

APPETIZERS

Baked Clams Oreganata Seasoned Breadcrumbs - White Wine - Citrus Butter	15
Short Rib Mac & Cheese 3 Cheese - Breadcrumbs - Pulled Short Rib	19
Mussels GF Luciano or Marinara	16
Fried Calamari Pomodoro Tossed in Arrabiata, Buffalo -or- Thai (+\$2)	17
Wings Garlic Parmesan, Buffalo -or- BBQ	17
Fried Mozzarella Fried Mozzarella Wedges - Vodka Sauce	13
Antipasto for 2 Spicy Soppresata - Prosciutto - Pecorino Romano - Olives Sharp Cheddar - Fig Jam - Semolina - Roasted Pepper Artichoke - Tomato - Mozzarella - E.V.O.O - Balsamic	25
Empanada Shrimp - Sofrito - Pico - Spicy Remoulade	17
Troffolini Stuffed Pasta With Ricotta & Pear - Truffle Cream Sauce	13
Chicken Parm Style Pizza Fried Ground Organic Chicken - Pomodoro - Mozzarella Vodka Sauce (+\$2)	25
Philly Rolls Thin Sliced Filet - Sautéed Onion - Cheddar - Chipotle	17

SOUP & SALAD

ADD TO SALAD:
CHICKEN +\$6
(4) SHRIMP +\$9

Lobster Bisque -or- French Onion	10
Traditional DF Romaine - Tomato - Cucumber - Pepper - Onion - Olive - Balsamic	11
Caesar Romaine - Pecorino - Crouton - Caesar	12
Avocado Cobb Grilled Chicken - Cucumber - Tomato - Bacon - Gorgonzola Egg - Corn - Balsamic	18
Greek with Quinoa Cucumber - Tomato - Onion - Avocado - Feta Red Wine Vinaigrette	15
Wedge Gorgonzola - Tomato - Onion - Bacon - Blue Cheese	14
Beet & Goat Cheese Mixed Green - Golden Beet - Goat Cheese - Walnut Cranberry - Balsamic	15

****RAW** GF DF This menu may be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Our Gluten Free & Dairy Free items are made with love in a kitchen that contains Gluten and Dairy products.

AMERICANO

PIE BAR

SPECIALTY PIES

Prosciutto Arugula - Lemon - Mozzarella - Pecorino - E.V.O.O	19	21
Honey Spice Spicy Sopresatta - Mozzarella - Honey	19	21
Sausage & Pepper Crumbled Sausage - Cherry Peppers	18	20
Vodka Margarita Pomodoro - Cream - Pancetta - Fresh Mozzarella - Basil	18	20
Buffalo Chicken Hot Sauce - Blue Cheese - Sautéed Chicken	19	21
BBQ Short Rib Pulled Short Rib - Mozzarella - BBQ Sauce - Fried Onion	20	22
Spinach + Artichoke Four Cheese - Spinach - Artichoke	18	20
Big Mac Beef - Lettuce - Pickle - Mac Sauce - American Cheese	21	23
Vegan Pizza V Grandma Sauce - Vegan Mozzarella - Olive - Pepper	17	19

CLASSIC PIES

Regular GF DF	13	Up Side Down GF DF	17	Primavera GF DF	16
Grandma GF DF	15	Sicilian GF DF	15	White GF DF	16

SANDWICHES

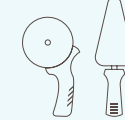
Grilled Chicken Hero Grilled Chicken - Lettuce - Mozzarella Roasted Pepper - Balsamic Aioli	18	Filet Mignon Crispy Onion - Bacon - Provolone Truffle Butter	22
Chicken Parmigiana Hero (+\$2 Vodka Sauce) Organic Pan Fried Chicken - Mozzarella Pomodoro	17	Chicken Burger Ground Chicken - Lettuce - Tomato Chipotle Mayo	18
Eggplant Hero Fried Eggplant - Spicy Soppresata - Pesto Prosciutto - Mozzarella - Roasted Red Pepper	19	**Americano Burger Ground Beef - Lettuce - Tomato - Mac Sauce	18

TACOS GF

Chicken Taco Salsa - Pickled Onion - Cilantro - Guac Queso Fresco - Lettuce - Chipotle Aioli	7	Shrimp Taco Grilled Pineapple - Queso Fresco Red Cabbage - Chipotle Aioli	8
Skirt Steak Taco Pepper & Onion Salsa - Jack & Cheddar Cheese - Guacamole - Jalapeño & Avocado Aioli	8	Cauliflower Taco V Lettuce - Pico - Avocado Jalapeno Crema	7

TOPPINGS

ROASTED PEPPER
FRIED ONION
CHERRY PEPPER
BLACK OLIVE
MUSHROOM
BROCCOLI
VODKA SAUCE
TRUFFLE OIL
FRESH MOZZ
PEPPERONI
MEATBALL
BACON
CHICKEN (+\$5)
CRUMBLLED SAUSAGE (+\$5)
SOPPRESSATA (+\$5)
PROSCIUTTO (+\$5)



1/2 topping	2.00
1 topping	3.00
2 topping	4.00
3 topping	5.00
4 topping	6.00

GF CAULIFLOWER
CRUST +\$3.50

SERVED WITH
— SIDE OF —
FRENCH FRIES

HAND ROLLED
CORN
TORTILLAS

PASTA

GF BROWN RICE PASTA
-OR-
ZUCCHINI LINGUINE +\$2

Fettuccine Bolognese	20
Spaghetti Meatball	19
Penne Alla Vodka	20
Lasagna Bolognese	20
Penne Firenze Sautéed Chicken - Spinach - Fresh Mozzarella - Pink Sauce	23
Short Rib Rigatoni Ricotta - Crispy Onion - Demi Glace - Creamy Marsala Sauce	24
Fettuccine Americano Scallop - Shrimp - Spinach - Cognac - Pink Sauce	26
Porcini Filet Mignon Rigatoni Filet Mignon - Spinach - Porcini Cream Sauce	27
Frutti di Mare Served over Spaghetti or Risotto - Clam - Shrimp - Mussel Roasted Clam & Spicy Garlic Pomodoro Sauce	27
Kobe Ravioli Kobe Beef - Sautéed Vegetable - Truffle Cream Sauce	25
Lobster Ravioli Saffron Broth - Corn - Artichoke - Basil	34
Rigatoni Pesto Pesto Cream - Fresh Mozzarella-Pine Nuts	22

ENTRÉE

Grilled Salmon GF Blackened - Vegetable Quinoa - Mixed Green	28
Seared Branzino GF Pan Seared - White Wine - Capers Basil - Sautéed Spinach	31
Halibut GF Pan Seared - Lemon - Pecorino - Risotto	35
**Filet Mignon	40
**Skirt Steak	43
**Prime Dry-Aged NY Strip	48

Cherry Pepper
Gorgonzola
Cream Sauce
(+\$4)

CLASSICS

Eggplant Rollatini	24
Sausage and Pepper GF DF	25
Chicken Classico Choice of: Parmesan Marsala Bruschetta Francaise Vodka	27

NOW AVAILABLE CHICKEN CUTLETS FREE OF: 31
GLUTEN | WHEAT | DAIRY | EGG | GRAIN
Choice of: Parmesan | Milanese | Bruschetta
DF (Mozzarella +\$3)

SIDES

SPINACH | BROCCOLI RABE | RISOTTO | VEGETABLES - \$9.95
MASHED POTATO | PARMIGIAN TRUFFLE FRIES \$7.25

WE DELIVER 7 DAYS

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