



AMBROGIO 15

DEL MAR

★ 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 \$7.5

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

INSALATA DELLA CASA \$15

Mixed Greens, Cherry Tomatoes, Focaccia Croutons, Shaved Parmigiano Reggiano, 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 \$24.5

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

ITALIAN MEAT AND CHEESE BOARD XL \$39

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

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

BURRATINA E PROSCIUTTO \$21.5

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

TARTARE DI TONNO MEDITERRANEA* \$21

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

SQUASH BLOSSOMS \$25 (Dinner Only)

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

FRIED CALAMARI \$19.5 (Dinner Only)

Tempura Fried Squid, Italian Ketchup, Garlic Aioli

ENTREES

★ LAMB CHOPS MILANESE \$39 (Dinner Only)

Breaded Lamb Chops Milanese Style, Yogurt Dressing, Lemon Juice, Fresh Mint, Cucumber, Spring Onions, Artichokes

WHOLE MEDITERRANEAN BRANZINO \$47

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

PASTA BAR

GNOCCHI GAMBERI E BESCIAMELLA \$34

Homemade Gnocchi, Roasted Prawns, Arugula, Bechamel

★ CARBONARA COME UNA VOLTA \$29

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

PORCINI, GUANCIALE E SALSA TARTUFATA 39

Homemade Pappardelle Pasta, White Truffle Sauce, Guanciale, Porcini Mushrooms

★ 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

LASAGNA TRADIZIONALE \$30

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

MIAMI VICE RIGATONI \$28.5

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 \$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

PATATE E SPECK \$23.5

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 \$24.5

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, 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

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

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

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DEL MAR



DESSERT

TIRAMISU \$11

Homemade Mascarpone Cream, Lady Fingers dipped in Vergnano Italian Espresso and Amaretto, Chocolate Sauce, topped with a Dust of Cocoa Powder

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, Crumble Vanilla Biscuits, Fresh Strawberries, Homemade Whipped Cream, Fresh Mint

CHOCOLATE MOUSSE \$12

Chocolate, Hazelnut and Caramel Croquants, Homemade Whipped Cream

AFFOGATO \$12

Affogato Classico - Vanilla Gelato, Caffè Vergnano

Affogato al Cioccolato - Chocolate Gelato, Caffè Vergnano, Brownies

GELATO \$12

Chocolate
Vanilla
Pistachio
Mixed Berry Sorbet (Vegan)*

DESSERT WINES

20Z POUR

MALVASIA \$7

Sweet Sparkling White
Il Molino di Rovescala
LOMBARDIA, IT 2021

RECIOTO DELLA VALPOLICELLA \$16

Sweet Red Wine
Rubinelli Vajol
VENETO, IT / 2015

BISAI \$11

Late Harvest Dessert Wine
Audarya
SARDEGNA, IT 2019

DESSERT WINE FLIGHT \$17

Three 1oz pours of all of our dessert wines



CAFFETERIA

ESPRESSO \$4.5
DOUBLE ESPRESSO \$6.5
CAPPUCCINO \$5.5
MACCHIATO \$5
AMERICANO \$4.5
LATTE \$5.5
ORGANIC TEA \$4.5



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



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

MEXICAN COKE \$5

MEXICAN SPRITE \$4

DIET COKE \$4

SHIRLEY TEMPLE \$6

SPARKLING PINK LEMONADE \$6

ICED TEA \$5

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

VERMOUTH MENU - 20Z POUR

BROVO PINK ROSÉ \$9

Rosé based pink vermouth
Woodinville, Washington

BROVO PRETTY BLANC \$9

Pinot Gris based sweet vermouth
Woodinville, Washington

BROVO JAMMY SWEET \$9

Merlot based sweet vermouth
Woodinville, Washington

LO-FI GENTIAN AMARO \$9

Wine based amaro Napa, California

VERMOUTH FLIGHT \$13

Your choice of three 1oz pours of our artisan vermouths

BEVERAGES

ITALIAN SODAS \$7.5

AGRUMATA

GINGER

CEDRATA,

COLA

SPUMA NERA