

Panini

Gluten-free bread is available upon request.

CHICCHIRICHI

chicken salad, spinach, artichoke and lemon zest

15

TOAST FARCITO

prosciutto cotto, Swiss cheese, marinated artichokes, peperoncino

15

FRIULANO

San Daniele prosciutto with buffalo mozzarella on black olive bread

15

PRETZEL PANINO

smoked turkey, tomato, Dijon mustard

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

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 tomato, basil and Parmigiano Reggiano

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
local Heirloom 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*	63
21 oz Painted Hills Farm grass fed côte de bœuf served with roasted potatoes	
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

ASPAGI
grilled asparagus

SPINACI
sautéed baby spinach

10

Chef di Cucina
Andrea Bucciarelli
(from Abruzzo)