

AMBROGIO 15
DEL MAR

GROUP DINING



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RESTAURANT PROFILE

Located inside the Skydeck in Del Mar Highlands Town, Ambrogio15 Del Mar is an Italian hotspot that offers modern Italian cuisine in partnership with Michelin Star Chef Silvio Salmoiraghi from Ristorante Acquerello in Milano, Italy.

Ambrogio15 Del Mar is not only a culinary destination, but is also home to San Diego's best Wine List, all of which are imported from Italy. Ambrogio15 Del Mar has an enthusiastic & dedicated team, that is committed to taking care of every aspect of your event to make it memorable and successful.

Our Restaurant has capacity for up to 25 of your closest friends, family or colleagues during regular hours with pre-selected menus. We can also offer our entire restaurant for groups of 50-60 people for business luncheons, corporate presentations, holiday parties, birthdays, anniversaries, wedding receptions, rehearsal dinners, graduation parties, and many other events.

Almost anything on our menu can be offered in your event, including shareable Appetizers, Pastas, and Pizzas.

DINING ROOM / RESTAURANT FEATURES

- Patio Area: 10 Seated
- Bar Area: 6 Seated
- Main Dining Room: 40 Seated

MENU OPTIONS



PRIX-FIXE MENU

Parties of 10 or more guests require a \$49, \$59 or \$69 per person prix-fixe menu, non-inclusive of tax, beverages or gratuity (20%).

We can work with you to customize our prix-fixe menus based on your preference, including any dietary restrictions (Vegan, Gluten Free, and more).

PERSONALIZED MENUS

We can personalize your menu for special occasions to make your event memorable!

Prix-Fixe Menu required for groups of 10 or more.

CONTACT US

To inquire about a reservation for 10 or more guests or for Private Events, please call **619-730-5158** or email **ian@ambrogio15.com**

\$49 MENU WITH PIZZA

SHARED FOR THE TABLE

INSALATA AMBROGIO

Arugula, Cherry Tomatoes, Focaccia Croutons, Shaved Parmigiano Reggiano Aged 24M, Homemade Balsamic Dressing

CAPRESE SALAD

Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia

INSALATA CAESAR

Romain Lettuce, Focaccia Croutons, Homemade Caesar Dressing, Parmigiano Reggiano Aged 24M

ITALIAN COLD CUTS & CHEESE BOARD

Chef's Choice of Imported Italian Cold Cuts and Cheese Served with Homemade Focaccia, Marinated Artichokes, Olives



PIZZA SHARED FOR THE TABLE

MARGHERITA

San Marzano Tomato Sauce, Mozzarella Fiordilatte, Fresh Basil, EVOO

SALAMINO PICCANTE

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

SALSICCIA ASIAGO PORCINI

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

VEGETARIANA

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

CHEF'S SELECTION OF NIGHTLY DESSERTS

Menu items are subject to change without notice based on availability

\$49 MENU WITH PASTA

SHARED FOR THE TABLE

INSALATA AMBROGIO

Arugula, Cherry Tomatoes, Focaccia Croutons, Shaved Parmigiano Reggiano Aged 24M, Homemade Balsamic Dressing

CAPRESE SALAD

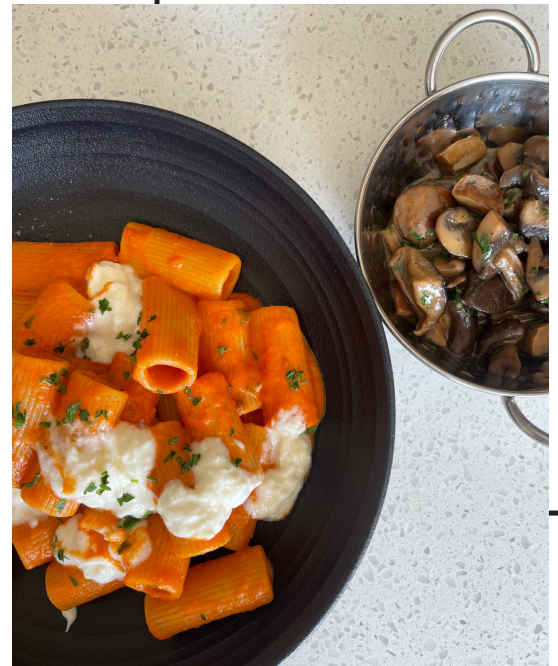
Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia

INSALATA CAESAR

Romain Lettuce, Focaccia Croutons, Homemade Caesar Dressing, Parmigiano Reggiano Aged 24M

