

L'AMERICANO ESPRESSO BAR

PRIMI COLAZIONE

BREAKFAST

SERVED ALL DAY

L'Americano Breakfast Brioche 12.5

Toasted brioche, with crispy bacon,
two free range eggs, arugula & your choice of dressing:
tomato relish, balsamic, aioli or BBQ

L'Americano Granola Bowl 12

Fresh toasted mixed nuts & seeds with quality
dried fruits, sheep's milk yoghurt & fresh berries

Served with a side of fresh milk

Add almond or soy milk (0.50)

Spelt Banana Bread With Vanilla Ricotta 9.5

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

Fruit Toast 8.5

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

Artisan Toast 8

Toasted sprouted wheat sourdough served with
unsalted butter & your choice of topping: mixed berry jam,
marmalade, honey, natural peanut butter or Vegemite

Add two free range eggs (4)

Croissant con Prosciutto Cotto 9.5

Croissant filled with ham & provolone cheese

Crespelle 16

Two warm Italian style crepes served with caramelised banana,
Nutella, hazelnuts & ricotta

Daily Selection Of Artisan Pastries



SECONDI COLAZIONE

BRUNCH

SERVED ALL DAY

L'AMERICANO EGG DISH SELECTION 24

Crafted using two soft boiled eggs
& served with toasted sprouted wheat sourdough toast

i. Crispy bacon, roasted tomato, wilted greens
& sautéed mushrooms

ii. Smoked salmon, cream cheese, Ligurian olives,
capers & agrodolce

iii. Sicilian caponata, Italian greens, roasted pumpkin
& basil pesto

Add extra egg (2), cherry tomatoes (4), avocado (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

Dips & Garlic Pizza 18

Served with a fava dip & salsa crudo

Salumi Misti 29

Selection of cured meats, cheese,
house pickles, olives & 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
& basil dressed with olive oil

Eggplant & Buffalo Mozzarella 13

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

Pumpkin & Toasted Kale 13

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

Ricotta & Prosciutto Crudo 14

Ricotta & prosciutto served with agrodolce
and fresh herbs

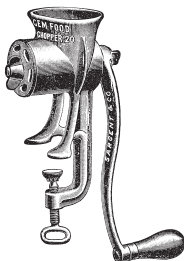
Asparagi Milanese 15

Roasted asparagus, poached egg & parmesan
topped with truffle salt

Chef's Tasting Plate 45

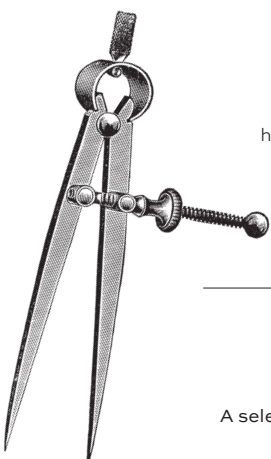
A selection of five mini crostini

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



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SALAD BAR

L'Americano's Signature Salad 19.5

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

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

Classic Caesar 19.5

Cos lettuce, croutons, smoked bacon, poached free range egg, caesar dressing & parmesan

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

Panzanella Alla Senese 19.5

Freshly ripened tomatoes, shaved fennel, toasted sourdough, capsicum, parmesan & basil

Please ask staff for daily specials

TRAMEZZINI SANDWICHES

Single 10 / Double 17

Pane Tostato (toasted)

- i. Poached chicken, celery, walnuts, cos lettuce & tarragon
 - ii. Sicilian caponata, mozzarella & rocket
 - iii. Prosciutto cotto, provolone, arugla, tomato & mustard aioli
- ### Piadina (toasted wraps) 12
- i. Prosciutto di parma, mozzarella, fresh rocket & basil
 - ii. Smoked salmon, lemon ricotta, spanish onion & fresh spinach

