

AMBR0G1015

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 \$6

Homemade Focaccia Bread, Modena Balsamic Vinegar, Extra Virgin Olive Oil

INSALATA DELLA CASA \$13

Arugula, Cherry Tomatoes, Focaccia Croutons, Parmigiano Reggiano, Balsamic Dressing
Add Breaded Filet Mignon \$ 8

CAPRESE SALAD \$18

Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia
Add Prosciutto Crudo di Parma Aged 20M \$ 5

★ CAESAR MILANESE \$24

Romaine, Breaded Filet Mignon, Focaccia Croutons, Caesar Dressing, Parmigiano Reggiano, Anchovies

★ AMBROGIO15 PRAWN SALAD \$26

Red Romaine, Baby Gem, Fresh Strawberries, Blue Prawns, Goat Cheese, Avocado Mousse

★ SQUASH BLOSSOMS \$26

Tempura Zucchini Flowers (4), Fresh Ricotta, Watermelon Gazpacho

★ FRIED CALAMARI \$22

Fried Calamari, Italian Ketchup, Garlic Aioli

BURRATINA E PROSCIUTTO \$21

Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M, EVOO, Olives, Herbs Focaccia

CARPACCIO DI FILETTO* \$24

Thinly Sliced Raw Beef Tenderloin, Citronette, Arugula, Parmigiano Reggiano, Maldon Salt, Black Pepper
Add Shaved Black Truffle \$15

ITALIAN MEAT & CHEESE BOARD \$39

Ambrogio15's Choice of Italian Cold Cuts & Cheeses Served with Homemade Focaccia, Artichokes, Olives
(Serves 2-4 People)



RISOTTO & PASTA BAR

FILET MIGNON RISOTTO \$36

Parmigiano Reggiano, Porcini Mushroom, Filet Mignon 3oz, Italian Chimichurri, Carnaroli Rice
Add Shaved Black Truffle \$ 15

TRUFFLE FETTUCCINE \$MP

Fresh Handmade Fettuccine Pasta, Truffle Butter, Parmigiano Reggiano, White Truffle EVOO, Fresh Shaved Black Truffle

SPICY SAUSAGE ARRABIATA \$24

Gnocchetti Sardi Pasta, Homemade Sausage, Calabrian Chili, Pecorino, San Marzano Tomato Sauce

★ SEARED TUNA & PESTO LINGUINI \$28

Linguini Pasta, Seared Tuna, Homemade Pesto, Parmigiano Reggiano, Toasted Pine Nuts

★ DECONSTRUCTED LASAGNA \$29

Beef & Prosciutto Crudo White Ragu, Porcini, Wine Bechamel Sauce, Parmigiano Reggiano

★ MIAMI VICE RIGATONI \$27

Tomato and Burrata Pink Sauce, Sauteé Shiitake & Cremini Mushrooms

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 TIER 1 \$49 PP - TIER 2 \$79 PP



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 \$17

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 \$19

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

PATATE E SPECK \$21

Mozzarella, Roasted Potatoes, Parmigiano, Truffle Oil, Speck
Add Shaved Black Truffle \$ 15

SALSICCIA, ASIAGO E PORCINI \$21

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

BRESAOLA, RUCOLA E PARMIGIANO \$23

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

MISTAKEN MARGHERITA \$23

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

★ ONCE UPON A TIME A LASAGNA BECAME A TRUFFLED PIZZA \$37

Black Truffle, Bolognese Sauce, Fontina, Parmigiano-Reggiano

BURRATA E PROSCIUTTO CRUDO \$24

San Marzano Tomato Sauce, Mozzarella, Fresh Burrata, Prosciutto Crudo di Parma Aged 24M

VEGANA \$20

San Marzano Tomato Sauce, Grilled Veggies, Mixed Greens, Cherry Tomatoes
Add Vegan Cheese \$ 5

HANNIBAL LECTER \$22

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

CINQUE FORMAGGI \$21

Mozzarella, Asiago, Gorgonzola Dolce, Ricotta, Parmigiano.

★ SEAFOOD AMATRICIANA \$25

Amatriciana Style Sauce, Ricotta, Pancetta, Seaweed, Blue Prawns, Pecorino Cheese

★ VEGETARIANA \$22

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

ADD ONS

\$2 Black Garlic EVOO | Onions | Sicilian Capers | Arugula

\$3 Italian Olives | Black 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.

@AMBROGIODELMAR · WWW.AMBROGIODELMAR.COM

AMBRØGØ 15

DEL MAR - DINNER MENU



WINE BY THE GLASS



BUBBLES

- PROSECCO PUROFOL EXTRA BRUT DOCG \$15**
Zucchetto, VENETO, IT / 2021
- PROSECCO ROSÉ "BACCARAT" \$15**
Zucchetto, VENETO, IT / 2021

ROSÉ ALL DAY

- CANNONAU ROSATO AUDARYA \$15**
Sardegna, IT 2021
- CAVÈ ROSÉ DI UNA NOTTE \$16**
Tenute Olbios, SARDEGNA, IT / 2019

ORANGE & RARE

- PINOT GRIGIO RAMATO \$15**
Specogna, FRIULI, IT / 2016
- BIANCO MACERATO "MODUS BIBENDI" \$22**
Elios, Sicilia, IT / 2019

CRISPY WHITES

- VERDICCHIO "ARSICCI" \$13**
Fattoria Nanní, MARCHE, IT, 2020
- SAUVIGNON BLANC \$18**
La Tosa "OmbraSenzOmbra",
EMILIA-ROMAGNA, IT / 2020

FULL BODY WHITES

- VERMENTINO DI GALLURA SUPERIORE \$15**
Tenute Olbios, SARDEGNA, IT / 2020
- RIESLING RENANO IGT "FELICE" DRY \$18**
Il Molino di Rovescala, LOMBARDIA, IT / 2020
- CHARDONNAY \$19**
Canus, Friuli, IT / 2019

ELEGANT REDS

- MONTEPULCIANO D'ABRUZZO \$14**
Villa Barcaroli, ABRUZZO, IT / 2020
- CARIGNANO DEL SULCIS \$15**
Giba, SARDEGNA, IT / 2019
- PINOT NERO "RUTTARS" \$25**
Villa Parens, FRIULI, IT / 2018

MIDDLE OF THE ROAD

- CHIANTI RISERVA DOCG \$14**
Ravazzi, TOSCANA, IT / 2018
- BARBERA APPASSITO \$15**
Ricassa, PIEMONTE, IT / 2019

- SUPERTUSCAN "IROSO" \$18**
Cantine Ravazzi, TOSCANA, IT / 2019

BIG BAD REDS

- GARNACHA TINTORERA "DOBLE PASTA" \$15**
Cien y Pico, SPAIN / 2019
- BARBARESCO "GUDRU" \$19**
Mainerdo, PIEMONTE , IT / 2017
- BAROLO \$25**
Villa Penna, PIEMONTE , IT / 2015
- BONARDA "POVRÖMME" \$22**
Il Molino di Rovescala
Lombardia / IT 2019
- BRUNELLO DI MONTALCINO \$26**
Abbadia Ardenga TOSCANA, IT / 2016

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**

VERMOUTH MENU - 2OZ 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

CAFFETERIA

- ESPRESSO \$3.5**
- DOUBLE ESPRESSO \$5.5**
- MACCHIATO \$4**
- AMERICANO \$5.5**
- CAPPUCCINO \$4.5**
- LATTE \$4.5**
- ORGANIC TEA & BOTHANICALS \$4.5**

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.

