



Antipasti

Asparagi Freddi

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

23

Caprese

buffalo mozzarella, Kumato tomatoes and fresh basil

26

Vitello Tonnato*

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

28

Tartare di Tonno*

sushi grade yellowfin tuna with avocado, roasted baby beets and pickled carrots

28

Prosciutto San Daniele e Mozzarella di Bufala

thinly sliced aged prosciutto San Daniele with buffalo mozzarella

27

Melanzane alla Parmigiana

crispy sliced eggplant layered with tomato sauce and sweet provolone cheese

25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.

A gratuity of 20% for parties of eight or larger is suggested.



Insalate

Insalata di Carciofi

thinly sliced artichokes with arugula, hearts of palm, cherry tomatoes and shaved 24-month aged Parmigiano Reggiano

26

Insalata di Nettuno*

king crab meat with thinly sliced fennel and orange, dijon mustard

42

Insalata di Cavolo

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

26

Insalata di Lenticchie

beluga lentil salad with ratatouille, chickpeas and Caesar dressing

24

Nizzarda

petite green beans, cherry tomatoes, tuna, hard-boiled eggs and bread carasau

25

Insalata Centocolori

tri-colored organic lettuce with avocado, cherry tomatoes, buffalo mozzarella and olives

26



Primi

Tagliatelle alla Bolognese

traditional Sant Ambroeus tagliatelle in a light veal ragù

29

Spaghetti Aglio, Olio e Peperoncino

traditional Sant Ambroeus spaghetti with garlic, red pepper
and extra-virgin olive oil

26

Lasagna Verde

traditional Sant Ambroeus spinach pasta layered
with veal ragù and besciamella

28

Spaghetti Carbonara*

spaghetti with pancetta, organic egg, Parmigiano Reggiano and
fresh black pepper

27

La Zuppa del Giorno

warm soup of the day

17



Primi

Ravioli di Prosciutto

prosciutto-filled ravioli with rucola salad, burrata and
tomato confit

28

Linguine alle Vongole

linguine with Manila clams, extra virgin olive oil, garlic, peperoncino and
fresh parsley

31

Spaghetti al Pomodoro e Basilico

spaghetti with San Marzano tomato sauce with fresh basil

26

Risotto al Parmigiano

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

31

Risotto Frutti di Mare

Acquarello risotto with calamari, shrimp, scallops, mussels and clams
in a light tomato sauce

36



Pesce

Trancio di Salmone*

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

43

Sogliola di Dover

grilled wild Dover sole with seasonal vegetables

69

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



Carne

Suprema di Pollo alla Senape

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

39

Straccetti di Manzo*

thinly sliced filet mignon with insalata of raw vegetables

47

Costata di Manzo*

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

59

Scaloppine ai Funghi

veal scaloppine with roasted porcini and wild mushrooms

49

Cutelèta alla Milanese

our breaded veal chop Milanese

49

Chef di Cucina Alberto Andrei (Brescia)