

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

Served with a side of fresh milk, almond milk or soy

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 or vegemite

Add avocado (4), tomato (2), feta (4), prosciutto (4), salmon (4)

Prosciutto, Avocado & Egg With Toast 22

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



ANTIPASTI

APPETISERS

SERVED ALL DAY

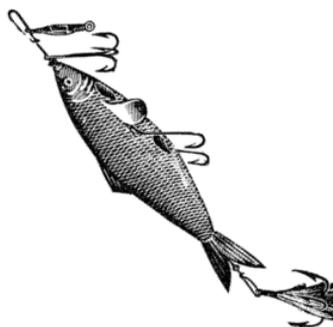
Charcuterie Board 27

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

Cheese Board 27

Chef's selection of cheeses with olives and bread

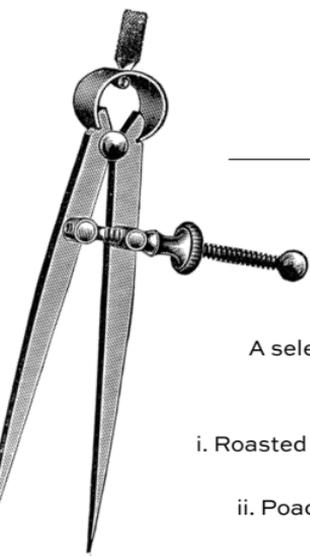
Please ask our staff for a selection of both Charcuterie and Cheese 35



OPERATING HOURS

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

10% SURCHARGE APPLIED TO PUBLIC HOLIDAYS



PRANZO

LUNCH
SERVED ALL DAY

CROSTINI BAR

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

- i. Roasted pumpkin, goats cheese and prosciutto crudo 14
- ii. Poached crab, truffle aioli and roasted chicory 14
- iii. Pastrami cured tuna, taramasalata, shaved fennel and capers 16
- iv. Mushroom, lemon thyme and ricotta (v) 14

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

ZUPPA, PASTA E FOCACCIA

Soup of the Day 14

Please ask our friendly staff for soup of the day served with bread and parmesan

Add crispy pancetta (4)

Ravioli 22

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

Pair with Storm Bay Pinot Noir

Gnocchi 22

Potato gnocchi with lamb ragu and crispy rosemary

Lamb Meatball With Focaccia 18

Lamb meatballs in rich tomato sauce, olives and sage served with focaccia bread

Pair with the Rockbare Shiraz

SALAD BAR

L'Americano Signature Salad 20.5

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

Pair with Rameau D'Or Rose

Zucca 19

Roasted pumpkin, pearl cous cous, radicchio, baby spinach and blood orange

Tuna Pastrami 21

Pastrami cured tuna salad, taramasalata, fennel, capers, dill and lemon zest

Pair with Biancavigna Prosecco Brut NV DOC

Pollo IIsalata 19

Poached chicken, rocket, pear, parmesan and walnut salad

Pair with Breganze Savardo Pinot Grigio



Add poached chicken (4), chicken mix (4), smoked salmon (4), avocado (4), pancetta (4), roast pumpkin (4), prosciutto (4), crisp pancetta (4), two soft boiled eggs (4)

TRAMEZZINI SANDWICHES OR WRAP
Single 8 / Double 16

i. Grilled pumpkin, mozzarella and baby spinach

ii. Pulled pork with cabbage slaw

iii. Salami, Fontina cheese and basil pesto

iv. Prosciutto, tomato, mozzarella and basil

Multigrain Bagel 14

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

DOLCI

SWEETS

Tiramisu 9

Cannoli 9

Single 5 / Trio 13

Ricotta cannoli with honey and pistachio

Espresso Chocolate Pot 8

An espresso chocolate pot
served with biscotti



Menu created by Aaron Teece

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.

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
24-34 O'Riordan Street
Alexandria NSW 2015
T. 0475 838 106
www.lamericano.com.au

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