

Cocktails

16

SA COSMO

Grey Goose Citron, Aperol, Combier
Orange, lime juice, Giffard raspberry
liqueur, cranberry juice

CARRIBE

Bacardi 8 Rum, Giffard banana liqueur,
pineapple juice

CILIEGIA

Russell Reserve Rye, Luxardo
Maraschino, cherry syrup

INGLESE

The London N° 1 Gin, Giffard
blackberry liqueur, Combier, mint,
blackberries

GREEN ENVY

Bulldog Gin, cucumber juice, simple
syrup, pinch of salt

ANGURIA

Skyg Vodka, fresh basil,
watermelon juice

NEGRONI AMERICANO

Russell Reserve Bourbon, sweet
vermouth, orange bitter,
Campari ice cube

MELONE

Espolón Tequila Blanco, honeydew
melon juice, jalapeño syrup

BRAZILERA

Leblon Cachaça, Luxardo Maraschino,
lemon juice, egg white

Spremute

fresh juices

7

VALENCIA ORANGE

GRAPEFRUIT

CARROT, GINGER, APPLE, LEMON

Brunch

TEGAMINO MEDITERRANEO*	15
two sunny side up organic eggs with tomato sauce, capers and black olives	
OMELET PARIGINA*	16
three egg omelet with Parisian button mushrooms and fontina cheese	
OMELET TRICOLORE*	16
three egg omelet with homemade 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, onion, caper and crème fraiche	
PANCAKES	15
lemon ricotta, blueberries and syrup	
SANT AMBROEUS FRENCH TOAST	18
vanilla-battered panettone with pistachio, almond and coffee artisanal spreads	
MIXED BERRIES	14
fresh market blueberries, strawberries and raspberries	

Per Iniziare

LA ZUPPA DEL GIORNO	13
soup of the day	
PROSCIUTTO E MOZZARELLA	23
San Daniele prosciutto with buffalo mozzarella	
PANE, BURRO E ACCIUGHE	26
Cantabrian anchovies, red pickled onions, toasted bread and Baratte butter	
VITELLO TONNATO*	24
thinly sliced chilled veal, tuna sauce and capers	
SCALLOP PANZANELLA	27
seared scallops, Kumato tomatoes, basil oil, gluten free croutons and red pickled onions	
BURRATA	24
burrata, roasted thinly sliced zucchini, basil pesto and baked salty granola	
PARMIGIANA DI MELANZANE	21
baked eggplant layered with tomato sauce, buffalo mozzarella, Parmesan and basil	

Insalate

INSALATA RADICCHIO	21
radicchio tardivo, radicchio del Veneto, mint, pecan, Gorgonzola cheese and balsamic vinegar	
INSALATA LEANDRA	21
Shanghai baby spinach, avocado, hearts of palm, shaved beet, parsnip and tuna confit with a whole grain mustard vinaigrette	
LA NOSTRA CESARE*	19
baby kale, croutons, aged Pecorino Romano, hard-boiled egg and pecan dressing	
INSALATA DI LENTICCHIE	19
beluga lentil salad with ratatouille, chickpeas and Caesar dressing	
INSALATA CENTOCOLORI	19
tri-colored organic lettuce, avocado, buffalo mozzarella, tomatoes and olives	
INSALATA DI CARCIOFI	21
arugula with thinly sliced artichokes, hearts of palm and shaved Parmigiano Reggiano	
CAPRESE	21
buffalo mozzarella, Kumato tomatoes and fresh basil	

Panini

LA SCALA*	16
filet mignon carpaccio, Dijon mustard and arugula	
SANT AMBROEUS	16
veal Milanese, arugula, tomato and Dijon mustard	
MC AMBROEUS	16
ham, Swiss cheese, fried egg and red bell pepper sauce	
BLT	14
applewood bacon, avocado, tomato, lettuce and light mayonnaise on dynamite bread	
RUSPANTE	14
chicken salad, celery and carrots	
CROISSANT TARTUFATO*	16
Sant Ambroeus truffled egg salad sandwich	
PANINETTI ALL'OLIO	16
choice of two: tuna artichoke salad, tomato, basil and mozzarella, or prosciutto cotto and Swiss cheese	

Contorni

CRISPY FINGERLING POTATOES	9
NIMAN RANCH BACON	9
CHICKEN BREAKFAST SAUSAGE	9
SMOKED SALMON	9

Paste

gluten-free pasta is available upon request

TAGLIATELLE ALLA BOLOGNESE	
with a light veal ragù and Parmigiano Reggiano	25
TROFIE AL RAGU DI AGNELLO	
lamb ragù, fresh mint, pistachio, hint of harissa and aged ricotta	26
SPAGHETTI NERI ALLA CARBONARA	
black ink spaghetti with braised leeks, pancetta and poached egg	21

Secondi

SALMONE SCOZZESE*	
seared organic wild Scottish salmon served with vegetables, giardiniera and barley	36
COTOLETTA ALLA MILANESE	
traditional veal chop Milanese served with arugula and tomatoes	45
FILETTO DI MANZO*	
grass-fed Black Angus filet mignon served with sautéed snow peas, roasted Maitaki mushrooms and salmoriglio	44

Verdure

ORTO	
sautéed spring vegetables served with fennel, mint purée and bulgur wheat	24
CARPACCIO DI FINOCCHIO	
fennel carpaccio, Castelvetro olives, capers, Reggiano	19
CAVOLINI	
shaved Brussels Sprouts served with dried cranberries, toasted hazelnuts and Parmesan cheese	19