

# A P PETIZERS

## ★ Filet Mignon Carpaccio\* \$ 23

Raw Filet Mignon, Parmigiano Cream, Fried Sicilian Capers, Parmigiano Reggiano Aged 24M  
~ Add Shaved Black Truffle \$15

## ★ Wagyu Meatballs \$ 21

American Wagyu, Parmigiano Reggiano Aged 24M, Marinara

## Burratina e Prosciutto \$ 21.5

Fresh Burrata, Prosciutto Crudo di Parma Aged 20M, EVOO, Olives, Focaccia

## Sauté di Cozze e Vongole \$ 24

Clams and Mussels Soup, Tomato, White Wine, Parsley, Garlic, Chili

## Squash Blossoms (Dinner Only) \$ 25

Stuffed with Pecorino Romano, Mozzarella, Tomato Sauce, served with Mixed Greens, and Balsamic Dressing

## Fried Calamari (Dinner Only) \$ 19.5

Tempura Fried Squid, Italian Ketchup, Garlic Aioli

# S ALADS

## Artisan Focaccia \$ 7.5

Homemade Focaccia Bread, Modena Balsamic Vinegar, Extra-Virgin Olive Oil (EVOO)

## Insalata Della Casa \$ 15

Mixed Greens, Cherry Tomatoes, Focaccia Croutons, Shaved Parmigiano Reggiano Aged 24M, Balsamic Dressing  
~ Add Breaded Beef Milanese \$8

## Caprese Salad \$ 18.5

Mozzarella, Fresh Tomatoes, Basil, EVOO, Arugula, Focaccia  
~ Sub Mozzarella di Bufala Campana DOP \$5  
~ Add Prosciutto Crudo Di Parma Aged 20 Months \$5

## Insalata Siciliana \$ 16.5

Thinly Sliced Fennels, Orange Pulps, Red Onions, Olives, in an Orange, Lemon and Lime Citronette  
~ Add Prawns \$9

## ★ Caesar Milanese \$ 24.5

Romaine Lettuce, Breaded Beef Milanese, Focaccia Croutons, Caesar Dressing, Shaved Parmigiano Reggiano Aged 24M  
~ Add Sicilian Anchovies \$4

# T AGLIERI

Cold Cuts & Cheese Boards

## Italian Meat and Cheese Board XL \$39

Ambrogio's Choice of Italian Cold Cuts and Cheeses served with Homemade Focaccia, Italian Olives, and Honey

# H ENTREES

## ★ Truffled Filet Mignon (6 oz) \$ 54

Prime Filet Mignon, Truffle Sauce, Spinach, Fresh Truffle

## Whole Mediterranean Branzino \$ 47

Grilled Whole Seabass, served double-fillet style, stuffed with Sicilian Pesto, Italian Olives, Basil, Heirloom Cherry Tomatoes, Focaccia

# P PASTA BAR

## Linguine alla Pescatora \$ 39

Linguine Pasta, Prawns, Clams, Mussels, Calamari, Tomato, White Wine

## ★ Carbonara Come Uma Volta \$ 29

Homemade Pici Pasta, Guanciale, Black Skin Pecorino Cheese, Black Pepper, Fresh Egg Yolk 80°C  
~ Add Shaved Black Truffle \$15

## Filet Mignon Risotto \$ 44

Carnaroli Rice, Filet Mignon "Tagliata Style", Porcini Mushrooms, Parmigiano Reggiano Aged 24M, Gremolata

## Radiatori Salsiccia e Friarielli \$ 24

Radiatori Pasta, Italian Sausage, Tomato, Rapini, Garlic, Chili

## ★ Cannelloni Ricotta e Spinaci \$ 29

Fresh Cannelloni Pasta stuffed with Ricotta Cheese and Spinach, Tomato Sauce, Parmigiano Reggiano, Nutmeg

## Miami Vice Rigatoni \$ 28.5

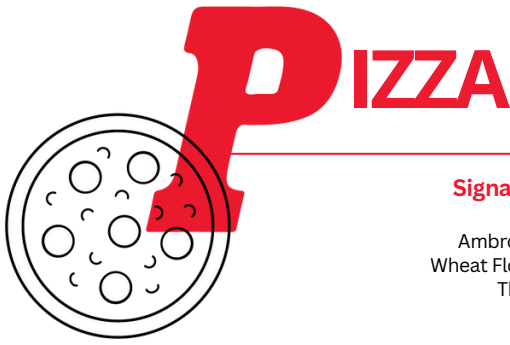
Rigatoni Pasta, Pink Tomato and Burrata Sauce, Sautéed Mushrooms, Parmigiano Reggiano Aged 24M

## Pici Cacio e Pepe \$ 24

Homemade Pici Pasta / Pecorino Cheese / Black Pepper



DISHES AUTHORED BY MICHELIN STAR CHEF SILVIO SALMOIRAGHI,  
CHOI CHEOLHYEOK AND ENEA SINTONI



## OUR SIGNATURE DOUGHS

### Signature Dough

Ambrogio15 Secret  
Wheat Flour Blend, Paper  
Thin Crust

### Whole Wheat Dough

Stone Ground in Purity, Easy  
to Digest, and Ideal for  
Healthy Diet **+\$1**

### Gluten Free Dough

White and Brown Rice Flour  
Blend, Enriched with a Herb  
Seasoning **+\$3**

### Margherita \$ 19

San Marzano Tomato Sauce, Mozzarella, Fresh Basil,  
EVOO

- ~ Sub Mozzarella di Bufala Campana DOP **\$ 5**
- ~ Add Prosciutto Crudo di Parma Aged 20M **\$ 5**

