

THE AMERICANO

Private Dining



THE AMERICANO

KITCHEN | COCKTAILS | PROVISIONS

Private Dining

Thank you for considering TheAmericano for your special event. Our dining room is perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

Events@theamericanobar.com

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THE AMERICANO

261 Main St., Stamford, CT

Located in the heart of downtown Stamford, The Americano offers dining options for up to 125 guests



GUEST CAPACITIES

FAMILY STYLE PLUS	PLATED	COCKTAILS & HORS D'OEUVRES
90	90	125

DINING OPTIONS: FAMILY STYLE OR PLATED

Pricing is per person. In addition to a per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

FAMILY STYLE PLUS	
One Salad	
Three Appetizers	
Choice of Three Entrees	
One Dessert	
LUNCH	\$45
DINNER	\$55

PLATED	
One Salad	
One Appetizer	
Choice of Three Entrees	
One Dessert	
LUNCH	\$55
DINNER	\$60

LUNCH BEVERAGE PACKAGES
BEER & WINE
\$30 for Two Hours
\$40 for Three Hours
TOP-SHELF OPEN BAR
\$45 for Two Hours
\$55 for Three Hours

DINNER BEVERAGE PACKAGES
BEER & WINE
\$40 for Two Hours
\$50 for Three Hours
TOP-SHELF OPEN BAR
\$50 for Two Hours
\$60 for Three Hours

COCKTAIL PARTY \$80
Choose 4 hors d'oeuvres
for up to 2 hours (3 hours \$90)
Includes Top-Shelf Open Bar

SOFT DRINKS - \$10
Bottled Soda, Juice, Coffee, Tea

RAW BAR

Additional \$15 per person

CT Blue Point Oysters
(GF)

Boomamoto MA
(GF)

Little neck Clams
(GF)

Chilled Shrimp Cocktail
(GF)

STARTERS

Charcuterie Board
prosciutto, coppa stagionata, salami picante, buratta, manchego, gouda, goat cheese croquettes, grapes, honey, fig spread

Rock Shrimp Bao Buns
shishito slaw, garlic chili

Truffle Arancini
mushroom risotto, mozzarella, cream marinara

Steak Tartare l'Americaine
black truffle oil, parmesan, lemon aioli

Shrimp Wonton
Hoisin sauce

Burrata
cured prosciutto, baby heirloom tomatoes, sweet balsamic, spinach vinaigrette (GF)

Black Pot Mussels
chilies, tomato, garlic, white wine, butter, basil, crostini

Truffle Fries
aioli parmesan (GF)

SALADS

Apple Goat Cheese
mixed greens, frise, celery, apple, goat cheese croquettes, apple cider vinaigrette

Garden
greens, frise, red onion, tomato, cucumber, peppers, fresh mozzarella, red wine vinaigrette (GF)

Caesar
baby romaine, kale, granny smith apples, crispy parmesan frico (GF)

SIDES

Charred Broccolini
sautéed with garlic (GF)

Risotto
mushrooms, cream

Pomme Frites
salt, oregano (GF)

Spinach
sautéed, garlic, olive oil (GF)

MAINS

FAMILY STYLE

Rigatoni Bolognese
braised beef and pork in barolo wine

Braised Short Rib Ravioli
wild mushroom, parmesan

Prime New York Strip Additional \$12 per person
16 oz Prime NY strip, herbed butter, cilantro shallot sauce, broccolini (GF)

Filet Mignon Additional \$14 per person
8 oz, Prime, mashed potato, asparagus, beurre marchand de vin

Hanger Steak Additional \$7 per person
asparagus, mashed potato, Arg, chimichurri (GF)

PLATED

in addition to above

Tagliatelle Vongole
little neck clams, garlic, white wine

Spicy Lobster Fettuccine
pink sauce, red chilies

Chicken Milanese
arugula, frisee, goat cheese croquettes, lemon, champagne vinaigrette

Pork Scarpariello
14 oz bone in Berkshire chop, cherry pepper sauce, broccolini, basil mashed potato (GF)

Sous Vide Chicken
½ chicken, lemon jus, mashed potato, asparagus

Salmon Poele
basil beurre blanc, tomato caper relish, goat cheese mashed potato (GF)

Scallop Romarin
rosemary, bacon, israeli couscous, butternut squash, spinach, tomato

Halibut Scottato
wild mushroom risotto, roasted pepper sauce

DESSERTS

Caramel Brioche Bread Pudding
with vanilla bean gelato

Almond Amaretto Cake
almond cream, mascarpone, amaretto liquor

Chocolate Decadence
eight layer chocolate cake, vanilla bean gelato

Ricotta Cheesecake Brûlée
blueberry marmalade

Thoroughly cooking meat, poultry, shellfish, seafood and eggs reduces the risk of food-borne illness. Please notify your server of any allergies. 20% gratuity may be added to parties of 6 or more. Please review your receipt carefully.