

# L'AMERICANO ESPRESSO BAR

## PRIMI COLAZIONE

### BREAKFAST

SERVED ALL DAY

#### Maple Smoked Bacon & Egg Breakfast Sandwich 12.5

Toasted sprouted wheat sourdough, with crispy bacon, two free range eggs, arugula and your choice of dressing: tomato relish, balsamic, aioli or BBQ

#### L'Americano Granola Bowl 12

Fresh toasted mixed nuts and seeds with quality dried fruits, sheep's milk yoghurt and fresh berries  
Served with a side of fresh milk, almond milk or soy

#### Spelt Banana Bread with Vanilla Ricotta 9.5

Toasted spelt banana bread served with sweet ricotta, topped with honey and lemon zest

#### Fruit Toast 8.5

Date, apricot, sultana and walnut packed fruit loaf toasted served with unsalted butter and your choice of jam, marmalade or honey

#### Artisan Toast 8

Toasted sprouted wheat sourdough served with unsalted butter and topping of your choice: mixed berry jam, marmalade, honey, natural peanut butter and vegemite  
Add two free range eggs (4)

#### Prosciutto & Avocado Toast 17

Toasted artisan bread served with prosciutto, avocado mash, seasoned with olive oil, lemon and thyme  
Add tomato (4), feta (4), smoked salmon (5) or two pastured organic eggs (4)

#### Smoked Salmon, Ricotta & Avocado 18

Toasted artisan bread served with avocado mash, ricotta and smoked salmon  
Add tomato (4), 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 artisan toast

- i. Smashed avocado, ricotta, toasted seeds, chilli and coriander
- ii. Smoked salmon, cream cheese, Ligurian olives, capers and agrodolce
- iii. Roasted portobello mushrooms, Italian greens, crisp pancetta, garlic confit and thyme

Side options: extra egg (2), cherry tomatoes (4), avocado (4), crisp pancetta (4), feta (4), smoked salmon (5), gluten free bread (2)



#### OPERATING HOURS

MON - WED 07:00 - 15:00 | THURS - FRI 07:00 - 16:00 | SAT - SUN 08:00 - 15:30

## ANTIPASTI

### Burrata e Pomodoro 18

Vine ripened tomatoes, extra virgin olive oil and basil  
Add prosciutto (5)

### Salumi Misti 29

Selection of cured meats, cheese,  
house pickles, olives and sourdough bread

## PRANZO

### LUNCH

SERVED ALL DAY

### CROSTINI BAR

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

### Classic Bruschetta 13

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

### Eggplant & Buffalo Mozzarella 13

Layered roasted eggplant on buffalo mozzarella,  
with sun-dried tomatoes and olives

### Pumpkin and Toasted Kale 13

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

### Brussel Sprouts & Speck 14

Shaved brussel sprouts, speck, crispy rosemary,  
almonds and parmesan

### Smoked Salmon & Avocado 16

Agrodolce spanish onion, baked ricotta  
and bronze fennel

### Chef's Tasting Plate 45

A selection of five mini crostini

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



### OPERATING HOURS

MON - WED 07:00 - 15:00 | THURS - FRI 07:00 - 16:00 | SAT - SUN 08:00 - 15:30

## 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 (4), smoked salmon (5), toasted ciabatta bread (2), avocado (4), two soft boiled eggs (4)

### Chicken & Kale 19.5 (GF)

Poached chicken breast, curly kale, roasted eggplant, shaved Pink Lady Apple and turmeric yoghurt dressing

### Mahi Mahi Salad 19.5

Poached local Mahi Mahi, zucchini and cannellini beans, olive oil, chilli, mint, Ligurian olives and parsley

Please ask staff for daily specials

## TRAMEZZINI SANDWICHES

Single 10 / Double 17

### Pane Tostato (toasted)

- i. Free range chicken, pesto, pumpkin, wild rocket and parmesan
- ii. Roast beef, field mushroom, radicchio, parmesan and balsamic vinegar
- iii. Mortadella, provolone, cucumber pickle and vine ripened tomatoes

### Piadina (toasted wraps) 12

- i. Prosciutto, mozzarella, fresh rocket and basil
- ii. Smoked salmon, lemon ricotta, spanish onion and fresh spinach

## ZUPPA E PASTA

### Soup of the Day 14

Served with crusty bread

### Pumpkin Ravioli 23

Cavalo nero, pine nuts, parmesan and crispy sage

### Gnocchi al Forno 23

Sautéed local mushrooms, porcini, spinach and Taleggio

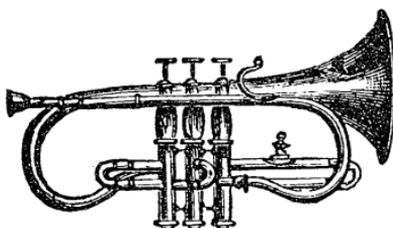
## DOLCI

---

### SWEETS

---

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



## 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

L'Americano Espresso Bar  
400 Wickham Street  
Fortitude Valley QLD 4006  
T. 0447 385 520  
[www.lamericano.com.au](http://www.lamericano.com.au)