Antipasti

LA ZUPPA DEL GIORNO 17

soup of the day

CAPRESE 26

buffalo mozzarella, Kumato tomatoes and fresh basil

BARBABIETOLE E AVOCADO 24

warm beets, heart of palm, avocado, Parmigiano Reggiano purée

MELANZANE ALLA PARMIGIANA 25

crispy sliced eggplant layered with tomato sauce and buffalo mozzarella

ASPARAGI FREDDI* 23

asparagus in a light vinaigrette and diced eggs

SALMONE MARINATO 29

cured salmon, horseradish mayonnaise, dill

COZZE E VONGOLE. 26

mussels and clams with fresh parsley and garlic bread

Crudo Bar

CARPACCIO DI MANZO*

Robiola cheese, charred scallion, frisée, Carta di Musica, olive oil

28

TARTARE DI TONNO*

Calabrian peppers, tangerine, capers

27

STEAK TARTARE*

poached organic egg, Castelmango cheese

27

Insalate

INSALATA DI LENTICCHIE 24

beluga lentil salad with ratatouille, chickpeas and Caesar dressing

INSALATA DI GRANCHIO* 30

crab meat, fried jumbo shrimp, hearts of palm and salsa verde

INSALATA DI PERA E PECORINO 25

mesclun greens, poached pear, Pecorino di Fossa, toasted almonds and Dijon mustard dressing

INSALATA CARCIOFI 26

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

INSALATA CENTOCOLORI 26

tri-colored organic lettuce, avocado, buffalo mozzarella, olives

*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 let us know if you have any food allergies or dietary restrictions.

Chef di Cucina - Fabio Gutierrez

Paste

LINGUINE ALLE VONGOLE 31
linguine with clams, garlic, fresh parsley and extra virgin olive oil

AGNOLOTTI D'AUTUNNO 30
homemade agnolotti filled with veal and Kabocha squash purée with a black truffle sauce

SPAGHETTI ALLA CARBONARA* 25
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper

TAGLIATELLE ALLA BOLOGNESE 29
tagliatelle with a light veal ragù

SPAGHETTI STROFINATI AL PESTO E POMODORO PICCANTE .. . 26
spaghetti with Genovese pesto and spicy tomato sauce

RAVIOLI DELLA CASA. 27
homemade spinach and ricotta ravioli with butter and Parmigiano Reggiano

MEZZE MANICHE AL POMODORO E BASILICO 23
mezze maniche with tomato sauce and basil

SPAGHETTI AL NERO DI SEPPIA 27
spaghetti with baby cuttlefish, calamari, bottarga and fresh arugula

RISOTTO IN NIDO DI CARCIOFI 32
Italian Acquerello rice in a jumbo artichoke heart served with Scamorza cheese, cherry tomato confit and aged balsamico glaze

Secondi

CUTELÈTA ALLA MILANESE 49
breaded veal chop Milanese with arugula and tomatoes

POLLO E MELANZANE. 39
sautéed chicken breast with eggplant and melted mozzarella, topped with fresh tomato sauce

SCALOPPINE AL GORGONZOLA E NOCI 48
veal scaloppine with gorgonzola cheese and walnuts

BISTECCA* 48
12oz prime NY strip steak, arugula and 24-month aged Parmigiano Reggiano

SALMONE* 48
salmon on white asparagus purée with French beans, grilled cherry tomatoes and a truffle-balsamic glaze

BRANZINO ALLA GRIGLIA. 48
grilled Mediterranean sea bass, potatoes and roasted pearl onion in a green herb sauce

CACCIUCCO 46
Ligurian fish stew with octopus, calamari, scallops and catch of the day

Sant Ambroeus serves the finest pasta from Cavalier Giuseppe Cocco. Gluten-free pasta is also available.

Contorni

SPINACI SALTATI
sautéed spinach

CAVOLINI DI BRUXELLES
roasted Brussels sprouts

INSALATA DI POMODORI
kumato tomatoes, cucumber, basil

BROCCOLI AL VAPORE
steamed broccoli

CAVOLO TOSCANO
Tuscan kale, golden raisins

PURÈ DI PATATE
mashed Idaho potatoes

10