

Antipasti

Crudo Bar

CARPACCIO DI MANZO*

celery, Parmigiano Reggiano,
Sant Ambroeus olive oil, lemon

28

TARTARE DI TONNO*

Calabrian peppers,
tangerine, capers

27

STRIPED BASS TARTARE*

avocado, hearts of palm

26

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| 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 | |
| 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 | 27 |
| 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

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| INSALATA DI LENTICCHIE | 24 |
| beluga lentil salad with ratatouille, chickpeas and Caesar dressing | |
| INSALATA DI GRANCHIO* | 26 |
| crab meat, asparagus and Meyer lemon Dijon dressing | |
| 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 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

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| PACCHERI CON SALSICCIA | 27 |
| paccheri with Italian sausage, Calabrian peppers and broccoli rabe | |
| LINGUINE ALLE VONGOLE | 31 |
| linguine with clams, garlic, fresh parsley and extra virgin olive oil | |
| SPAGHETTI ALLA CHITARRA | 24 |
| homemade spaghetti with cherry tomato sauce and basil | |
| TAGLIATELLE ALLA BOLOGNESE | 29 |
| tagliatelle with a light veal ragù | |
| CAPPELLACCI PORTOFINO | 32 |
| homemade scallops, shrimp, and sea bass cappellacci with fava beans in a brandy besciamella sauce | |
| 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 | |
| FETTUCCINE NERE ALL'ARAGOSTA | 38 |
| black squid ink fettuccine with half lobster, oyster mushrooms and tomato sauce | |
| RISOTTO DEL GIORNO | M/P |
| risotto of the day | |

Secondi

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| 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 | |
| DENTICE AI CARCIOFI | 47 |
| red snapper with Taggiasca olives, cherry tomatoes and artichokes | |
| 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