

## I Nostri Caffè

|   |
|---|
| ESPRESSO<br>single espresso<br>4  |
| ESPRESSO DOPPIO<br>double espresso<br>5   |
| RISTRETTO<br>a "shorter" concentrated espresso<br>4                                 |
| ESPRESSO LUNGO<br>a "longer" espresso<br>4  |
| MACCHIATO<br>espresso "marked" with<br>a drop of milk foam<br>4                     |
| AMERICANO<br>espresso in a cappuccino cup<br>with a small pitcher of hot water<br>4 |
| CAPPUCCINO<br>espresso with hot milk and<br>milk foam<br>5                          |
| CAFFÉ LATTE<br>espresso with steamed milk<br>5                                      |
| SANT AMBROEUS<br>espresso with thick hot chocolate,<br>milk foam, cocoa powder<br>6 |
| CIOCCOLATA CALDA<br>our dense semisweet<br>hot chocolate<br>5                       |
| AMERICAN COFFEE<br>regular and decaf brewed coffee<br>served in a pot<br>5          |

## Cocktails

|  |
|--|
| MIMOSA<br>Sant Ambroeus Prosecco,<br>freshly squeezed orange juice<br>16   |
| BELLINI<br>Sant Ambroeus Prosecco,<br>peach purée<br>16  |
| SANT AMBROEUS BLOODY MARY<br>Alain Milliat tomato juice,<br>Villa Manodori balsamico, horseradish,<br>mortadella<br>16 |

## Antipasti

|   |
|---|
| ZUPPA DEL GIORNO<br>soup of the day<br>15   |
| TUNA TARTARE*<br>raw Hawaiian tuna, basil, capers, tomatoes, avocado and Sorrento lemon<br>26   |
| HAMACHI*<br>raw sliced hamachi, orange, fennel, cucumber, aged soy sauce and dill<br>26   |
| BATTUTA DI MANZO*<br>hand cut raw filet mignon, red onions, capers, Dijon mustard<br>served with toasted brioche<br>25                  |
| CAPRESE<br>local Heirloom tomato, buffalo mozzarella, fresh basil and<br>extra virgin olive oil<br>21                                   |
| PANE, BURRO E ACCIUGHE<br>Cantabrian anchovies marinated in salmoriglio served<br>with grilled bread and butter<br>26                   |
| VITELLO TONNATO*<br>traditional slow-roasted thinly sliced veal with tuna-caper sauce<br>24   |
| PROSCIUTTO E MOZZARELLA<br>prosciutto aged 18 months with buffalo mozzarella<br>24  |
| ASPARAGI FREDDI*<br>traditional Sant Ambroeus steamed asparagus, tomato and<br>hard boiled egg<br>21                                    |
| INSALATA DI CARCIOFI<br>thinly sliced artichokes, hearts of palm, wild arugula and<br>shaved Parmigiano Reggiano<br>21                  |
| INSALATA CENTOCOLORI<br>avocado, buffalo mozzarella, tomatoes, Castelvetro olives and<br>organic mixed garden greens<br>19              |
| INSALATA DI NETTUNO*<br>Alaskan king crab, tomato carpaccio, thinly sliced fennel and orange,<br>lemon and extra virgin olive oil<br>36 |

## Paste

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

|   |
|---|
| TAGLIATELLE ALLA BOLOGNESE<br>tagliatelle in a traditional veal ragù and Parmigiano Reggiano<br>26                |
| SPAGHETTI CARBONARA*<br>spaghetti with pancetta, organic egg, Parmigiano Reggiano and<br>fresh black pepper<br>23 |
| MEZZI RIGATONI AL RAGÙ DI POLPO<br>octopus ragù with Taggiasca olives, capers, tomatoes and fresh parsley<br>32   |
| LINGUINE CACIO E PEPE<br>linguine with Pecorino Romano and fresh black pepper<br>21                               |
| SPAGHETTI ALL'ARRABBIATA<br>spaghetti with spicy San Marzano tomato sauce, parsley and peperoncino<br>21          |
| PAPPARDELLE AL RAGÙ DI CONIGLIO<br>pappardelle with slow cooked rabbit ragù and black olive tapenade<br>26        |

# Brunch

|   |    |
|---|----|
| TEGAMINO AMERICANO . . . . .  | 15 |
| sunny-side up eggs with applewood smoked bacon and baby kale  |    |
| 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 baby kale salad and Parmigiano Reggiano                                   |    |
| OMELET DELLA CASA* . . . . .  | 16 |
| three egg omelette with baby kale salad and a 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*  |    |
| two organic poached eggs with hollandaise sauce on a homemade roll, baby kale salad and with your choice of:                    |    |
| Prosciutto cotto . . . . .  | 18 |
| Norwegian smoked salmon . . . . .   | 19 |

# Secondi

|  |     |
|--|-----|
| BACCALÀ . . . . .  | 41  |
| pan-seared cod, clams guazzetto, romanesco and cherry tomatoes                   |     |
| SALMONE* . . . . .   | 36  |
| pan-seared Scottish salmon, black beluga lentils, broccoli purée 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 . . . . .  | 49  |
| 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* . . . . .  | 63  |
| 21 oz Painted Hills Farm grass fed côte de bœuf served with roasted potatoes     |     |
| 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  
15

## MONTENAPO

Nova Scotia smoked salmon, cream cheese, avocado on sunflower seed bread  
15

## MADUNINA\*

beef carpaccio, arugula, Parmigiano Reggiano, Dijon mayonnaise  
15

## DUOMO

tuna, mayonnaise, cherry tomato, Castelvetrano olives, celery  
15

## 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

## ASPARAGI

grilled asparagus

## BACON

Niman Ranch applewood smoked bacon

## PATATE ARROSTO

roasted fingerling potatoes

## SPINACI

sautéed baby spinach

## SALMONE AFFUMICATO

smoked salmon

10

\*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.