ITALIAN COLD CUTS & CHEESE BOARD

Chef's Choice of Imported Italian Cold Cuts and Cheese Served with Homemade Focaccia, Marinated Artichokes, Olives



PASTA & RISOTTO BAR

MIAMI VICE RIGATONI

"Mancini" Mezzi Rigatoni Pasta, Tomato and Burrata Pink Sauce, sautéed Shiitaki and Cremini Mushrooms

CARBONARA COME UMA VOLTA

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

Seafood Risotto

Roasted Prawns, Seafood Bisque, Basil Cream

CHEF'S SELECTION OF NIGHTLY DESSERTS

Menu items are subject to change without notice based on availability

\$59 MENU COMBINED

SHARED FOR THE TABLE

CAPRESE SALAD

Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia

INSALATA CAESAR

Romain Lettuce, Focaccia Croutons, Homemade Caesar Dressing, Parmigiano Reggiano Aged 24M

ITALIAN COLD CUTS & CHEESE BOARD

Chef's Choice of Imported Italian Cold Cuts and Cheese Served with Homemade Focaccia, Marinated Artichokes, Olives



PIZZA FOR THE TABLE

MARGHERITA

San Marzano Tomato Sauce, Mozzarella Fiordilatte, Fresh Basil, EVOO

SALAMINO PICCANTE

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

SALSICCIA ASIAGO PORCINI

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

VEGETARIANA

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

PASTA & RISOTTO BAR

MIAMI VICE RIGATONI

"Mancini" Mezzi Rigatoni Pasta, Tomato and Burrata Pink Sauce, sautéed Shiitaki and Cremini Mushrooms

CARBONARA COME UMA VOLTA

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

SEAFOOD RISOTTO

Roasted Prawns, Seafood Bisque, Basil Cream

CHEF'S SELECTION OF NIGHTLY DESSERTS

\$69 MENU COMBINED

SHARED FOR THE TABLE

CAPRESE SALAD

Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia

INSALATA CAESAR

Romain Lettuce, Focaccia Croutons, Homemade Caesar Dressing, Parmigiano Reggiano Aged 24M

ITALIAN COLD CUTS & CHEESE BOARD

Chef's Choice of Imported Italian Cold Cuts and Cheese Served with Homemade Focaccia, Marinated Artichokes, Olives

SELECTION OF APPETIZERS

Fried Calamari, Tempura Squash Blossoms, Tuna Tartare Salad

PIZZA FOR THE TABLE

MARGHERITA

San Marzano Tomato Sauce, Mozzarella Fiordilatte, Fresh Basil, EVOO

SALAMINO PICCANTE

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

MISTAKEN MARGUERITA PIZZA

Mozzarella di Bufala, San Marzano Tomato Reduction, Basil Cream

PATATE E SPECK

Mozzarella, Roasted Potatoes, Parmigiano, Truffle Oil, Speck

PASTA & RISOTTO BAR

MIAMI VICE RIGATONI

"Mancini" Mezzi Rigatoni Pasta, Tomato and Burrata Pink Sauce, sautéed Shiitaki and Cremini Mushrooms

CARBONARA COME UMA VOLTA

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

SEAFOOD RISOTTO

Roasted Prawns, Seafood Bisque, Basil Cream

DECONSTRUCTED LASAGNA

Beef & Prosciutto Crudo White Ragu, Porcini Mushrooms, Wine Bechamel Sauce, Parmigiano Reggiano Aged 24M,



CHEF'S SELECTION OF NIGHTLY DESSERTS

WINES, BEERS & ITALIAN COCKTAILS

Ambrogio15 Del Mar focuses on selecting wines from boutique wineries that are family owned, certified Organic, Biodynamic & Sustainable. The more unique, rare, and hard to find, the better.

"IT IS ALWAYS WINE O'CLOCK SOMEWHERE"



We are happy to present a refreshing list of classic Italian Wine-based Cocktails to begin your dinner

We are also proud to serve the Best of the Italian Craft Beer World by partnering with the best brewery, BALADIN from Piemonte.

CELEBRATING AN ANNIVERSARY, BIRTHDAY OR OTHER SPECIAL OCCASION?

Surprise your guests with a champagne toast upon arrival! Choose from our thoughtfully selected champagne and sparkling wine list to have elegantly displayed at your table with glassware upon arrival.

We do offer an Open Bar Add-On to any of the pre-fixe menus:

OPEN BAR PACKAGE: \$69 PER PERSON

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