

AMERICANO

Cafe Beverages

coffee

drip coffee	12oz 2.75	16oz 3.00
chai latte	4.50	
dirty chai latte	4.75	
cold brew	3.75	
espresso	2.75	
macchiato	3.25	
cortado	3.25	
cappuccino	3.75	
latte	4.00	
americano	3.00	
pour over	3.50	
chemex	4.25	
vanilla steamer	3.00	

Tea

jasmine green	4.00
english Breakfast	3.50
earl Grey	3.75
turmeric	4.00
rooibos	3.50
peppermint	3.50
chamomile	3.50
turmeric ginger iced tea	2.50

hot cider 3.75

hot chocolate 4.25

nessalla kombucha 5.00

Seasons Soda 3.75

Topo Chico 3.00

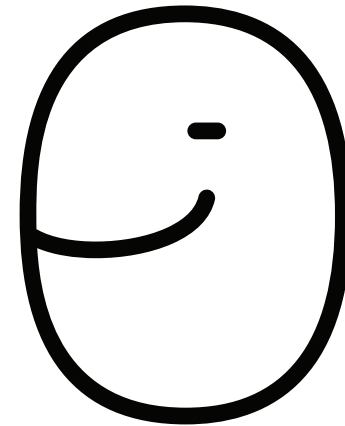
2211 North Ave

www.americano2211.com

773.360.8757

@americano2211

AMERICANO



cafe by day



bar by night

www.americano2211.com

AMERICANO

CAFE MENU AVAILABLE 10AM - 3PM

hot biscuit with butter/house jam	3.25
bruleed half grapefruit	3.5
house granola with yogurt	6.5
creamy burrata	
savory eggplant jam and grilled pita	11
biscuit sandwiches	
soft scrambled egg, schug	6
ham, soft scrambled egg, refogado	6.5
soup w/ grilled bread v	
seasonal, ask your server	6

grain bowl v
seasonal vegetables, ask your server
12 / 2 add egg

lox plate
dill yogurt, cucumber, radish, capers, house pita
hot biscuit with butter/house jam 15

shakshuka
spiced tomato sauce poached eggs, black kale,
grilled bread 12

seared halloumi cheese sandwich with potatoes
heirloom tomatoes, shaved onions, schug 11

house ham & cheese sandwich with potatoes
nordic creamery cheddar cheese, aioli, piccalilli 11



commuter special:
breakfast sandwich + coffee 8.5

Ala Carté
green acres simple greens 5
crispy potatoes with aioli 3
nueskes bacon 4 nueskes ham 4

v = vegan g=gluten free



AMERICANO

DINNER MENU AVAILABLE 5PM-10PM



ROMAN PIZZA

big red*pepperoni, mozz, red sauce,
Chiles, parm 4.5 slice / 22

saltie* arugula, burrata, parm,
Garlic (w prosciutto + 4) 22

spud potato, truffle oil, mozz, parm, sun dried
tomato, ricotta 20

aloha pineapple, ham, banana peppers, red sauce,
mozz, parmesean 21

carne pepperoni, sausage, bacon,
red sauce, mozz, parm 23

basic b mozz, red sauce, parm, herbs 16

EXTRAS

kalamata olives 2.5

ricotta 2.5

banana peppers 2.5

sausage 3

pepperoni 3

bacon 3

prosciutto 4

chiles 2.5

ham 3

mushrooms 2.5

BITES

house marinated olives 5

spiced marcona almonds 6

papas brava 5

fried halloumi 6

SMALL PLATES

creamy burrata

savory eggplant jam and grilled bread 12

brussels sprouts

preserved lemon, mint, chile 8

hummus

chickpea, tahini, schug 9

LARGE PLATES

gnocchi

kale, cream, balsamic 13

half pound burger

cheddar, aioli, mixed greens, local pickles
served with fried potatoes 15

+2 xtra bacon

hanger steak

fried potatoes, green chile &
herb vinaigrette 17

sweet plates

berries and cream, shortbread, mint 8

AMERICANO

Classic americano Cocchi Vermouth di Torino, Don Ciccio Aperitivo, Soda	8
Dimmi americano Cocchi Americano, Dimmi Liquore di Milano, Soda	8
Letherbee americano Cocchi Vermouth di Torino, Letherbee Besk, Don Ciccio Aperitivo, Soda	8
Born To Cry Manzanilla Sherry, Rye Whiskey, Orange, Lime	10
Parting Gift Quinquina, Amaro Montenegro, Fernet, Egg White	10
Secret Rendezvous Gin, Gentiane Apertif, Maraschino, Tonic	9
Speedboat Rum, Mezcal, Amaro Sirene, Demerara	12
Ode To Slow Chapel Cocchi Rosa, Tequila, Besk, Grapefruit, Mint	11



Shiftie
Can of Hamm's and a shot
of Whiskey or Amaro 5

DRAFT BEER

Krombacher Pils	6
Blanche de Bruxelles	6
Belhaven Twisted Thistle IPA	6
HAMM's in a CAN	3

CIDER

Isastegi dry pears, bone dry	7 / 14
Bordelet sparkling demi sec	8 / 36

WINE

SPARKLING

Avinyo Reserva Brut Cava Macabeu blend
bright white fruits, notes of toast 11 / 44

NV Montand Rose Grenache/Cinsault
crisp, dry, red berry notes 10 / 40

Barbolini Lambrusco Grasparossa Medium body,
plum, dried herbs, minerality 8 / 40

ROSE

Guerra Bierzo Mencía pink grapefruit, great texture
and structure yet refreshing 9 / 40

Guissard Bandol Cinsault blend full well
rounded, citrus notes, touch of spice 12 / 50

WHITE

Pajot Gascogne Sauvignon Blanc Blend
citrus and exotic fruit, refreshing 9 / 42

Gorrondona Txakoli Basque Hondarribi blend
fresh, bone dry, slightly effervescent 11 / 49

Guillot Macon Village Chardonnay superbly balanced,
bright minerality, long finish 12 / 55

RED

Guillot Macon Cruzille Gamay bright cherry/cranberry,
earth and spice, no carbonic 11.5 / 52

Paraza Minervois Grenache/Syrah blend
supple dark red fruit, soft tannin 10 / 40

La Zorra Teso Sierra de Salamanca Rufete ripe red
fruit, green tea notes, great acidity and finish
13 / 55

PET NATS by the Bottle *see server for reserve list*