

# AMBROGIO 15

## DEL MAR - LUNCH MENU

★ DISHES AUTHORED BY MICHELIN STAR CHEF SILVIO SALMOIRAGHI, CHOI CHEOLHYEOK AND GASTRONOME PAOLO TUCCI



At Ambrogio15, we are proud to serve the highest quality ingredients with a focus on sustainable agriculture and small farming. Our goal is to showcase the best that each ingredient's original terroir has to offer. From Flour to Tomatoes, from Mozzarella to Prosciutto, every product is carefully selected and used to elevate your experience of Italian Food to something unique and unforgettable.



### SALADS & APPETIZERS

#### ARTISAN FOCACCIA \$7

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

#### INSALATA DELLA CASA \$14

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

#### CAPRESE SALAD \$18.5

Mozzarella, Heirloom 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

#### ★ CAESAR MILANESE \$24

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

#### CARPACCIO DI FILETTO E BURRATA\* \$26

Thinly Sliced Raw Beef Tenderloin, Zucchini, Fresh Burrata, Shaved Parmigiano Reggiano, Homemade Citronette, Italian Herb Dressing  
Add Shaved Black Truffle \$15

#### ★ MANZO TONNATO \$22.5

Thinly Sliced Roasted Beef served cold with Light Italian Tuna Sauce, EVOO, Capers

#### TARTARE DI TONNO MEDITERRANEA\* \$21

Ahi Tuna Marinated in Citronette, Olives, Sicilian Capers, Cherry Tomatoes, Red Onions, Basil, Crackers

#### BURRATINA E PROSCIUTTO \$21.5

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

#### ITALIAN MEAT AND CHEESE BOARD XL \$39

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

### RISOTTO & PASTA BAR

#### SEAFOOD RISOTTO \$34

Roasted Prawns, Seafood Bisque, Basil Cream

#### ★ CARBONARA COME UMA VOLTA \$29

Homemade Pici Pasta, Guanciale, Black Skin Pecorino Cheese, Black Pepper, Fresh Egg Yolk 80°C

#### TRUFFLE CACIO E PEPE MP

Homemade Pici Pasta, Shaved Black Truffle, Pecorino Romano Cheese, Black Pepper

#### ★ ITALIAN RAMEN \$29

Homemade Pappardelle Pasta, Traditional Italian Beef Broth, Beef Meatballs, Sliced Beef Tenderloin, Italian Broccoli, Spring Onions, Hardboiled Egg  
Add Spicy Calabrese Sausage \$4

#### ★ DECONSTRUCTED LASAGNA \$29

Beef and Prosciutto Crudo White Ragu, White Bechamel Sauce, Parmigiano Reggiano

#### MIAMI VICE RIGATONI \$27.5

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



### 15" PAPER-THIN PIZZA

#### 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 \$18.5

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 \$21.5

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

#### PATATE E SPECK \$23

Mozzarella, Roasted Potatoes, Parmigiano Reggiano, 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, Arugula, EVOO

#### MISTAKEN MARGHERITA \$24

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, Pistachio 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, Spicy Salame Calabrese, Homemade Sausage, Pancetta, Roasted Red Bell Pepper

#### CINQUE FORMAGGI \$23.5

Mozzarella, Asiago, Gorgonzola Dolce, Ricotta, Parmigiano Reggiano.

#### 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

### ADD ONS

- \$2 Onions | Sicilian Capers | Arugula
- \$3 Italian Olives | Truffle EVOO | Shaved Parmigiano | 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 | Truffle Honey | Bresaola | Vegan Cheese
- \$15 Shaved Black Truffle

### AMBROGIO OMAKASE 5 COURSE TASTING MENU \$79 PP

Signature dishes and seasonal creations by Ambrogio15 and Michelin Star Chef Silvio Salmoiraghi. Please let your server know if you have any dietary restrictions.

#### WINE PAIRING \$69 PP

Enjoy Ambrogio15 Award Winning Natural Wines, imported from Boutique Italian Wineries that focus on Sustainable and Organic Farming, Paired by our Sommeliers to emphasize and complement each Course

\*CONSUMING RAW MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOODBORN ILLNESS;

CONTEXT AND MEMORY PLAY POWERFUL ROLES IN ALL THE TRULY GREAT MEALS IN ONE'S LIFE.

