

# L'AMERICANO ESPRESSO BAR

## PRIMI COLAZIONE

### BREAKFAST

SERVED ALL DAY

#### Italian Breakfast Sandwich 14

Brioche bun, soft boiled eggs, crispy pancetta, salsa verde aioli and fresh rocket  
Add Avocado (4), Mushrooms (4)

#### L'Americano Granola Bowl 11

Honey roasted granola and nuts, served with coconut yoghurt and autumn fruit  
A side of milk and gluten-free granola.  
Non-dairy milk available upon request

#### Banana Bread with Vanilla Ricotta 10

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 (4), tomato (2), feta (4), or prosciutto (4), salmon (4)

#### Prosciutto, Avocado, Eggs 22

Avocado mash, cherry tomato, farro, hazelnut dukkah, prosciutto, shallots, organic eggs and artisanal toast  
Add Italian pork sausage (4), tomato (2), feta (4), smoked salmon (4) or two pastured organic eggs (4), mushrooms (4), crisp pancetta (4)



## ANTIPASTI

### APPETISERS

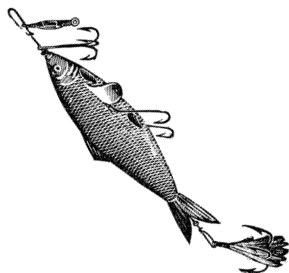
SERVED ALL DAY

#### Charcuterie Board 27

Chef's selection of cured meats with house made olives and bread

#### Cheese Board 27

Chef's selection of cheeses with olives and bread



OPERATING HOURS

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

## PRANZO

LUNCH  
SERVED ALL DAY

### CROSTINI BAR

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

- i. Mixed mushrooms with truffle aioli, lemon thyme and crispy kale (v) 14
- ii. Spanner crab, avocado, chive and radish 14
- iii. Pastrami cured tuna, taramasalata, shaved fennel and capers 16
- iv. Smoked chicken, walnuts, celery, wild rocket and mayonnaise 14

For gluten free requests, ingredients will be served on gluten free bread

### PASTA

#### Ravioli 22

Spinach, ricotta and pine nut ravioli with passata, olives chilli and basil

#### Casarecce 20

Warm Casarecce pasta with basil pesto, potato, peas and rocket

### SALAD BAR

#### L'Americano 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) avocado (4) pancetta (4)

#### Mozzarella Campana 19.5

Fior di latte with heirloom tomatoes, dehydrated olive and basil oil

#### Ladino Salad 19

Bresaola with wild rocket, pecorino cheese, lemon & chive vinaigrette with crisp breads and lemon cheek

#### Tuna Pastrami 21

Tuna Pastrami salad, taramasalata, fennel, capers and dill lemon zest

#### Caesar Salad 19.5

Cos lettuce, crispy pancetta, pecorino, anchovies, garlic croutons, egg and Caesar dressing

#### Polpo Salad 19.5

Octopus and potato salad with cherry heirloom tomatoes, red wine vinaigrette olives, capers and soft herbs



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**TRAMEZZINI SANDWICHES OR WRAP**  
Single 8 / Double 16

**Pane Tostato (toasted)**

- i. Tomato, feta, kale and olive tapenade
- ii. Truffle salami, fontina cheese, honey and radicchio
- iii. Prosciutto, tomato, mozzarella and basil aioli

**Focaccia 12**

Beef meatballs, tomato sauce  
with provolone cheese

**Multigrain Bagel 14**

Smoked salmon, lemon and dill ricotta,  
pickled dill cucumbers and baby capers

**DOLCI**

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**SWEETS**

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Tiramisu 9

Chocolate Tart 9

Vanilla Panna Cotta 9

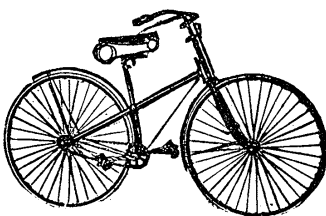
Vanilla panna cotta with berries

Cannoli 9

Single 5 / Trio 13

Ricotta cannoli with honey and pistachio

**CONTINUE TO DRINKS MENU**



Menu created by Aaron Teece

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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.



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## BEER

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PERONI NASTRO AZZURRO 9.5

*Lombardia, Italy*

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## WINE

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### PROSECCO

Biancavigna prosecco Brut NV Doc

*Veneto, Italy*

Glass 14 / Bottle 56

### CHAMPAGNE

Veuve Clicquot

*Reims, France*

Glass 22 / Bottle 120

### WHITE

Cake Pinot Gris

*Adelaide, Australia - 2018*

Glass 14 / Bottle 56

### ROSÉ

AIX

*Cotes de Provence, France - 2018*

Glass 16 / Bottle 60

### RED

Poggio Anima Belial

Sangiovese

*Tuscany, Italy - 2017*

Glass 14 / Bottle 56



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## APÉRTIVO & SPIRITS

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*Menu designed by Archie Rose exclusively for L'Americano*

### NEGRONI 14

*Archie Rose Distiller's Strength Gin, Campari,  
Rosso vermouth orange twist*

### COLD DRIP NEGRONI 16

*Archie Rose, Rose Distillers Strength gin, Campari, Rosso  
vermouth, single origin cold drip coffee, orange twist*

### ESPRESSO MARTINI 16

*Archie Rose Original Vodka, cold drip liquor, espresso,  
vanilla sugar syrup, shaved chocolate*

### APEROL SPRITZ 14

*Aperol, prosecco and soda finished with a slice of orange*

### ELDERFLOWER SPRITZ 16

*Elderflower, prosecco, Archie Rose Original Vodka,  
cucumber and mint*

### AMERTO SOUR 16

*Disaronno, lemon juice and eggwhite*

### BELLINI 12

*Prosecco with peach nectar*



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## COFFEE

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Reg 4 Lge 4.5

Cappuccino

Latte

Flat White

Long Black

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Ristretto 3.5

Piccolo 3.5

Mochaccino 5

Espresso 3.5

Babyccino 1

Cold Drip 5.5

Macchiato 3.5

Doppio 4

Iced Coffee 5



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## HOT DRINKS

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Organic Matcha Latte 5

Organic Hot Chocolate 5

Organic Chai Spice Latte 5

Organic Herbal Teas 5

English Breakfast, Earl Grey, Sencha Green,  
Lemongrass & Ginger or Peppermint

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## CHILLED DRINKS

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Peach Nectar 4

Limonata 4

Chinotto 4

Aranciata Rossa 4

Iced Chocolate 5

Iced Matcha Latte 6

Iced Teas 6

Cold Pressed Juice 7

Kombucha 7

Freshly Squeezed Orange Juice 7

Sparkling Water, Mineral Water  
500ml 4 / 1L 7



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## KEEN FOR SOME MORE?

If you enjoyed your experience at L'Americano, we can extend our offer by providing you with more of our unique, exceptional service.

Find out more below.



### CATERING

With a fresh and delicious Italian inspired menu we can cater for your next meeting or function. Request a catering form today.

### PRIVATE EVENT

Planning an event?

L'Americano is the ideal, intimate venue offering a comprehensive solution encompassing bespoke event styling, creative food offerings and tailored beverage options for your next function.

Talk to us today.

### TABLE BOOKING

For eight guests or more reserve a large dining table for your next group dining experience. Book with ease online or speak to one of our staff today to make a reservation.



### CONTACT

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