

## Panini

Gluten-free bread is available upon request.

### CHICCHIRICHI

chicken salad, spinach, artichoke and lemon zest

### TOAST FARCITO

prosciutto cotto, Swiss cheese, marinated artichokes, peperoncino

### FRIULANO

San Daniele prosciutto with buffalo mozzarella on black olive bread

### PRETZEL PANINO

smoked turkey, tomato, Dijon mustard

### 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

15

### LA SCALA

mortadella, stracciatella, grilled artichoke, balsamic onion

16

### AVOCADO TOAST\*

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

16

### SANT AMBROEUS

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

18

## Antipasti

ZUPPA DEL GIORNO . . . . . 15  
soup of the day

MINISTRONE . . . . . 14  
traditional Italian soup with seasonal vegetables

MELANZANE ALLA PARMIGIANA . . . . . 21  
eggplant layered with buffalo mozzarella and fresh San Marzano tomato sauce

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

STRACCIATELLA E PISELLI . . . . . 23  
imported stracciatella, green peas, pea shoots and olive oil

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 LENTICCHIE . . . . . 19  
beluga lentil salad with Boston lettuce, diced vegetables, chickpeas, Caesar dressing

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

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

INSALATA DI NETTUNO\* . . . . . 36  
Alaskan king crab, tomato carpaccio, thinly sliced fennel and orange, lemon and extra virgin olive oil

CAPRESE . . . . . 21  
roasted Kumato tomato, buffalo mozzarella, fresh basil, and extra virgin olive oil

## Crudi

raw bar

BATTUTA DI MANZO\* . . . . . 25  
hand cut raw filet mignon, red onions, capers, Dijon mustard served with toasted brioche

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

\*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.

## Paste

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

SPAGHETTI AL POMODORO E BASILICO . . . . .	21
spaghetti with San Marzano tomato sauce and basil	
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	
TAGLIATELLE ALLA BOLOGNESE . . . . .	26
tagliatelle with a traditional veal ragù and Parmigiano Reggiano	
FETTUCCINE ALLA NORMA . . . . .	23
multigrain fettuccine with fresh tomato sauce, eggplant, ricotta and basil	
PAPPARDELLE AL RAGÙ DI CONIGLIO . . . . .	26
Cavalier Giuseppe Cocco pappardelle with slow cooked rabbit ragù and black olive tapenade	
MEZZI RIGATONI AL RAGÙ DI POLPO . . . . .	32
octopus ragù with Taggiasca olives, capers, tomatoes and fresh parsley	
LINGUINE ALLE VONGOLE . . . . .	29
linguine with Manila clams, extra virgin olive oil, garlic, peperoncino and fresh parsley	
SPAGHETTI CARBONARA* . . . . .	23
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper	

## 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	
SUPREMA DI POLLO . . . . .	33
local Bushel organic chicken breast, fennel purée and roasted spring vegetables	
CUTELÈTA ALLA MILANESE . . . . .	48
traditional breaded veal chop Milanese garnished with arugula and tomatoes	
COSTATA DI MANZO* . . . . .	61 / 116
dry-aged Crækstone Farms côte de bœuf, roasted fingerling potatoes, and Maldon salt	
VEAL PAILLARD . . . . .	48
grilled pounded veal chop served with rughetta salad	
FILETTO* . . . . .	46
pan-seared filet mignon, roasted baby carrots, sunchoke purée and rosemary gravy	

## Risotto

chef's house specialty made with aged Acquerello Carnaroli rice

RISOTTO AL PARMIGIANO  
with 36-month aged Parmigiano Reggiano and "Villa Manodori" balsamic vinegar

25

## Contorni

side dishes

CAROTE  
roasted baby carrots

PATATE ARROSTO  
roasted fingerling potatoes

ASPARAGI  
grilled asparagus

SPINACI  
sautéed baby spinach

10

Chef di Cucina  
Andrea Bucciarelli  
(from Abruzzo)