### Salamino Piccante \$ 22

San Marzano Tomato Sauce, Mozzarella, Spicy  
Salame Calabrese, Fresh Rosemary, Garlic EVOO,  
Parmigiano Reggiano Aged 24M

### Patate e Speck \$ 23.5

Mozzarella, Roasted Potatoes, Parmigiano Reggiano  
Aged 24M, Truffle EVOO, Speck (Smoked Prosciutto)

- ~ Add Shaved Black Truffle **\$ 15**

### Salsiccia, Asiago e Porcini \$ 23.5

San Marzano Tomato Sauce, Mozzarella, Homemade  
Sausage, Porcini Mushrooms, Asiago

### Bresaola, Rucola e Parmigiano \$ 23

San Marzano Tomato Sauce, Mozzarella, Bresaola  
(Cured Italian Beef), Shaved Parmigiano Reggiano  
Aged 24M, Arugula, EVOO

### ★ Mistaken Margherita \$ 24.5

A tribute to Franco Pepe, Italy's Number 1 Pizzaiolo;  
Mozzarella di Bufala, San Marzano Tomato  
Reduction, Basil Cream

### Pesto Mortadella e Burrata \$ 23.5

Homemade Pesto, Mozzarella,  
Fresh Burrata, Pistacchio Mortadella

### Burrata e Prosciutto Crudo \$ 25

San Marzano Tomato Sauce,  
Mozzarella, Fresh Burrata, Prosciutto Crudo di  
Parma Aged 20M

### Vegan \$ 21

San Marzano Tomato Sauce, Grilled Veggies,  
Mixed Greens, Cherry Tomatoes

- ~ Add Vegan Cheese **\$ 5**

### Hannibal Lecter \$ 24

San Marzano Tomato Sauce, Mozzarella,  
Parmigiano Reggiano Aged 24M, Spicy Salame  
Calabrese, Homemade Sausage, Pancetta,  
Roasted Red Bell Pepper

### Cinque Formaggi \$ 23.5

Mozzarella, Asiago, Gorgonzola Dolce, Ricotta,  
Parmigiano Reggiano Aged 24M

### Prosciutto Cotto e Funghi \$ 21.5

Mozzarella, San Marzano Tomato Sauce,  
Prosciutto Cotto, Grilled Mushrooms

### Vegetariana \$ 23

San Marzano Tomato Sauce, Mozzarella, Roasted  
Eggplant, Cherry Tomato, Ricotta, Pesto, Basil

### ★ Once Upon a Time a Lasagna Became a Truffled Pizza \$ 37

Shaved Truffle, Bolognese Sauce, Fontina  
Cheese, Parmigiano Reggiano Aged 24M

## ADD ONS



**\$2**

- ~ Onions
- ~ Sicilian Capers
- ~ Arugula

**\$3**

- ~ Italian Olives
- ~ Truffle EVOO
- ~ Shaved Parmigiano  
Reggiano Aged 24M
- ~ Seasonal Grilled  
Veggies
- ~ Homemade Sausage
- ~ Sicilian Anchovies

**\$4**

- ~ Italian Pepperoni
- ~ Spicy Salame Calabrese
- ~ Mixed Mushrooms
- ~ Artichokes
- ~ Speck
- ~ Pancetta

**\$5**

- ~ Prosciutto Crudo
- ~ Porcini Mushrooms |
- ~ Burrata
- ~ Mozzarella di Bufala
- ~ Bresaola
- ~ Vegan Cheese

**\$15**

- ~ Shaved  
Black Truffle

\*Consuming raw meats, poultry, seafood or eggs may increase the risk of foodborn illness



## DOLCI

### Homemade Tiramisù \$ 11

Layers of Lady Fingers Dipped in Espresso, Imported Mascarpone Cheese Cream, Homemade Whipped Cream, Cocoa Powder (Contain Hazelnut)

### Scrocchiarella Nutella \$ 16

Crunchy Focaccia Bread Filled with Nutella and Served with Homemade Mascarpone Cream  
(Serves 2)

### Tartufo Gelato \$ 12

Shell of Hazelnut and Cocoa Homemade Gelato with a Molten Chocolate Heart  
*Make it Vegan (Soy Milk) \$ 1*

### Strawberry Love \$ 12

Strawberry Panna Cotta, Strawberry Coulis, Mixed Berry Gelato, Fresh Strawberries, Crumble Vanilla Biscuits, Homemade Whipped Cream, Fresh Mint

### Artisan Gelato \$ 9

Vanilla  
Pistachio  
Mixed Berry Sorbet (Vegan)\*

### Affogato Classico \$ 12

Vanilla Gelato, Caffè Vergnano

### Affogato al Cioccolato \$ 12

Chocolate Gelato, Caffè Vergnano, Brownies

## CAFFETTERIA



Espresso \$ 4.5

Double Espresso \$ 6.5

Cappuccino \$ 5.5

Macchiato \$ 5

Americano \$ 4.5

Latte \$ 5.5

Organic Tea \$ 4.5

Cover: symbols of Milano

1. Campari Soda bottle
2. Duomo's Madonnina
3. Galleria Vittorio Emanuele, drawing by Saul Steinberg
4. Eclisse Lamp, by designer Vico Magistretti for Artemide
5. Motta, logo & slogan
6. Maria Callas
7. Duomo di Milano
8. L.O.V.E. sculpture by Maurizio Cattelan
9. Fondazione Prada
10. Il Bacio, by Francesco Hayez
11. Diabolik, by Angela & Luciana Giussani
12. Tram in Milano
13. Bosco Verticale from Unicredit Tower, by Boeri Studio
14. Valentina Typewriter, by Ettore Sottsass