@AMBROGIODELMAR · WWW.AMBROGIODELMAR.COM

# AMBROGIO 15

## DEL MAR - LUNCH MENU



### WINE BY THE GLASS



#### BUBBLES

- PROSECCO CUVÉE Z EXTRA-DRY \$15**  
Zucchetto, VENETO, IT / 2021
- PROSECCO ROSÉ "BACCARAT" \$15**  
Zucchetto, VENETO, IT / 2021

#### ROSÉ & ORANGE

- CANNONAU ROSATO \$15**  
Audarya, SARDEGNA, IT / 2021
- PINOT GRIGIO RAMATO \$16**  
Specogna, FRIULI, IT / 2021

#### CRISP WHITES

- PINOT GRIGIO COLLIO \$14**  
Pecol, FRIULI, IT / 2021
- SAUVIGNON BLANC BIO "OMBRASENZOMBRA" \$19**  
La Tosa, EMILIA-ROMAGNA, IT / 2020

#### FULL BODY WHITES

- VERNACCIA DI SAN GIMIGNANO \$15**  
Tofanari, TOSCANA, IT / 2019
- VERMENTINO DI GALLURA SUPERIORE \$16**  
Tenute Olbios, SARDEGNA, IT / 2020
- CHARDONNAY \$19**  
Canus, FRIULI, IT / 2019

#### ELEGANT REDS

- MONTEPULCIANO D'ABRUZZO \$14**  
Villa Barcaroli, ABRUZZO, IT / 2020
- VALPOLICELLA CLASSICO SUPERIORE \$15**  
Rubinelli-Vajol, VENETO, IT / 2021

#### MIDDLE OF THE ROAD

- CHIANTI RISERVA DOCG \$14**  
Ravazzi, TOSCANA, IT / 2019
- AGLIANICO \$15**  
Colli di Castelfranci, CAMPANIA, IT / 2019

- SUPERTUSCAN "IROSO" \$19**  
Cantine Ravazzi, TOSCANA, IT / 2019

#### BIG BAD REDS

- GARNACHA TINTORERA "DOBLE PASTA" \$15**  
Cien y Pico, SPAIN / 2019
- BARBARESCO "GUDRU" \$19**  
Mainerdo, PIEMONTE, IT / 2018
- BAROLO \$25**  
Villa Penna, PIEMONTE, IT / 2015
- BONARDA RISERVA "POVRÖMME" \$22**  
Il Molino di Rovescala, LOMBARDIA, IT / 2019
- BRUNELLO DI MONTALCINO \$27**  
Abbadia Ardenga, TOSCANA, IT / 2018

Developing our concept, we wanted to stand out through our selection of wines. Biodynamics, the oldest green agriculture movement, is a winemaking method developed by the philosopher Rudolf Steiner.



### SPRITZ \$15

**AMBROGIO SPRITZ**  
Cappelletti, Prosecco,  
Sparkling Water, Lemon

**MEDITERRANEAN SPRITZ**  
Brovo Pretty Vermouth, Prosecco,  
Elderflower Tonic, Juniper Berries, Rosemary

**BOTANICAL SPRITZ**  
Lo-Fi Gentian Amaro, Prosecco,  
Elderflower Tonic, Mint, Orange

### COCKTAILS \$15

**ROSÉ MARGARITA**  
Brovo Pink Rose Vermouth,  
Lime Juice, Salted Rim

**ITALIAN MULE**  
Brovo Pretty Vermouth, Ginger Beer,  
Lime Juice, Angostura Bitters

**MISTAKEN NEGRONI**  
Lo-Fi Gentian Amaro, Brovo Jammy Vermouth,  
Cappelletti, Prosecco, Peychaud Bitters

#### V & T

Your choice of one of our Artisan Vermouths and Tonic

### BEER

**10:45 TO DENVER IPA \$9**  
Eppig Brewery, San Diego, CA

**SPECIAL LARGER \$9**  
Eppig Brewery, San Diego, CA

**BALADIN NAZIONALE BLONDE ALE \$12.5**  
Piemonte, Italy

**BALADIN ISSAC WITBIER \$12.5**  
Piemonte, Italy

**BALADIN L'IPPA IPA \$12.5**  
Piemonte, Italy

**BALADIN NORA ANCIENT EGYPTIAN  
SPICED BEER \$12.5**  
Piemonte, Italy

### BEVERAGES

- MEXICAN COKE \$5**
- MEXICAN SPRITE \$4**
- DIET COKE \$4**
- GALVANINA LIMONATA \$6**
- GALVANINA BLOOD ORANGE \$6**
- GALVANINA GINGER ALE \$6**
- SHIRLEY TEMPLE \$6**
- SPARKLING PINK LEMONADE \$6**
- ICED TEA \$5**

### CAFFETERIA

- ESPRESSO \$4.5**
- DOUBLE ESPRESSO \$6.5**
- MACCHIATO \$5**
- AMERICANO \$4.5**
- CAPPUCCINO \$5.5**
- LATTE \$5.5**
- ORGANIC TEA & BOTANICALS \$6.5**