

THE
AMERICANO

◆ ARIZONA ◆

CHEF'S WEEK

BY CHEFS BEAU MACMILLAN AND PETER MCQUAID

66 PER PERSON++

BEGIN WITH A COMPLIMENTARY COCKTAIL

DOLCE VERDE

roasted tomato infused midori, basil, lemon

CURATED SOMM'S CHOICE WINE PAIRING MENU

+44

FIRST COURSE

HEIRLOOM TOMATO SALAD

wild arugula, shallot, dill, spiced
crouton, smoked bacon, blt ranch

OR

GRILLED QUEEN CREEK PEACHES

whipped stracciatella, shaved
prosciutto, basil, evoo, smoked sea
salt

PASTA COURSE

+15

SPAGHETTI AL POMODORO

tomato, basil, confit garlic, chili,
parmigiano

OR

TAGLIATELLE WAGYU BOLOGNESE

terra heritage wagyu, beef, pork, &
veal, fontina fonduta

SECOND COURSE

MEDITERRANEAN BRANZINO

preserved lemon, capers, smoked
tomato butter, parsley

OR

CHICKEN MARSALA

black truffle and wild mushroom
sugo, garlic spinach, smoked
provolone

OR

THE AMERICANO BISTECCA

+12

8oz woodgrilled bavette steak,
matchstick frites, cremini
mushroom diane sauce

THIRD COURSE

CARROT CAKE

pistachio and golden raisin,
mascarpone cream cheese frosting,
vanilla gelato

OR

SALTED CARAMEL CHEESECAKE

salted caramel, chocolate crumb,
candied pecan