



## Brunch

### Asparagi Freddi\*

traditional Sant Ambroeus steamed asparagus, tomato  
and hard-boiled egg with rainbow microgreens

23

### Omelette Della Casa\*

chef's daily omelette

19

### Crostino Milanese\*

scrambled eggs, vine ripened tomatoes and Parmigiano Reggiano

19

### Salmone Affumicato

Norwegian smoked salmon served with onions and capers

26

### Insalata Centocolori

tri-colored organic lettuces with avocado, buffalo mozzarella and olives

26

### Insalata di Carciofi

rucola salad with thinly sliced artichokes and sliced 24-month aged Parmigiano Reggiano

26

### Insalata di Lenticchie

beluga lentil salad with ratatouille, chickpeas and Caesar dressing

24

### Insalata di Cavolo

organic kale with burrata, 24-month aged Parmigiano Reggiano, focaccia croutons and orange zest

26

### Prosciutto San Daniele e Mozzarella di Bufala

thinly sliced aged prosciutto San Daniele with buffalo mozzarella

27

### Tartare di Tonno\*

first grade yellow fin tuna with avocado, roasted baby beets and pickled carrots

28

### Vitello Tonnato\*

traditional Sant Ambroeus chilled and thinly sliced veal with a tuna sauce garnished with capers

28

### Insalata di Nettuno\*

king crab meat with sliced fennel and orange, dijon mustard

42



## Primi

La Zuppa del Giorno  
warm soup of the day

17

Spaghetti Aglio, Olio e Peperoncino  
traditional Sant Ambroeus spaghetti with garlic, red pepper and extra-virgin olive oil

26

Tagliatelle alla Bolognese  
traditional Sant Ambroeus tagliatelle in a light veal ragù

29

Spaghetti al Pomodoro e Basilico  
spaghetti in San Marzano tomato sauce with fresh basil

26

Lasagna Verde  
traditional Sant Ambroeus spinach pasta layered with veal ragù and besciamella

28

Ravioli di Prosciutto  
prosciutto-filled ravioli with rucola salad, burrata cheese and tomato confit

28

Spaghetti Carbonara\*  
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper

27

Risotto al Parmigiano  
Acquarello risotto with 36-month aged Parmigiano Reggiano and "Villa Manodori" balsamic vinegar

31





## Secondi

### Trancio di Salmone\*

pan-seared salmon with roasted acorn squash, butternut squash purée, pumpkin seeds, meyer lemon and salmon roe

43

### Costata di Manzo\*

sliced, 18-ounce Creekstone Farms bone-in prime ribeye with sautéed spinach, raisins and pine nuts

59

### Suprema di Pollo alla Senape

free range heritage-breed chicken breast served with Dijon sauce, baked sweet potato and baby Brussels sprouts

39

### Cutelèta alla Milanese

our breaded veal chop Milanese

49

### Branzino

whole Mediterranean sea bass served with chiodini mushrooms, braised leeks and baked Idaho potato

57

### Pesce del Giorno

chef's selection of whole wild fish of the day

M/P

### Side Dishes

sautéed broccoli • sautéed spinach • roasted Brussels sprouts • grilled asparagus

13

Chef di Cucina Alberto Andrei (Brescia)