I Nostri Caffe

ESPRESSO
single espresso
4

ESPRESSO DOPPIO
double espresso
5

RISTRETTO
a "shorter" concentrated espresso
4

ESPRESSO LUNGO
a "longer" espresso
4

MACCHIATO
espresso "marked" with
a drop of milk foam
4

AMERICANO
espresso in a cappuccino cup
with a small pitcher of hot water
4

CAPPUCCINO
espresso with hot milk and
milk foam
5

CAFFELATTE
espresso with steamed milk
5

SANT AMBROEUS
espresso with thick hot chocolate,
milk foam, cocoa powder
6

CIOCCOLATA CALDA
our dense semisweet
hot chocolate
5

AMERICAN COFFEE
regular and decaf brewed coffee
served in a pot
5

Cocktails

MIMOSA
Sant Ambroeus prosecco,
freshly squeezed orange juice
16

BELLINI
Sant Ambroeus prosecco,
peach purée
16

SANT AMBROEUS BLOODY MARY
Alain Milliat tomato juice,
Villa Manodori balsamico, horseradish,
mortadella
16

Antipasti

ZUPPA DEL GIORNO 15
soup of the day

TUNA TARTARE* 26
raw Hawaiian tuna, radish salad, Meyer lemon, chives and
Espelette pepper

HAMACHI* 26
raw sliced hamachi, pomegranate, scallion, orange and yuzu sauce

CARPACCIO DI MANZO* 25
thinly sliced raw filet mignon, caper mayonnaise, Parmigiano Reggiano,
autumn misticanza and pickled mustard seeds

CAPRESE INVERNALE 21
roasted kumato tomato, buffalo mozzarella, fresh basil and
extra virgin olive oil

PANE, BURRO E ACCIUGHE 26
Cantabrian anchovies marinated in salmoriglio served
with grilled bread and butter

VITELLO TONNATO* 24
traditional slow-roasted thinly sliced veal with tuna-caper sauce

PROSCIUTTO E MOZZARELLA 24
prosciutto aged 18 months with buffalo mozzarella

ASPARAGI FREDDI* 21
traditional Sant Ambroeus steamed asparagus, tomato and
hard boiled egg

INSALATA DI CARCIOFI 21
thinly sliced artichokes, hearts of palm, wild arugula and
shaved Parmigiano Reggiano

INSALATA CENTOCOLORI 19
avocado, buffalo mozzarella, tomatoes, Castelvetrano olives and
organic mixed garden greens

INSALATA DI NETTUNO* 34
Alaskan king crab, tomato carpaccio, thinly sliced fennel and orange,
lemon and extra virgin olive oil

Paste

Sant Ambroeus serves the finest pasta from Cavalier Giuseppe Cocco.
Gluten-free and whole wheat pastas are also available.

TAGLIATELLE ALLA BOLOGNESE 26
tagliatelle in a traditional veal ragù and Parmigiano Reggiano

SPAGHETTI CARBONARA* 23
spaghetti with pancetta, organic egg, Parmigiano Reggiano and
fresh black pepper

SPAGHETTONE ALL'ASTICE* 38
spaghettone with Maine lobster, tomato sauce and fresh parsley

LINGUINE CACIO E PEPE 21
linguine with Pecorino Romano and fresh black pepper

SPAGHETTI ALL'ARRABBIATA 21
spaghetti with spicy San Marzano tomato sauce, parsley and peperoncino

PAPPARDELLE AL RAGÙ DI CINGHIALE 26
pappardelle with slow cooked wild boar ragù, porcini mushrooms and orange zest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let us know if you have any food allergies or dietary restrictions.

Brunch

TEGAMINO AMERICANO 15
sunny-side up organic eggs with applewood smoked bacon, potatoes and roasted cherry tomatoes

AVOCADO TOAST* 16
avocado with lemon zest and peperoncino on toasted sunflower seed bread topped with two poached organic eggs

CROSTINO MILANESE* 16
organic scrambled eggs served on a homemade roll with vine-ripened tomatoes and Parmigiano Reggiano

OMELET DELLA CASA* 16
organic three egg omelette with choice of two ingredients:
ham, taleggio cheese, spinach, mushroom, onion, tomato

CROSTONE AL COTTO* 16
grilled parma cotto and Swiss cheese on sunflower seed toast topped with two organic sunny-side up eggs and Parmigiano Reggiano

SALMONE AFFUMICATO 18
Norwegian smoked salmon with red onions, capers, focaccia toast and crème fraîche

PANCAKES 15
with fresh market berries and banana

SANT AMBROEUS EGGS BENEDICT* 18
poached eggs, prosciutto cotto, hollandaise sauce served on a homemade roll

NORWEGIAN EGGS BENEDICT* 19
poached eggs, Norwegian smoked salmon, Hollandaise sauce served on a homemade roll

Secondi

SPIGOLA 41
pan-seared wild striped bass, clams guazzetto, romanesco and cherry tomatoes

SALMONE* 36
pan-seared Scottish salmon, black beluga lentils, broccoli purèe and salmon roe

SOGLIOLA DI DOVER . . . . . M/P
grilled or pan-seared wild Dover sole, grilled asparagus and Dijon mustard sauce

PESCE INTERO DEL GIORNO 45
chef's selection of whole wild fish of the day with a choice of our contorni

CUTELÈTA ALLA MILANESE 48
traditional breaded veal chop Milanese garnished with arugula and tomatoes

COSTATA DI MANZO* 16oz / 32oz . . . . . 61 / 116
dry-aged Creekstone Farms côte de bœuf, roasted fingerling potatoes and Maldon salt

FILETTO* 46
pan-seared filet mignon, roasted baby carrots, sunchoke purée and rosemary gravy

Panini

gluten-free bread is available on request

FRIULANO
San Daniele prosciutto with buffalo mozzarella on black olive bread

MONTENAPO
Nova Scotia smoked salmon, cream cheese, avocado on sunflower seed bread

MADUNINA*
beef carpaccio, arugula, Parmigiano Reggiano, Dijon mayonnaise

DUOMO
tuna, mayonnaise, cherry tomato, Castelvetrano olives, celery

CHICCHIRICHI
chicken salad, spinach, artichoke and lemon zest
15

LA SCALA
mortadella, stracciatella, grilled artichoke, balsamic onion
16

SANT AMBROEUS
traditional breaded veal Milanese served with arugula, tomato and a touch of Dijon mustard
18

Contorni

side dishes

CAROTE
roasted baby carrots

ASPARAGI
grilled asparagus

SPINACI
sautéed baby spinach

SALMONE AFFUMICATO
smoked salmon

PATATE ARROSTO
roasted fingerling potatoes

Chef di Cucina - Andrea Bucciarelli (from Abruzzo)