ZUPPA E PASTA

Ricotta & Spinach Ravioli 23

Nduja & green peas

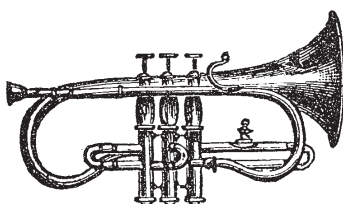
Linguine Aglio, Olio e Peperoncino 18

Extra virgin olive oil, garlic, chilli, lemon, spinach & pangrattato

DOLCI

SWEETS

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



WINE

PROSECCO

Biancavigna Prosecco Brut NV Doc

Veneto, Italy

Glass 14 / Bottle 56

CHAMPAGNE

Veuve Clicquot

Reims, France

Bottle 105

WHITE

Mojo

Sauvignon Blanc

Limestone Coast, South Australia

Glass 13 / Bottle 56

Breganze Savardo

Pinot Grigio

Veneto, Italy

Glass 15 / Bottle 60

ROSÉ

Rameau d'or

Côtes de Provence, France - 2018

Glass 14 / Bottle 60

RED

Storm Bay

Pinot Noir

Tasmania, Australia - 2017

Glass 14 / Bottle 56

Two Hands

Shiraz

McLaren Vale, Australia - 2017

Glass 17 / Bottle 70

APÉRTIVO & SPIRITS

Menu designed by Archie Rose exclusively for L'Americano

L'AMERICANO 12

Campari, Vermouth finished with soda & a slice of orange

NEGRONI 14

Archie Rose Distiller's Strength Gin, Campari,

Rosso Vermouth orange twist

FIZZY PINK 12

*Archie Rose Vodka, lemonade, freshly squeezed lemon
& cranberry juice*

ESPRESSO MARTINI 16

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

APEROL SPRITZ 14

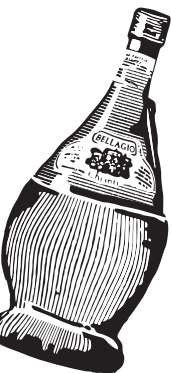
Aperol, prosecco & soda finished with a slice of orange

BELLINI 12

Prosecco with peach nectar

ELDERFLOWER SPRITZ 16

*Archie Rose Original Vodka, elderflower,
prosecco, cucumber & mint*



BEER

PERONI 9.5
Nastro Azzurro (5.1%)
Italy

PERONI 8.5
Leggera (3.5%)
Italy

COFFEE

Regular 4 Large 4.5

Cappuccino

Latte

Flat White

Long Black

Ristretto 3.5

Espresso 3.5

Macchiato 3.5

Piccolo 3.5

Babyccino 1.5

Doppio 4

Mochaccino 5

Iced Coffee 5

Cold Drip 5.5

HOT DRINKS

Organic Matcha Latte 5

Organic Hot Chocolate 5

Organic Chai Five Spice Latte 5

Organic Herbal Teas 5
English Breakfast, Earl Grey, Sencha Green,
Lemongrass & Ginger or Peppermint

CHILLED DRINKS

Lemon Lime Bitters 6

Peach Nectar 4

Limonata 4.5

Chinotto 4.5

Aranciata Rossa 4.5

Iced Chocolate 5

Iced Matcha Latte 6

Organic Iced Teas 6

Cold Pressed Juice 7

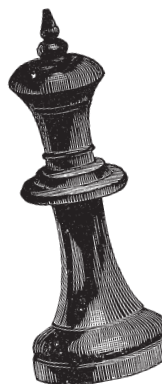
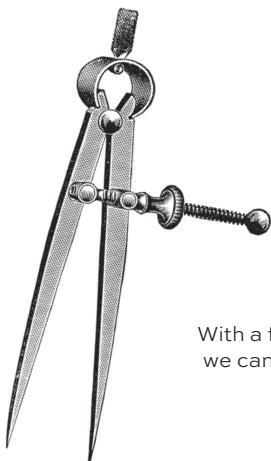
Freshly Squeezed Orange Juice 7.5

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



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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