



2017 Summer Restaurant Week

Lunch \$29

Dinner \$42

✦ indicates a signature Sant Ambroeus dish

Suggested Restaurant Week wine pairing additional \$24

Antipasti

choice of one

ZUPPA DEL GIORNO

soup of the day

Pinot Bianco, Kettmeir
- 2014, Alto Adige

INSALATA CENTOCOLORI ✦

tri-colored organic lettuce,
avocado, buffalo mozzarella,
tomatoes and olives

Pinot Bianco, Kettmeir
- 2014, Alto Adige

TOFU "RICOTTA"

tofu with capers, peperoncino,
fava beans, balsamic vinegar,
chives, basil and toasted
bread

Friulano' I vini di Jacopo,
Nec-Octium - 2014, Friuli

INSALATA DI LENTICCHIE

beluga lentil salad with
ratatouille, chickpeas, seeds
and Caesar dressing

Felice Chardonnay,
Sant Ambroeus - 2015, Toscana

Secondi

choice of one

TAGLIATELLE ALLA ✦ BOLOGNESE

tagliatelle with a light veal
ragù and Reggiano

Montepulciano d'Abruzzo Tre
Saggi, Cantine Talamonti
- 2014, Abruzzo

LINGUINE CACIO E PEPE ✦

linguine with Pecorino
Romano and fresh
ground pepper

Vermentino DOC, Fattoria Sardi
- 2015, Toscana

BRANZINO

Mediterranean sea bass
served with grilled vegetables
and saffron sauce

Vermentino DOC, Fattoria Sardi
- 2015, Toscana

STRACCETTI DI POLLO

chicken tenderloin served with
broccoli purée, sautéed Yukon
potatoes, arugula
and mustard gravy

Felice Sangiovese,
Sant Ambroeus - 2014, Toscana

Dolci

choice of one

TORTA DI FRUTTA

seasonal fresh fruits with a
light shortbread crust

Brachetto d'Acqui, Braida - 2015, Piemonte

SANT AMBROEUS

chocolate mousse cake with a
chocolate custard center



2017 Summer Restaurant Week

Menu

July 24th to August 18th, 2017

Lunch: Monday to Friday

Dinner: Sunday to Friday

#NYCRestaurantWeek

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