

AMBROGIO 15

DEL MAR - DINNER 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

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

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

FRIED CALAMARI \$19

Tempura Fried Squid, Italian Ketchup, Garlic Aioli

ENTREES

LAMB CHOPS MILANESE \$39

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

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

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

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

*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.

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WINE BY THE GLASS



BIODYNAMIC



VEGAN



ORGANIC/SUSTAINABLE

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

SPRITZ \$15

AMBRGIO 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

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.

WE BROUGHT A NEW KIND OF ITALIAN WINE TO SD: NATURAL, 100% ORGANIC, BIODYNAMIC WINES.

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