

APPETIZERS

Baked Clams Oreganata Seasoned Breadcrumbs - White Wine - Citrus Butter	15
Short Rib Mac & Cheese 3 Cheese - Breadcrumb - 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
Philly Rolls Thin Sliced Filet - Sauteed Onion & Pepper - Cheddar - Chipotle	17
Troffolini Stuffed Pasta With Ricotta & Pear - Truffle Cream Sauce	13
Capellini Cake Angel Hair - Peas - Bacon - Onion - Cream - Pecorino - Pink Sauce	16
Speck & Eggplant Smoked Prosciutto - Balsamic Grilled Eggplant - Fresh Mozz	18

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** ^{DF} ^{GF} ^V 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 Soppresata - Mozzarella - Honey	19	21
Robiola 4 Cheese - Grilled Cipollini - Crispy Prosciutto	21	23
Vodka Margarita Pomodoro - Cream - Pancetta - Fresh Mozzarella - Basil	18	20
Buffalo Chicken Hot Sauce - Blue Cheese - Sauteed Chicken	19	21
Soppresata & Burrata Fresh Mozz - Pecorino - Basil - EVOO	21	23
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

Margherita ^V 16	Up Side Down ^V 17	Primavera ^V 16
Grandma ^V 15	Sicilian ^V 15	White ^V 16

SANDWICHES

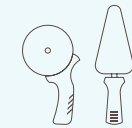
Grilled Chicken Hero 18 Grilled Chicken - Lettuce - Mozzarella Roasted Pepper - Balsamic Aioli	Filet Mignon Hero 22 Crispy Onion - Bacon - Provolone Truffle Butter
Chicken Parmigiana Hero 17 (+\$2 Vodka Sauce) Organic Pan Fried Chicken - Mozzarella Pomodoro	Chicken Burger 18 Ground Chicken - Lettuce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

TACOS ^{GF}

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

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)
SOPPRESATA (+\$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 - Sauteed Vegetable - Truffle Cream Sauce	25
Rigatoni Raffale Sauteed Chicken - Broccoli - Cherry Pepper - Garlic - White Wine	23
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 Mashed Potato - Crispy Onion - Steak Sauce	43
**Skirt Steak Mashed Potato - Crispy Onion - Steak Sauce	43

Cherry Pepper
Gorgonzola
Cream Sauce
(+\$4)

CLASSICS

Eggplant Rollatini	24
Sausage & Pepper ^{GF} ^{DF}	24
Chicken Classico <i>Choice of:</i> 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

@americanopiebar