Ristorante Sant Ambroeus dal 1936

PANINI CALDI SFIZIOSI

CHICCHIRICHI 15
traditional chicken salad with celery, carrot, and lemon zest

TOAST FARCITO 14
Parma Cotto and fontina with marinated artichokes and roasted peppers

PRIMAVERA 14
marinated grilled vegetables, olive oil, fresh basil and mozzarella

LA SCALA 16
filet mignon carpaccio, Dijon mustard and arugula

SANT AMBROEUS 18
veal Milanese, tomatoes, Dijon mustard

SALMON CROQUE MONSIEUR 22
smoked salmon, Gruyère and butter from Cremona on toast

LOBSTER ECLAIRE 22
lobster, chipotle mayo, mango and fennel salad on an eclaire

I PANINETTI ALL'OLIO

Soft home-baked rolls with a delicate crust perfumed with olive oil

SAN DANIELE PROSCIUTTO 8
with Swiss cheese

PARMA COTTO 8
with Swiss cheese

FELINO SALAMI 8

MORTADELLA 8

TURKEY 8
mozzarella, tomato and Dijon mustard

BRESAOLA 8
with rucola and lemon zest

TUNA* 8
with marinated artichoke

CLASSIC TUNA* 8
with tomato

EGG SALAD* 8
with truffle

VEGETABLE FRITTATA* 8

LE FOCACCINE

Our interpretation of foccaccia is buttery, flaky and slightly salted

TOMATO, FRESH MOZZARELLA AND BASIL 8

SAN DANIELE PROSCIUTTO, FRESH MOZZARELLA 8

SALMONE CROISSANT* 11
smoked salmon, cream cheese and chives on a pretzel croissant

AVOCADO TOAST*
avocado and peperoncino on toasted sunflower bread topped with a hardboiled organic egg
14

*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

WE KINDLY ASK THAT YOU DO NOT REQUEST CHANGES TO THE MENU