

L'AMERICANO ESPRESSO BAR

PRIMA COLAZIONE

BREAKFAST

SERVED TILL 11:30AM

Pasticceria

Your choice of sweet pastry from the cabinet

Croissant con Prosciutto cotto 8

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 & nuts, coconut yoghurt,
seasonal fruits served with a side of fresh milk, almond milk or soy

Organic 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,
organic eggs & artisan toast

CRUDO

CRUDO BAR

SERVED FROM 11:30

Carpaccio di Manzo 24

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

Crudo 24

Raw market fish, finger lime caviar, pickled cucumber,
fresh chili, aged balsamic vinegar & extra virgin olive oil



OPERATING HOURS

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



ANTIPASTI

SALUMERIA

SERVED FROM 11:30

Pane 7

House bread with extra virgin olive oil

Olive Marinati 10

Marinated mixed olives

Tavolozza di Salumi 32

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

Tavolozza di Formaggio 100g 32

A selection of cheeses & condiments
Manuka truffle honey, red wine pears, house pickles & mixed nuts

Parmigiana di Melanzane 24

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

Polpette Napoletana 19

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

Please ask our staff for a selection of both
Carcuterie & Cheese

PRANZO

LUNCH

SERVED FROM 11:30

CROSTONI BAR

A selection of traditional Italian toasted panini

Zingara 16

Tomato, Parma ham, mozzarella, rocket & mayonnaise

Cotto 16

Fontina, champagne ham & marinated capsicum

Cavaliere 16

Salami, marinated zucchini & thyme

Salmone 16

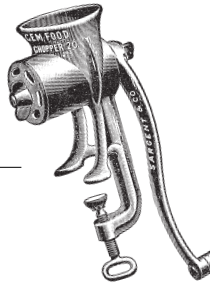
Salmon gravlax, cream cheese, avocado, capers & dill

Caprese 16

Tomato, mozzarella, basil & extra virgin olive oil

Romano 14

Porchetta, provolone, Cipriani dressing & spicy turnip tops



OPERATING HOURS

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

PRANZO

LUNCH

SERVED FROM 11:30

PASTA

Ravioli di Pollo 26

Chicken & spinach ravioli, tomato, thyme, oregano, basil & sage

Gnocchi 26

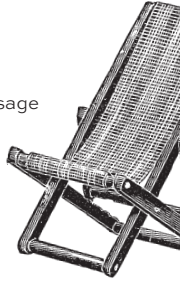
Potato gnocchi with tiger prawns, capsicum, garlic, chili, parsley & lemon oil

Cannelloni 24

Ricotta & spinach cannelloni with mozzarella & Napoli sauce

Risotto 26

Zucchini with thyme, mascarpone & lemon zest



SALAD BAR

L'Americano Signature Salad 20.5

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

Panzanella 19.50

Mixed leaf salad, house preserved tuna, soft boiled eggs, olives, capers, tomato, red onion, cucumber, croutons, aged balsamic vinegar & extra virgin olive oil with anchovies

Insalata con Burrata 19.50

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

Insalata di Pollo 19.50

Pulled chicken, pecorino, salsa verde, fennel, chicory slaw & pistachios



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

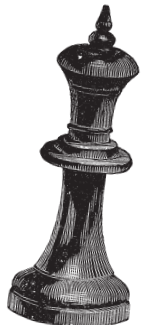
Vanilla ice cream topped with a shot of espresso
Add liqueur of your choice (6)

