

I Nostri Caffè

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
CAFFÉ LATTE 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, basil, capers, tomatoes, avocado and Sorrento lemon
HAMACHI* 26 raw sliced hamachi, orange, fennel, cucumber, aged soy sauce and dill
BATTUTA DI MANZO* 25 hand cut raw filet mignon, red onions, capers, Dijon mustard served with toasted brioche
CAPRESE 21 local Heirloom 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, Castelvetro olives and organic mixed garden greens
INSALATA DI NETTUNO* 36 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
MEZZI RIGATONI AL RAGÙ DI POLPO 32 octopus ragù with Taggiasca olives, capers, tomatoes 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 CONIGLIO 26 pappardelle with slow cooked rabbit ragù and black olive tapenade

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

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.