyaux,
Dimmi Liqueur, Prosecco, Fever-Tree Club Soda,
#clawisthelaw 18

Hugo 🍷

Italicus Liqueur, Mint, Lime, Orange,
Fever-Tree Elderflower, Prosecco 16

Sofia 🍷

Aperol, Malfy Italian Gin, Ramazzotti Aperitivo Rosa,
Fever-Tree Mediterranean Soda, Rosemary,
Orange, Franciacorta 16

wines by the glass

Bubbles

Franciacorta, Contadi Castaldi Brut, Lombardy, Italy, NV	18
Prosecco, Drusian Brut Superiore, Valdobbiadene, Italy, NV	13
Rosé, Le Contesse, Veneto, Italy, NV	14
Champagne, Bollinger Brut Special Cuvée, Vallée de Marne, France, NV	35
Champagne, Ruinart Blanc de Blancs, Riems, France, NV	36

White

Pinot Grigio, Scarpetta, Delle Venizie, Italy, 2018	13
Sauvignon Blanc, Venica Jesera, Collio, Italy, 2017	15
Verdicchio, Accadia Angelo Consono Classico, Marche, Italy, 2017	14
Falanghina, De Conciliis, Campania, Italy, 2017	13
Vermentino, Cecchi La Mora, Maremma, Italy 2017	12
Chardonnay, Red Car, Sonoma Coast, California, 2014	16
Chardonnay, Lewis Cellars, Napa Valley, California, 2018	28

Rosé

Carignan, Lioco Indica, Mendocino, California, 2018	13
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Red

Pinot Noir, Ken Wright, Willamette Valley, Oregon, 2017	16
Pinot Noir, Cantina Valle Isarco, Alto Adige, Italy, 2016	14
Sangiovese, Ciacci Piccolomini Rosso di Montalcino, Tuscany, Italy, 2016	19
Sangiovese, Fattoria di Sannontana Chianti, Tuscany, Italy, 2017	16
Nebbiolo, Gaja DaGromis Barolo, Piedmont, Italy, 2015	49
Cabernet Sauvignon, Buehler Vineyards, Napa, California, 2016	16
Cabernet Sauvignon, Frank Family Vineyards, Napa Valley, California 2016	28
Cabernet Blend, Monteverro Verruzzo Toscana Rosso, Maremma, Italy, 2015	17
Primitivo, Masseria Cuturi Tumà, Puglia, Italy, 201	14

The Golden Goose

Americano's \$100 over-the-top homage
to premium and elegant ingredients

Hennessy XO

A blend of 100 Eaux-De-Vie ranging
from 10-70 years old

Grey goose La Poire

embodies the noble flavor of Anjou pears,
prized for their mellow flavor and subtle
sweetness by French chefs and pâtissiers.

Massenez Poire Brandy

Classic French pear Eaux-De-Vie

Grand Marnier Cuvee Du Centenaire Foam

Blend of XO Cognacs and bitter orange Liqueur

\$100

APERTIVI & AMARI 10

Amaretto Lazzaroni
Amaro Lucano Anniversario
Aperol
Dimmi
Creme De Noyaux
Carpano Antica Formula
Heirloom Alchermes
Heirloom Pineapple
Italicus Liquer
La Pivon Dry Vermouth Blanco
La Pivon Sweet Vermouth
Lillet Blanc
Pallini Peach Liquer
Pernod Ricard Pastis
Select Aperitivo

VODKA

Belvedere Pure	16
Chopin	14
Grey Goose	16
Grey Goose La Poire	14
Ketel One	12
Ketel One Citroen	12
Ketel One Orange	12
Stoli Elit	25
Tito's	14

GIN

Bombay Sapphire	14
Bontanist Gin	16
Hendrick's	14
Malfy	12
Malfy Rosso	12
Monkey 47	18
Nolet's Silver	16
Tanqueray	14

TEQUILA

Avion Blanco	14
Casamigos Blanco	14
Patrón Silver	14
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio Anejo	19
Don Julio 1942	40
Don Julio 70th Anniversary	16
Union Mezcal	12
Del Maguey Vida	14
Del Maguey San Luis Del Rio	18
Clase Azul Plata	24
Clase Azul Reposado	28
Clase Azul Anejo	82

RUM

Diplomatico	16
Gosling	12
Meyers Dark	12
Zacapa 23	16
havana Club Anejo Blanco	12

SCOTCH

Bruichladdich	14
Chivas 18yr	14
Glenlivet 12yr	16
Laphroaig 10yr	18
Ardberg Quadrant 10yr	18
Glenmorangie 10yr	14
Johnnie Walker Black	14
Johnnie Walker Red	16
Johnnie Walker Blue	60
Macallan 12	14
Macallan 15	36
Macallan 18	70

WHISKEY

Basil Hayden	14
Blanton's	18
Buffalo Trace	16
Bulleit Straight	14
Crown Royal	14
George Dickel #8	14
Hibiki Harmony	20
High West American Prairie	14
High West Double Rye	16
Jack Daniels	12
Jameson	12
Jefferson's Reserve	18
Jim Beam	12
Knob Creek	14
Knob Creek Rye	14
Larceny Very Small Batch	12
Maker's Mark	14
Redemption Rye	14
Seagrams 7	12
Yamazaki 12yr	16

COGNAC

Hennessy VS	14
Hennessy Privelege Vsop	18
Hennessy XO	55

beer 8

Michelob Ultra	6
Bud Lite	6
Coors Lite	6
Peroni	6
Papago Orange Blossom	8
Pacifico	6
Stella Artois	8
Stone IPA	8
Kiltlifer	8
Anchor Porter	8

water

Acqua Panna or San Pellegrino	7
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soft drinks

Coke • Diet Coke • Sprite	5
Fever-Tree Tonic	5
Fever-Tree Club Soda	5
Fever-Tree Mediterranean Tonic	5
Fever-Tree Elderflower Tonic	5

coffee + espresso

Americano	5
Regular or Decaf	8
Espresso	5
Cappuccino / Latte	6

tea

Desert Blossom	5
Tropical Green	5
House Made Italian Lemonade	5

appetizers

Millbrook Farms Venison Polpette

Celeriac Purée, Black Truffle, Agrodolce 15

Prosciutto San Daniele - 18 months

Served with Focaccia, Giardiniera 16

salads

The Americano Wedge

Iceberg, Blue Straciatella, Crispy Pancetta,
Marinated Tomato, Cured Egg Yolk 15

Bella House

Baby Kale, Arugula, Bing Cherry,
Pistachio, Calabrian Chile Vinaigrette 12

entree's

Rigatoni Salsiccia

Fennel Sausage, Piquillo Ragu, Pomodoro, Ricotta Salata 24

Niman Ranch Pork Milanese

Roasted Bone, Arugula & Treviso Salad 38

Pan Seared Icelandic Salmon

Parsley Chowder, Olive Tapenade 36

Steak & Frites 37