



## Salads

Additions: Grilled Chicken or Salmon\*(+16) • Boiled Egg (+6) • Avocado (+9)

### CAESAR SALAD\*

romaine lettuce, Caesar dressing, sunflower crouton,  
24-month aged Parmigiano-Reggiano

32

### CENTOCOLORI

farm chicory, sliced avocado, red radishes, vine-ripened cherry tomatoes,  
carrots, buffalo mozzarella, Castelvetro olives

32

### BEETS AND AVOCADO

rainbow beets, hearts of palm,  
avocado, grated feta

29

### ARTICHOKES & PARMESAN

thinly sliced artichokes, 36-month aged Parmigiano-Reggiano,  
lemon, Ursini olive oil

31

### LENTIL SALAD\*

warm beluga lentil salad, roasted ratatouille,  
seeds, basil dressing

32



## Pasta

Gluten-free and Whole Wheat pastas are available upon request

### SPAGHETTI AL POMODORO E BASILICO

San Marzano tomato sauce, fresh basil

32

### PACCHERI ROSA

roasted cherry tomatoes, white wine, peperoncino, shallots,  
a touch of cream, 24-month aged Parmigiano-Reggiano

31

### LINGUINE FRUTTI DI MARE\*

Mancini pasta, spicy San Marzano tomatoes, squid,  
bay scallops, red Argentinian shrimp, P.E.I. mussels

52

### LANGOUSTINE AGNOLOTTI\*

lobster, bisque sauce

61

### SANT AMBROEUS RAVIOLI

handcrafted spinach and ricotta ravioli, sage, Parmigiano-Reggiano

35

### TONNARELLI CACIO E PEPE

Pecorino Romano, 24-month aged Parmigiano-Reggiano,  
freshly ground black pepper

32

### RIGATONI STROFINATI

handmade, spicy tomato sauce, Genovese basil pesto

32

### FETTUCINE ALLA BOLOGNESE

traditional veal ragù,  
24-month aged Parmigiano-Reggiano

39



## Main Courses

### FAROE ISLAND SALMON\*

beluga lentil salad, roasted ratatouille, Castelvetrano olives, basil dressing

59

### BRANZINO ALL'ISOLANA

oven roasted branzino filet, fresh tomato sauce, capers, cherry tomatoes, olives

68

### BAKED LANGOUSTINE\*

Yukon Gold Potatoes gratin

98

### CUTELÈTA ALLA MILANESE

traditional veal Milanese, arugula, farm tomatoes

71

### CHICKEN PAILLARD

roasted winter squash, pickled radish, mustard jus, pumpkin seeds, basil, parsley

42

### OSSOBUCO ALLA MILANESE

slow-cooked Dutch veal shank, crispy saffron risotto

67

### SANT AMBROEUS BURGER\*

Angus short rib and veal, artisanal brioche bun, bibb lettuce, Kumato tomato, roasted red onion, Taleggio cheese, French fries

34

### VEAL LOIN\*

roasted potatoes, garlic, rosemary, sage, mash potatoes

61

### BONE-IN RIBEYE\*

20 oz dry-aged bone-in Prime Ribeye steak, roasted potatoes

98



## Appetizers

### VITELLO TONNATO\*

traditional slow-roasted thinly sliced veal tenderloin, pickled bell pepper, Yellowfin tuna sauce, pickled capers

37

### BEEF CARPACCIO\*

roasted thinly sliced raw Prime filet mignon, arugula, shaved celery, house dressing, 24-month aged Parmigiano-Reggiano

39

### SHRIMP COCKTAIL\*

warm red Argentinian shrimp, salsa rosa, parsley

38

### FRITTO MISTO "PALM BEACH STYLE"

fried red shrimp, calamari, scallops, asparagus, lemon aioli

37

### POLENTA, FEGATO E FUNGHI

foie gras, wild mushrooms, figs, thyme

48

### BLACK TRUFFLE PIZZA\*

buffalo mozzarella, 24-month aged Parmigiano-Reggiano, egg yolk, black truffle

34



## Raw Bar

TOAST DI GAMBERI\*  
Carabineros shrimps, bisque, fresh cream cheese, Périgord black truffle  
68

ROAST BEEF OF TUNA\*  
Piennolo tomato confit, capers, Taggiasca olives,  
red wine vinaigrette, basil  
39

HAMACHI & AGRUMI\*  
citrus pesto, pistachios, Aleppo pepper  
34

## Appetizers

MINISTRONE   
traditional Italian soup with seasonal vegetables  
21

WINTER CAPRESE   
roasted Kumato tomato, buffalo mozzarella,  
fresh basil, Primolio Extra Virgin Olive Oil  
31

SANT AMBROEUS ASPARAGUS\*   
traditional steamed asparagus, Kumato tomato,  
boiled farm egg, mustard dressing  
31

SAN DANIELE PROSCIUTTO & MOZZARELLA  
24-month aged Dok Dall'ava San Daniele prosciutto,  
buffalo mozzarella  
39



## Plant Based

CAULIFLOWER   
roasted, pistachios, pomegranate, crusco pepper,  
coconut mustard sauce  
29

EGGPLANT PARMIGIANA   
oven-roasted eggplant, San Marzano tomato sauce,  
buffalo mozzarella, basil, Parmigiano-Reggiano  
34

## Sides

17

SPINACH AND LEEKS  
sautéed and braised

POTATOES  
roasted Yukon Gold, herbs butter

BRUSSEL SPROUTS  
Parmigiano-Reggiano crisps

ARTICHOKES  
braised

MASHED POTATOES  
Yukon Gold, milk, butter, salt

Vegetarian

Tony Brummel, Angelo Delle Donne, CO-Executive Chefs

Iacopo Falai, Culinary Director

Please inform your server if you or anyone in your party has allergies.

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.