

Served till 11.30am

**PRIMA COLAZIONE / BREAKFAST**

<b>Croissant con Prosciutto cotto</b> Croissant filled with ham & cheese	<b>9.5</b>
<b>L'Americano Granola Bowl</b> Honey roasted granola & nuts, Greek yoghurt, seasonal fruit with red sorrel & crunchy mango, served with a side of fresh milk Add almond or soy milk (0.50)	<b>15</b>
<b>Spelt Banana Bread with Ricotta</b> Toasted spelt banana bread served with ricotta, topped with honey & lemon zest	<b>10</b>
<b>L'Americano Breakfast Brioche</b> Crispy bacon, two free range eggs & arugula with your choice of dressing: tomato, balsamic, aioli or barbecue sauce	<b>12.5</b>
<b>Eggs Your Way</b> Two free range eggs on grilled sourdough Add bacon (4), tomato (2) mushroom (4) spinach (4) avocado (4)	<b>12.5</b>
<b>Avocado Toast</b> Toasted organic artisan bread served with avocado, ricotta, toasted seeds, lemon oil & chili Add prosciutto (4), tomato (2), feta (4), smoked salmon (4) two free range eggs (4)	<b>16</b>
<b>Daily Selection Of Artisan Pastries</b>	



L'Americano Granola Bowl



Avocado Toast

Served from midday

**SALAD BAR**

<b>L'Americano Signature Salad</b> Shredded cos lettuce, fennel, feta, citrus fruit, mint, walnuts, pancetta, cherry tomatoes & parmesan	<b>19.5</b>
<b>Chicken &amp; Kale Caesar</b> Free range chicken, crispy bacon & Parmesan tossed with Caesar dressing	<b>19.5</b>

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



L'Americano Signature Salad

**PANINIS & PIADINAS**

<b>i.</b> Panini of roast beef, arugula, confit garlic & mustard aioli	<b>14</b>
<b>ii.</b> Panini of tomato, mozzarella, wild rocket & olive tapenade	<b>14</b>
<b>iii.</b> Panini of grilled free range chicken, artichoke, cos lettuce & pesto	<b>14</b>
<b>iv.</b> Piadina of prosciutto di Parma, mozzarella, rocket & basil	<b>12</b>
<b>v.</b> Piadina of roasted pumpkin, ricotta, chili, oregano & basil	<b>12</b>



Free Range Chicken Panini

**CROSTINI BAR**

<b>Classic Bruschetta</b> Freshly ripened tomatoes, buffalo mozzarella & basil, dressed with olive oil	<b>14</b>
<b>Eggplant and Mozzarella</b> Layered grilled eggplant on mozzarella, with sun dried tomato and olives	<b>14</b>
<b>Pumpkin and Toasted Kale</b> Toasted kale leaves on a bed of roasted pumpkin, topped with pine nuts & feta	<b>14</b>
<b>Roasted &amp; Marinated Red Pepper</b> Goats cheese, olives & rosemary	<b>14</b>



Eggplant and Mozzarella Crostini

**SOSTANZIALE**

<b>Tuscan Beef Burger</b> Provolone cheese, cos lettuce & salsa rossa with a side of Tuscan fries	<b>22</b>
<b>Vedura Bowl</b> Avocado, eggplant, pickles, roast tomato, poached egg, fregula, kale, zucchini with pistachio pesto	<b>20</b>
<b>Linguine with Grilled Calamari</b> Cherry tomato, zucchini, chilli, garlic, lemon & parsley	<b>26</b>
<b>Cotoletta di Pollo</b> Breaded chicken breast, Italian coleslaw, fries & lemon	<b>26</b>



Tuscan Beef Burger

**CONTORNI**

<b>Tuscan Fries</b> Rosemary, thyme, garlic, chili & parmesan	<b>8</b>
<b>Rocket &amp; Parmesan Salad</b> Bilpin apple with aged balsamic vinegar	<b>8</b>



Tuscan Fries

**DOLCE**

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