

L'AMERICANO ESPRESSO BAR

PRIMA COLAZIONE

BREAKFAST

SERVED TILL 11:30AM

Pasticceria

Your choice of sweet pastry from the cabinet

Croissant con Prosciutto cotto 10

Croissant filled with ham & fontina cheese

Italian Breakfast Sandwich 18

Brioche bun, poached eggs, crispy pancetta,
salsa verde & fresh rocket

L'Americano Granola Bowl 13

Honey roasted granola, coconut yoghurt,
seasonal fruits served with a side of fresh milk, almond or soy milk

Artisan Toast 10

Toasted organic bread served with butter
and your choice of house-made jam, marmalade, honey,
peanut butter or Vegemite

Prosciutto, Avocado & Eggs With Toast 22.50

Avocado mash, cherry tomatoes, prosciutto,
eggs & artisan toast

Salmon Scrambled Eggs 22.50

Free range scrambled eggs, house marinated salmon &
wilted spinach on sourdough toast

ANTIPASTI

SALUMERIA

SERVED FROM 11:30

Pane 8

House bread with extra virgin olive oil

Olive marinate 10

Marinated mixed olives

Bruschetta trio 16.50

Chickpea puree topped with anchovies,
tomato, basil with extra virgin olive oil
Goats' cheese & watercress

Tavolozza di Salumi 28

A selection of Italian cured meats, Italian cheese,
olive salad, truffle paste & grissini

Parmigiana di Melanzane 24

Baked layers of fried eggplant, Napoli sauce,
mozzarella, parmesan & basil

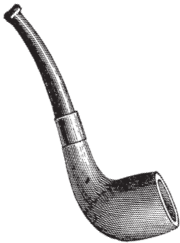
Polpette Napoletane 19

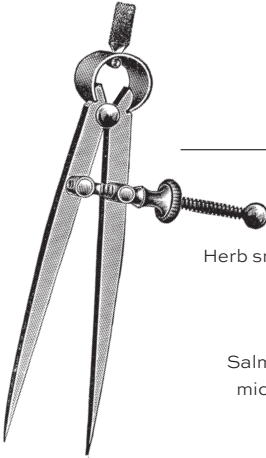
House-made beef & pork meatballs with
pinenuts & sultanas, Napoli sauce & toasted bread



OPERATING HOURS

MON - WED 08:30 - 19:00 | THURS - FRI 08:30 - 21:00 | SAT 08:30 - 19:00 | SUN 09:30 - 19:00





CRUDO

CRUDO BAR

SERVED FROM 11:30

Carpaccio di Manzo 24

Herb smoked beef carpaccio served with rocket, parmesan & Cipriani dressing

Carpaccio di Salmone 24

Salmon crudo, capers, anchovies, fennel & micro herbs with pressed ciabatta toasts

PRANZO

LUNCH

SERVED FROM 11:30

CROSTONI BAR

A selection of traditional Italian toasted panini

Zingara 16

Tomato, Parma ham, mozzarella, rocket & mayonnaise

Valdostana 16

Shredded chicken, Cipriani mayonnaise, cos lettuce & crispy pancetta

Caprese 16

Tomato, mozzarella, basil & extra virgin olive oil

Zucca 16

Pumpkin, taleggio & spinach

Cavaliere 16

Sopressa salami, provolone, capsicum & chilli

Salmon 16

Salmon, chive, cream cheese, capers, Spanish onion & tomato

PASTA, RISOTTO & ZUPPA

Tortelloni 26

Braised duck & aromatic vegetable tortellini, mushroom & truffle butter with sage sauce

Gnocchi 24

House-made potato gnocchi, gorgonzola & walnut

Cannelloni 24

Ricotta & spinach cannelloni with mozzarella & Napoli sauce

Risotto 22

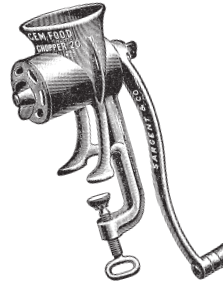
Cauliflower risotto with sage, nut brown butter & parmesan

Pappardelle 24

Truffled pappardelle with beef and pancetta ragu, Italian parsley & aged parmesan

Zuppa 14

Soup changes daily



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SALAD BAR

L'Americano Signature Salad 20.50

Cos lettuce, radicchio, fennel, feta, citrus fruit, mint, walnuts, pancetta, cherry tomatoes & parmesan

Insalata con Zucca 20.50

Roasted butternut & pumpkin salad, raisins, pine nuts, mint, red sorrel, marinated tomatoes with red wine vinaigrette

Insalata con Burrata 20.50

Il Casaro burrata, medley of cherry tomatoes, basil & extra virgin olive oil
Add prosciutto (7)

Insalata di Pollo 20.50

Poached chicken, witloof, watercress, brioche croutons, egg & pickled shallots with lemon dressing

Insalata con Formaggio di Capra 20.50

Marinated fig and spiced nut salad with goats' cheese, fine herbs, shallot & thyme dressing



DOLCI

SWEETS

Classic Tiramisu 12

Espresso, Italian liquor, mascarpone zabaglione, Savoiardi biscuits & chocolate dust

Sicilian Cannoli 10

Filled with sweet ricotta, Bronte pistachios, candied orange & chocolate splinter

Affogato 10

Vanilla ice cream topped with a shot of espresso
Add liqueur of your choice (16)

Torta di Cioccolato 14

Chocolate fondant with vanilla bean ice cream

Semi freddo 10

Vanilla & mascarpone served with amaretti & raspberry coulis



FORMAGGIO

CHEESE

Tavolozza di Formaggio 100g 32

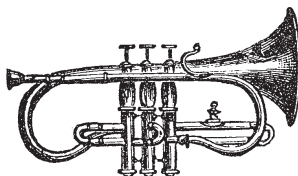
A selection of Gorgonzola, Taleggio Parmigiano Reggiano aged for 36 months with Manuka truffle honey, red wine pears, house pickles & mixed nuts



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.

We offer comprehensive solutions 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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