

Antipasti

Crudo Bar

CARPACCIO DI MANZO*

celery, Parmigiano Reggiano,
Sant Ambroeus olive oil, lemon

28

CARPACCIO DI TONNO*

Bigeye tuna carpaccio,
avocado, mango

31

STRIPED BASS TARTARE*

avocado, hearts of palm,
red pepper

26

LA ZUPPA DEL GIORNO	17
soup of the day	
CAPRESE	26
buffalo mozzarella, Kumato tomatoes and fresh basil	
LA BURRATA	25
burrata, caramelized figs and honey	
BARBABIETOLE E AVOCADO	24
warm beets, hearts of palm, avocado, Parmigiano Reggiano purée and grated feta	
MELANZANE ALLA PARMIGIANA	25
crispy sliced eggplant layered with tomato sauce and buffalo mozzarella	
ASPARAGI FREDDI*	23
asparagus in a light vinaigrette with diced eggs	
VITELLO TONNATO	28
thinly sliced chilled veal, tuna sauce and capers	
CALAMARI GAMBERI E CAPESANTE	26
pan-seared calamari with shrimp, scallops, French beans, capers and heirloom cherry tomato confit	

Insalate

INSALATA DI LENTICCHIE	24
beluga lentil salad with ratatouille, chickpeas and Caesar dressing	
POLPO ALLA PIASTRA*	31
seared octopus with oven roasted baby zucchini, peppers, Taggiasca olives, drizzled with white wine vinegar	
INSALATA DI PERA E PECORINO	25
mesclun greens, fresh pear, Pecorino di Fossa, toasted almonds and Dijon mustard dressing	
INSALATA CARCIOFI	27
arugula with thinly sliced artichokes, hearts of palm, tomatoes and shaved Parmigiano Reggiano	
INSALATA CENTOCOLORI	27
tri-colored organic lettuce, avocado, buffalo mozzarella and 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.

Paste

SPAGHETTI ALLA CHITARRA	26
homemade spaghetti with cherry tomato sauce and basil	
LINGUINE ALLE VONGOLE	32
linguine with clams, garlic, fresh parsley and extra virgin olive oil	
TAGLIATELLE ALLA BOLOGNESE	31
tagliatelle with a light veal ragù	
LINGUINE AL PESTO	31
linguine with hand-chopped basil pesto	
SPAGHETTI STROFINATI AL PESTO E POMODORO PICCANTE	26
spaghetti with Genovese pesto and spicy tomato sauce	
RAVIOLI DELLA CASA	28
homemade spinach and ricotta ravioli with butter and Parmigiano Reggiano	
TAGLIATELLE CON GAMBERI, FUNGHI E TARTUFO SCORZONE	35
tagliatelle with local shrimp, wild porcini mushrooms and summer black truffle	
RISOTTO AI FRUTTI DI MARE	36
risotto with king crab legs, shrimp, scallops and clams	

Secondi

CUTELÈTA ALLA MILANESE	49
breaded veal chop Milanese with arugula and tomatoes	
SCALOPPINE AGLI ASPARAGI	48
veal scaloppine with asparagus, white wine and shaved 24-month aged Parmigiano Reggiano	
POLLO ALLA MOSTARDA	39
mustard crusted chicken breast served with sweet potatoes and purple cabbage	
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	
SEA BASS IN CROSTA DI PISTACCHI E CAPPERI	49
local black sea bass in pistachio, breadcrumbs and caper crust served with seasonal local vegetables	
NODINO DI VITELLO	54
grilled Creekstone Farms veal chop served with mashed potatoes	
BRANZINO ALLA GRIGLIA	48
grilled Mediterranean sea bass, potatoes and roasted pearl onions in a green herb sauce	

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

PURÈ DI PATATE
mashed Idaho potatoes

RAPINI
sautéed broccoli rabe