Ristorante Sant Ambroeus dal 1936

I Crudi*

Raw Bar

Hamachi

hamachi tartare, soy sauce,
ginger dressing,edible flowers

24

Granchio Reale

Alaskan king crab, celery, hearts of palm and horseradish dressing

31

Aragosta

poached lobster, black olives, frisee salad and a citrus dressing

28

Hawaian Ahi Tuna Tartare

tuna, Sriracha sauce, avocado and micro greens

24

Pizzza

Margherita

San Marzano tomatoes, buffalo mozzarella, fresh basil and oregano

18

San Daniele

San Daniele prosciutto, Kumato tomato and arugula

20

Tartufata

taleggio cheese, black truffle and organic egg yolk

24

Split Plate • 8

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Antipasti e Insalate

Appetizers

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

19

San Daniele e Bufala
18-month aged San Daniele prosciutto and buffalo mozzarella

21

Vitello Tonnato
slow-roasted thinly sliced veal with tuna-caper sauce

21

Polpo Croccante
grilled Portuguese octopus, roasted cherry tomatoes, chickpea purée, harissa and fresh herbs

23

Caprese
Kumato tomatoes, buffalo mozzarella and fresh basil

19

Carciofi
thinly sliced artichokes, wild arugula, hearts of palm and shaved Parmigiano Reggiano

19

Lenticchie
Beluga lentil salad with ratatouille, chickpeas and Caesar dressing

18

Misticanza Poinciana
Farm bibb lettuce salad, cottage cheese, almonds, scallion and a fresh herb medley with a light Ginger dressing

19

Primi

Pasta

Minestrone Estivo

traditional garden vegetable soup served with Ligurian basil pesto

18

Bolognese

Cav. Cocco tagliatelle with our traditional veal ragù

26

Pomodoro e Basilico

spaghetti with San Marzano tomatoes, basil and Parmigiano Reggiano

19

Cacio e Pepe

Caponi tagliolini, Pecorino Romano, butter from Cremona and cracked pepper

22

Arrabbiata

pennette with spicy San Marzano tomato sauce, parsley and peperoncino

22

Spaghetti alla Carbonara*

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

23

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Primi

Pasta

Maccaroncini Primavera

maccaroncini , snow peas, asparagus, sun-dried tomatoes and basil pesto

21

Ravioli Di Ricotta

homemade spinach and ricotta ravioli with butter and sage

24

Pappardelle al Brasato

pappardelle with braised shortrib ragù and black truffel

24

Aragosta

spaghetti chitarra, lobster ragù, spicy tomato sauce, capers,

Parsley, touch of garlic

27

A Risotto a Day

Chef's daily risotto

M/P

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Pesce e Carne

Main

Salmone Scozzese

seared organic wild Scottish salmon, barley salad
served with a carrot ginger puree

36

Branzino

mediterranean sea bass fillet served with roasted farm vegeatables and salsa verde

45

Cutelèta alla Milanese

traditional breaded veal, wild arugula, tomato and Parmigiano Reggiano

46

Costata*

grilled 26 oz. dry aged Black Angus served with your choice of a side dish

58

Filetto di Manzo*

Black Angus beef filet, creamed spinach and caramelized shallots
in a green peppercorn sauce

42

Suprema di Pollo al Limone

chicken supreme , baby artichokes, zucchini, lemon zest

31

Scaloppine Agli Asparagi

Veal Scaloppine , piccata sauce and sauteed asparagus

41

Ristorante Sant Ambroeus dal 1936

Simply Cooked

- grilled or seared to your taste -

select an accompanying sauce:
Salmoriglio or Citrus or Peperoncino or Dijon
and served with Steamed Asparagus

Salmon*
caught in the North Sea of Scotland
36

Wild Dover Sole
..in a region called Normandy on the western part of France
M/P

Branzino
European bass caught at the estuaries of Italian rivers
45

Filet Mignon*
grass fed in Colorado
42

Contorni
Sides

roasted yukon gold potatoes • swiss charad
steamed asparagus • roasted brussels sprouts • grilled eggplant

10

CHEF DI CUCINA MARCO BARBISOTTI
from Milano

Please advise us of any food allergies.