

## Panini

### LA SCALA\*

filet mignon carpaccio,  
Dijon mustard and arugula

16

### SANT AMBROEUS

veal Milanese, arugula, tomato  
and Dijon mustard

16

### MC AMBROEUS

ham, Swiss cheese, fried egg  
and red bell pepper sauce

16

### BLT

applewood bacon, avocado,  
tomato, lettuce and light  
mayonnaise on dynamite bread

14

### RUSPANTE

chicken salad, celery  
and carrots

14

### CROISSANT TARTUFATO\*

Sant Ambroeus truffled  
egg salad sandwich

16

### PANINETTI ALL'OLIO

(choice of 2)

tuna artichoke salad,  
tomato, basil & mozzarella,  
or  
prosciutto cotto & Swiss

16

## Contorni

9

CRISPY FINGERLING POTATOES

NIMAN RANCH BACON

CHICKEN BREAKFAST SAUSAGE

SMOKED SALMON

## Colazione

UOVO SODO ORGANICO* . . . . .	5
soft boiled organic egg served with sunflower toast	
TEGAMINO MEDITERRANEO* . . . . .	15
two sunny side up organic eggs with tomato sauce, capers and black olives	
OMELET PARIGINA* . . . . .	16
three eggs with Parisian button mushrooms and fontina cheese	
OMELET TRICOLORE* . . . . .	16
three eggs with mozzarella, spinach, and tomatoes	
SANT AMBROEUS EGGS BENEDICT* . . . . .	18
poached eggs, ham, Hollandaise sauce served on a homemade roll	
NORWEGIAN EGGS BENEDICT* . . . . .	19
poached eggs, Norwegian smoked salmon, Hollandaise sauce served on a homemade roll	
AVOCADO TOAST* . . . . .	15
avocado and peperoncino on toasted sunflower bread topped with two poached organic eggs	
CROSTINO MILANESE* . . . . .	16
toasted bread with scrambled eggs topped with Parmigiano Reggiano	
SALMONE AFFUMICATO* . . . . .	19
Norwegian smoked salmon, onions, capers and crème fraiche	
SANT AMBROEUS YOGURT . . . . .	12
all natural yogurt with fresh berries, organic granola and honey	
SANT AMBROEUS OATMEAL . . . . .	11
steel cut oats with maple syrup and fresh berries	
PANCAKES . . . . .	15
lemon ricotta, blueberries and maple syrup	
SANT AMBROEUS FRENCH TOAST . . . . .	18
vanilla-battered panettone with pistachio, almond and coffee artisanal spreads	
MACEDONIA DI FRUTTA . . . . .	11
seasonal fruit salad, honey	
MIXED BERRIES . . . . .	14
fresh market blueberries, strawberries and raspberries	
POMPELMO . . . . .	7.50
caramelized pink grapefruit half	

## Dal Nostro Forno

VENEZIANA . . . . .	3.50
mini panettone with almond and sugar candy	
I CORNETTI. . . . .	3.50
plain, apricot jam, cream, sugar, or chocolate brioche	
DANISH. . . . .	3.50
choice of: cheese danish or apricot and almond cream danish	

## La Nostre Bevande Calde

ESPRESSO . . . . .	4
single espresso	
ESPRESSO DOPPIO . . . . .	5
double espresso	
GOCCIATO FREDDO . . . . .	4.50
espresso with cold milk served separately	
RISTRETTO . . . . .	4
a "shorter" concentrated espresso	
ESPRESSO LUNGO . . . . .	4
a "longer" espresso	
ESPRESSO CON PANNA . . . . .	5
with whipped cream	
MACCHIATO . . . . .	4.50
espresso "marked" with a drop of milk foam	
AMERICANO . . . . .	4
espresso in a cappuccino cup with a small pitcher of hot water	
CAPPUCCINO . . . . .	6
espresso with hot milk and milk foam	
CAPPUCCINO VIENNESE . . . . .	6.50
cappuccino with whipped cream and cocoa powder	
CAFFÉ LATTE . . . . .	5.50
espresso with hot milk	
SANT AMBROEUS . . . . .	6
espresso with thick hot chocolate, milk foam, cocoa powder	
CIOCCOLATA CALDA . . . . .	5
our dense semisweet hot chocolate	
AMERICAN COFFEE . . . . .	6
regular and decaf brewed coffee served in a pot	

## La Nostre Bevande Fredde

ESPRESSO FREDDO . . . . .	4
espresso and ice	
SHAKERATO . . . . .	6.50
espresso, sugar and ice	
CAPPUCCINO FREDDO . . . . .	6
espresso, cold milk, milk foam and ice	

Chef di Cucina - Andrea Pancani (Prato)

## Spremute

fresh juices

7

VALENCIA ORANGE

GRAPEFRUIT

CARROT, GINGER, APPLE, LEMON

## Tè

6

FINEST SENCHA

green tea

DARJEELING RISHEEHAT

delicate and brisk with a fruity flavor

ENGLISH BREAKFAST BLEND

classic dark breakfast tea

LAPSANG SOUCHONG

rich, mild and smoky

EARL GREY DARJEELING ROYAL

darjeeling with natural bergamot oil

VERBENA

caffeine free

ROOIBOS MARACUJA

rooibos with natural passion  
fruit flavor

LEMON GINGER

soothing, digestive and healthy

GREEN MINT

green tea with mint leaves

CHAMOMILLE

soothing herbal tisane

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\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions.