



## Dinner \$39

Suggested wine pairing additional \$24

✦ indicates a signature Sant Ambroeus dish

### Antipasti

choice of one

#### ZUPPA DEL GIORNO

soup of the day

*Pinot Grigio, Valle dei Laghi - 2015,  
Alto Adigei*

#### CAPRESE

Kumato tomatoes, buffalo mozzarella  
and fresh basil

*Roero Arneis DOCG, Malvira - 2015,  
Piemonte*

#### INSALATA CENTOCOLORI ✦

avocado, buffalo mozzarella,  
tomatoes and organic mixed  
garden greens

*Pinot Grigio, Valle dei Laghi - 2015,  
Alto Adige*

#### FRITTO MISTO ✦

fried calamari, crispy vegetables  
and lemon aioli

*Roero Arneis DOCG, Malvira - 2015,  
Piemonte*

#### PIZZA TARTUFATA

taleggio cheese, black truffle and organic egg yolk

*Pinot Grigio, Valle dei Laghi - 2015, Alto Adige*

### Secondi

choice of one

#### SPAGHETTI CARBONARA ✦

spaghetti with pancetta, organic  
egg, Parmigiano Reggiano

*Verdicchio Dei Castelli di Jesi  
Classico, Velenosi - 2015, Marche*

#### RISOTTO DEL GIORNO

our Arborio risotto of the day

*Verdicchio Dei Castelli di Jesi  
Classico, Velenosi - 2015, Marche*

#### ORECCHIETTE E BURRATA

orecchiette with broccoli rabe  
pesto, fresh peperoncino  
and burrata

*Fresia, Giacomo Borgogno - 2014,  
Piemonte*

#### BRANZINO

Mediterranean sea bass filet served  
with roasted farm vegetables  
and salsa verde

*Verdicchio Dei Castelli di Jesi  
Classico, Velenosi - 2015, Marche*

#### SUPREMA DI POLLO AL LIMONE

chicken supreme, baby artichokes, zucchini, lemon zest

*Verdicchio Dei Castelli di Jesi Classico, Velenosi - 2015, Marche*

### Dolci

choice of one

#### GELATO & SORBETTO

three scoops of housemade gelato and sorbet

#### OUR DAILY CAKE SELECTION ✦



## *Prix Fixe Dinner*

THREE COURSES

appetizer | main course | dessert

\$39

additional wine pairing

\$24

AVAILABLE EVERY

SUNDAY THROUGH THURSDAY

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