

# AMBR0G1015

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

## DEL MAR - LUNCH MENU



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

#### 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

#### ARTISAN FOCACCIA \$6

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

#### 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;

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## DEL MAR - LUNCH 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



### 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

### 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

### 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.

