

Crudo Bar

SALMONE SCOTTATO*

torched salmon cubes, Sicilian pistachio sauce, citrus relish

28

CARPACCIO DI MANZO*

thinly sliced beef carpaccio, tomato confit, capers, stracciatella

26

Pizze

MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil, oregano

20

SAN DANIELE

San Daniele prosciutto, buffalo mozzarella, San Marzano tomato, arugula

23

TARTUFATA*

black truffle, fontina cheese, egg yolk

25

Antipasti

FRITTO MISTO	24
fried Gulf shrimp, calamari, asparagus, lemon aioli	
ASPARAGI FREDDI*	24
traditional Sant Ambroèus steamed asparagus, Kumato tomato, hard-boiled egg	
SAN DANIELE E BUFALA	26
18-month aged San Daniele prosciutto, buffalo mozzarella	
VITELLO TONNATO*	26
traditional slow-roasted thinly sliced veal tenderloin, yellowfin tuna sauce, pickled capers	
CAPRESE	22
Kumato tomatoes, buffalo mozzarella, fresh basil, olio novello	

Insalate

MISTICANZA POINCIANA	24
Bibb lettuce, cottage cheese, almonds, fresh herbs, ginger dressing	
INSALATA ALL'ANGURIA E FETA	24
Sardinian feta, watermelon, cucumber, fresh lime	
PIATTO DI LENTICCHIE*	24
beluga lentil salad, ratatouille, Caesar dressing	
INSALATA CENTOCOLORI	24
tri-colored organic lettuce, avocado, cherry tomatoes, hearts of palm, buffalo mozzarella, olives	
INSALATA DI CARCIOFI	26
thinly sliced artichokes, arugula, hearts of palm, cherry tomatoes, shaved 24-month aged Parmigiano-Reggiano	
ADD YOUR CHOICE OF GRILLED CHICKEN OR SALMON*	8



SPLIT PLATE • 8

Marco Barbisotti, Executive Chef

Roberto Maurizio, Chef di Cucina

Iacopo Falai, Culinary Director

Pasta

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

LINGUINE CACIO E PEPE	24
Pecorino Romano, freshly ground black pepper	
TAGLIATELLE ALLA BOLOGNESE	29
a traditional Sant Ambroeus slow-cooked veal ragù, 24-month aged Parmigiano-Reggiano	
SPAGHETTI POMODORO E BASILICO	21
San Marzano tomatoes, basil, Parmigiano-Reggiano	
SPAGHETTI ALLA CARBONARA*	26
pancetta, organic farm egg, Parmigiano-Reggiano, fresh black pepper	
PENNETTE ALL'ARRABBIATA	24
spicy San Marzano tomato sauce, Italian red peperoncino, garlic confit, fresh parsley	
TROFIE ALLA ARAGOSTA	29
fresh trofie pasta, lobster, fresh tomato, lobster bisque	
AGNOLOTTI ALLE MELANZANE	26
eggplant, ricotta, cherry tomato sauce, fresh basil	
PACCHERI ALLA BURRATA	26
broccolini pesto, fresh burrata, anchovies	

Secondi

SALMON SCOZZESE*	39
pan-seared Scottish salmon, fresh Sicilian caponata, fresh basil	
BRANZINO	47
Mediterranean sea bass fillet, spring panzanella salad, red pepper sauce	
CATCH OF THE DAY	M/P
chef's daily creation with local produce	
CUTELÈTA ALLA MILANESE	49
traditional breaded veal, wild arugula, tomato, shaved Parmigiano-Reggiano	
PAILLARD DI POLLO	34
chicken paillard with heirloom tomatoes, farm herbs and red wine vinaigrette	
AGNELLO DEL COLORADO	50
rack of lamb from Colorado, black olive tapenade, pepper sauce, crispy potatoes	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness,

Panini

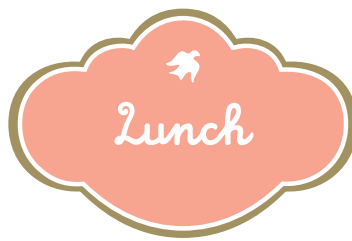
OUR BURGER *
beef patty, bacon, lettuce,
tomato, cheddar cheese,
cheddar bun, fries
24

SHORT RIB SLIDERS*
jalapeño mayo, pickled red
onions, Wagyu beef, fries
24

SANT AMBROEUS
chicken Milanese, arugula,
tomato, Dijon mustard,
cheddar bun, fries
18

Contorni

12
PATATINE ALLE ERBE Yukon gold potatoes, garlic chips, rosemary
CAVOLINI DI BRUXELLES roasted Brussels sprouts crispy bacon
CREMA DI MAIS local farm corn, black truffle, Parmigiano
PENNETTE MARINARA San Marzano tomato sauce



Summer Menu