

## Crudo Bar

### TARTARE DI SALMONE\*

organic salmon, avocado, sunflower seeds and sprouts, chive blossoms and horseradish dressing

23

### GRANCHIO REALE\*

Alaskan King Crab, hearts of palm, celery leaves, horseradish dressing

31

### TARTARE DI TONNO\*

Ahi tuna tartare, chives, chervil and lemon

25

### CARPACCIO DI MANZO\*

thinly sliced raw grass-fed filet mignon, 36-month aged Parmigiano Reggiano and micro arugula

25

## Verdure

### ORTO

sautéed spring vegetables served with fennel, mint purée and bulgur wheat

23

### CARPACCIO DI FINOCCHIO

fennel carpaccio, Castelvetro olives, capers, Reggiano

19

### CAVOLINI

shaved Brussels Sprouts served with dried cranberries, toasted hazelnuts and Parmesan cheese

19

## Antipasti

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

SALUMI E FORMAGGI ..... 23  
an assortment of imported cured meats and cheeses with pickles, marmalade and nuts

TOFU "RICOTTA" ..... 16  
tofu with capers, peperoncino, fava beans, balsamic vinegar, chives, basil and toasted bread

PARMIGIANA DI MELANZANE..... 21  
baked eggplant layered with tomato sauce, buffalo mozzarella, Parmesan and basil

## Insalate

INSALATA DI LENTICCHIE ..... 19  
beluga lentil salad with ratatouille, chickpeas and Caesar dressing

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 CARCIOFI ..... 21  
arugula with thinly sliced artichokes, hearts of palm and shaved Parmigiano Reggiano

INSALATA CENTOCOLORI ..... 19  
tri-colored organic lettuce, avocado, buffalo mozzarella, tomatoes and olives

CAPRESE ..... 21  
buffalo mozzarella, Kumato tomatoes and fresh basil

## Paste

TAGLIATELLE ALLA BOLOGNESE . . . . .	25
tagliatelle with a light veal ragù and Parmigiano Reggiano	
SPAGHETTI AL POMODORO E BASILICO . . . . .	21
spaghetti with tomato sauce and basil	
TROFIE AL RAGÙ DI AGNELLO . . . . .	26
trofie with lamb ragù, fresh mint, pistachio, hint of harissa and aged ricotta	
SPAGHETTI AL PESTO DI BASILICO . . . . .	19
spaghetti with traditional hand-chopped basil pesto, garlic confit and Parmesan	
LINGUINE ALLE VONGOLE . . . . .	26
linguine with New Zealand clams, garlic and fresh parsley in a white wine sauce	
SPAGHETTI NERI ALLA CARBONARA* . . . . .	21
black ink spaghetti with braised leeks, pancetta and poached egg	
LINGUINE CACIO E PEPE . . . . .	21
linguine with Pecorino Romano and fresh ground pepper	
PENNETTE ALL'ARRABBIATA . . . . .	21
pennette with spicy San Marzano tomato sauce, roasted cherry tomatoes, parsley and peperoncino	
SPAGHETTI AGLIO, OLIO E PEPERONCINO . . . . .	18
spaghetti with garlic, extra virgin olive oil and peperoncino	
TAGLIATELLA CAPONI GLUTEN FREE PRIMAVERA . . . . .	21
gluten free tagliatella Caponi with fava bean purée, spring onions and chive blossoms	

## Secondi

BRANZINO . . . . .	38
Mediterranean sea bass fillet served with grilled zucchini, grilled eggplant and half burnt lemon	
SALMONE SCOZZESE* . . . . .	36
seared organic wild Scottish salmon served with vegetables, giardiniera and barley	
STACCETTI DI POLLO . . . . .	29
chicken tenderloin served with broccoli purée, sautéed Yukon potatoes, arugula and mustard gravy	
CUTELÈTA ALLA MILANESE . . . . .	45
traditional veal chop Milanese, served with arugula and tomatoes	
FILETTO DI MANZO* . . . . .	44
grass-fed Black Angus filet mignon served with sautéed snow peas, roasted Maitaki mushrooms and salmoriglio	

## Panini

LA SCALA* filet mignon carpaccio, Dijon mustard, shaved Reggiano and arugula 16
SANT AMBROEUS veal Milanese, arugula, tomato and Dijon 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 and mozzarella, or prosciutto cotto and Swiss 16

## Contorni side dishes

9

SPINACI SALTATI sautéed spinach with Parmigiano Reggiano and cream
CAVOLINI DI BRUXELLES roasted Brussels sprouts with pancetta
CAVOLFIORI E MOSTARDA roasted cauliflower and Dijon mustardtine spices
PATATE PREZZEMOLATE peeled fingerling potatoes with parsley and salmoriglio