

L'AMERICANO ESPRESSO BAR

PRIMI COLAZIONE

BREAKFAST
SERVED ALL DAY

Pancetta and Egg Breakfast Sandwich 10.5
Artisan bread with crispy pancetta and organic eggs
Add your choice of dressing; tomato, balsamic, aioli or barbeque

L'Americano Granola Bowl 11
Fresh seasonal fruits, toasted nuts and sheep's milk yoghurt
served with a side of milk and gluten free granola
Non-dairy milk available upon request

Banana Bread with Vanilla Ricotta 9.5
Toasted organic spelt banana bread served with sweet ricotta,
topped with honey and lemon zest

Organic Fruit Toast 8
Toasted organic fruit toast served with butter
and your choice of honey, house-made jam or marmalade (1)

Organic Artisan Toast 8
Toasted organic bread served with butter and topping
of your choice; house-made jam, marmalade, honey,
peanut butter, vegemite or avocado (3)

Prosciutto and Avocado Toast 14
Toasted organic artisan bread served with prosciutto,
avocado mash, seasoned with olive oil, lemon and thyme
Add tomato (2), feta (4), smoked salmon (4) or two pastured organic eggs (4)

Smoked Salmon, Ricotta & Avocado 16
Toasted organic artisan bread served
with avocado mash, ricotta and smoked salmon
Add tomato (2), feta (4) or two pastured organic eggs (4)

Daily selection of artisan pastries

SECONDI COLAZIONE

BRUNCH
SERVED ALL DAY

L'AMERICANO EGG DISH SELECTION 24

Crafted using two soft boiled eggs
and served with organic artisan toast

- i. Avocado mash, farro, cherry tomatoes,
shallots, hazelnuts and dukkah
- ii. Smoked ocean trout, shaved spanish onions,
cucumber, fresh mint, barley, with lemon yoghurt dressing
- iii. Roasted eggplant, roasted cabbage and spanish onion,
crisp pancetta, cumin-spiced sheep's yogurt and mixed seeds

Side options: extra egg (2), cherry tomatoes (2), avocado (4),
crisp pancetta (4), feta (4), prosciutto (4), smoked salmon (4),
gluten free bread (2) mushrooms (2)



OPERATING HOURS

MON - THURS 07:30 - 15:00 | FRI 07:30 - 16:00 | SAT-SUN 09:00 - 16:00

ANTIPASTI

Bread and Olives 14

Served with a selection of Mediterranean accompaniments

Charcuterie Board 27

Chef's selection of cured and aged meats with olives, bread and house pickles

Cheese Board 27

Chef's selection of cheeses served with accompaniments

PRANZO

LUNCH

SERVED ALL DAY

CROSTINI BAR

A selection of traditional Italian open sandwiches served on organic ciabatta toast

Classic Bruschetta 12

Freshly ripened tomatoes, buffalo mozzarella and basil, dressed with olive oil

Eggplant and Buffalo Mozzarella 13

Layered roasted eggplant on buffalo mozzarella, with sundried tomatoes and olives

Pumpkin and Toasted Kale 13

Toasted kale leaves on a bed of roasted pumpkin, topped with pine nuts and feta

L'Americano Tuna Pastrami 14.5

House made spiced tuna pastrami on a bed of taramosalata, shaved fennel, capers and dill

Italian Bacon and Eggs 10.5

Crisp pancetta with soft boiled egg, avocado, cherry tomatoes and basil

Ricotta and Prosciutto Crudo 13

Ricotta and prosciutto served with agrodolce (sweet and sour onions) and fresh herbs

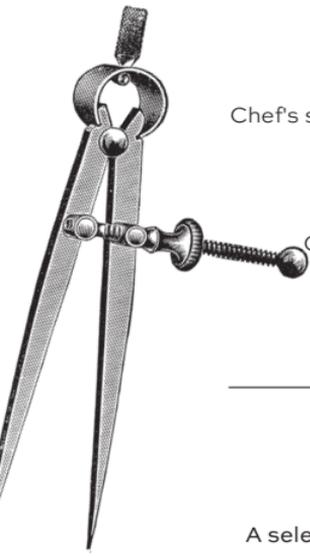
Ricotta, Seasonal Fruit, Honey and Walnuts 10.5

Fresh seasonal fruit served on housemade sweet vanilla ricotta drizzled with honey and topped with walnuts

Chef's Tasting Plate 52

A selection of seven mini crostini

Gluten free options available upon request



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SALAD BAR

L'Americano's Signature Salad 19.5

Shredded cos lettuce, radicchio, fennel, feta, citrus fruit, mint, walnuts, pancetta, cherry tomatoes and parmesan

Add chicken mix (4), smoked salmon (4), smoked chicken (4), toasted ciabatta bread (2), crisp pancetta (4), avocado (4), two soft boiled eggs (4)

Capresse Salad 19.5

Sliced seasonal tomatoes, layers of prosciutto, buffalo mozzarella, and basil oil

Add zucchini or roasted eggplant (2) toasted bread (2)

Please ask staff for daily specials

TRAMEZZINI SANDWICHES

Single 8 / Double 16

Pane Tostato (toasted)

- i. Chicken, celery pesto and aioli
- i. Provolone cheese, prosciutto crudo and agrodolce (sweet and sour onions)
- ii. Salami, olives, sundried tomatoes and mozzarella

Focaccia 12

Mozzarella, basil and prosciutto

Add zucchini (2), avocado (4) roasted eggplant (2) roast cabbage (2)

Multigrain Bagel 14

Smoked salmon, mascarpone, tomatoes, capers, dill and marie rose sauce

Add avocado (4)

Ciabatta of the Day 14

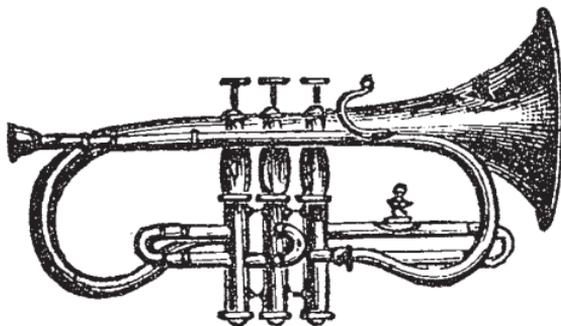
Piadina (toasted wraps) 12

- i. Prosciutto, mozzarella, fresh rocket and basil
- i. Roasted pumpkin, feta, kale and pine nuts
- ii. Tuna, aioli, spanish onion, fresh spinach

DOLCI

SWEETS

Please ask our friendly staff for the daily selection of artisan pastries, cakes and house-made sweets.



L'Americano Head Chef - Alessandro Gandolfi

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS & ALLERGIES

WE ACCEPT ALL MAJOR CREDIT CARDS. VISA, MASTERCARD & AMERICAN EXPRESS. THERE IS A \$5 MINIMUM SPEND FOR VISA & MASTERCARD & \$20 MINIMUM SPEND FOR AMERICAN EXPRESS WITH NO SURCHARGE.