Fondant di Cioccolato 16

Chocolate fondant with vanilla ice cream

Vanilla Pannacotta 10

Served with seasonal fruit salad



WINE

BOLLICINE

Nino Franco Rustico Prosecco Superiore

Veneto, Italy

Glass 15 / Bottle 70

Poderi Crisci Ombra Sparkling Rosé

Waiheke, New Zealand

Glass 16 / Bottle 75

Ayala Champagne Brut Majeur NV

Reims, France

Glass 23 / Bottle 140

Ayala Champagne Brut Rosé Majeur NV

Reims, France

Bottle 170

ROSÉ

Poderi Crisci Rosé

Waiheke, New Zealand 2018

Glass 16 / Bottle 75

BIANCO

Mt. Beautiful Riesling

North Canterbury, New Zealand 2016

Glass 14.5 / Bottle 65

Auntsfield Single Vineyard Sauvignon Blanc

Marlborough, New Zealand 2018

Glass 13.5 / Bottle 60

Pieropan Soave Classico DOC

Veneto, Italy 2018

Glass 14.5 / Bottle 65

Pala Stellato Vermentino

Sardinia, Italy 2017

Glass 14.5 / Bottle 65

Poderi Crisci Pinot Grigio

Waiheke, New Zealand 2018

Glass 16 / Bottle 75

Antinori Bramito Chardonnay

Umbria, Italy 2017

Glass 16 / Bottle 75

ROSSO

Nautilus Pinot Noir

Central Otago, New Zealand 2016

Glass 16 / Bottle 75

La Valentina Montepulciano

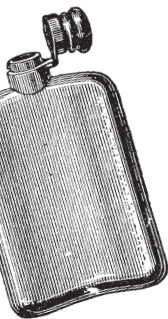
Abruzzo, Italy 2016

Glass 14.5 / Bottle 65

Antinori Peppoli Chianti

Tuscany, Italy 2017

Glass 16 / Bottle 75



WINE

Pala I Fiori Cannonau
Sardina, Italy 2017
Glass 13.5 / Bottle 60

Poderi Crisci Viburno Merlot Blends
Waiheke, New Zealand 2014
Glass 19 / Bottle 90

PODERI CRISCI WINES

Poderi Crisci Arneis
Waiheke, New Zealand 2018
Bottle 75

Poderi Crisci Chardonnay
Waiheke, New Zealand 2018
Bottle 110

Poderi Crisci Merlot Riserva
Waiheke, New Zealand 2014
Bottle 100

VINO DOLCI

Prunotto Moscato d'Asti
Piedmont, Italy 2017
Bottle 70

Moscato di Pantelleria
Pantelleria, Italy
Glass 12 / Bottle 75

Passito di Pantelleria
Pantelleria, Italy
Glass 12 / Bottle 75

APÉRTIVO & SPIRITS

APEROL SPRITZ 16
Aperol, Prosecco & soda finished with a slice of orange

ELDERFLOWER SPRITZ 18
*Prosecco, Grey Goose Vodka, elderflower,
cucumber & mint*

BELLINI 16
Prosecco with peach nectar

AMERICANO 16
Campari, Rosso Vermouth & soda

NEGRONI 18
Gin, Campari, Rosso Vermouth with an orange twist

ESPRESSO MARTINI 18
*Grey Goose Vodka, Cold Drip Liqueur, espresso,
vanilla sugar syrup & shaved chocolate*

BRAMBLE 18
Gin, Chambord & pomegranate syrup

L'AMERICANO CAIPIRINHA 18
Campari, Cointreau, served over crushed ice with a blend of muddled limes



BEER



PERONI NASTRO AZZURRO 10
Lombardia, Italy

PERONI LEGGERA 10
Lombardia, Italy

BIRRA MORETTI 10
Non-alcoholic

BOUNDARY RD BREWERY EDISON LIGHT 10
New Zealand

COFFEE

Reg 5 Lge 5.5

Cappuccino

Latte

Flat White

Long Black

Macchiato 4.5

Piccolo 4.5

Mochaccino 6

Espresso 4

Ristretto 4

Americano 4.5

CHILLED DRINKS

Peach Nectar 5

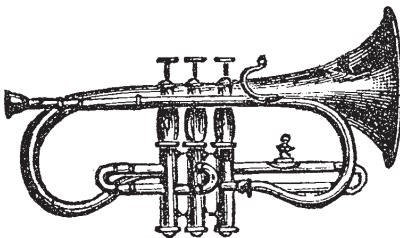
Italian Sodas 6
Limonata, Chinotto, Aranciata Rossa

Iced Tea 8

Kombucha 9

Homegrown Juices 5
Pineapple, Orange, Tomato

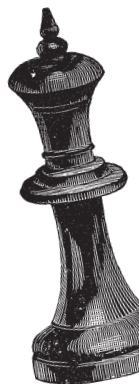
Sparkling Water, Mineral Water
500ml 6 / 1L 10



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

L'Americano Espresso Bar
Shop S123 Level 1
309 Broadway
Newmarket, 1411
Auckland, New Zealand
www.lamericano.co.nz