

THE AMERICANO

BUCKHEAD RESTAURANT WEEK

July 22 - 27, 2024 • \$65pp plus tax & gratuity

3-COURSE DINNER

1ST COURSE

CHOOSE ONE

AHI TUNA CRUDO

"Chimichurri", Crispy Risotto, Black Garlic Vinaigrette

POLENTA "CREMOSA"

Seasonal Mushrooms, Truffle Sugo

THE AMERICANO WEDGE

Baby Iceberg Lettuce, Marinated Tomatoes, Crispy Lardons, Buttermilk Blue Cheese Dressing

PASTA

SUPPLEMENT

TAGLIATELLE BOLOGNESE

Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta +15

PASTA AL POMODORO

Chef's Signature Sauce +15

2ND COURSE

CHOOSE ONE

10oz HANGER STEAK

Americano Steak Sauce with choice of potato pureé or charred broccolini

Prime New York (SUPPLEMENT) +25

CHICKEN MILANESE

Tonnato Verde, Petite Greens

SEARED PATAGONIA SALMON

Peas, Mushrooms, Hazelnut Pomegranate Salsa Verde

3RD COURSE

CHOOSE ONE

BOMBOLINI

Strawberry Mousse Stuffed Italian Doughnuts

SALTED CARAMEL BUDINO

Chocolate Tuile, Vanilla Whipped Cream, Caramel Popcorn

WINE PAIRINGS (SUPPLEMENT) +45pp

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

Steak temperature requests of medium or above may require more time to prepare.

Please be advised, we can only accommodate up to four payments per party.

Parties of six or more will be subject to an automatic 20% gratuity.