



## Lunch \$29

*Suggested wine pairing additional \$24*

✦ indicates a signature Sant Ambroeus dish

### Antipasti choice of one

#### ZUPPA DEL GIORNO

Soup of the day

*Pinot Grigio, Valle dei Laghi - 2015,  
Alto Adigei*

#### CAPRESE

Kumato tomatoes, buffalo mozzarella  
and fresh basil

*Roero Arneis DOCG, Malvira - 2015,  
Piemonte*

#### INSALATA CENTOCOLORI ✦

avocado, buffalo mozzarella,  
tomatoes, organic mixed garden  
greens

*Pinot Grigio, Valle dei Laghi - 2015,  
Alto Adige*

#### CARCIOFI ✦

Thinly sliced artichokes, wild  
arugola, hearts of palm and shaved  
Parmigiano Reggiano

*Roero Arneis DOCG, Malvira - 2015,  
Piemonte*

#### PIZZA MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil and oregano

*Felice Sangiovese, Sant Ambroeus - 2014, Toscana*

### Secondi choice of one

#### CACIO E PEPE ✦

Gentile linguine, Pecorino Romano,  
butter from Cremona and cracked  
pepper

*Pinot Grigio, Valle dei Laghi - 2015,  
Alto Adige*

#### PUTTANESCA

Gnocchetti with spicy San Marzano  
Tuna confit, olives and capers

*Verdicchio Dei Castelli di Jesi  
Classico, Velenosi - 2015, Marche*

#### TAGLIATELLE ALLA BOLOGNESE ✦

Traditional veal ragù and  
Parmigiano Reggiano

*Fresia, Giacomo Borgogno - 2014,  
Piemonte*

#### BRANZINO

Mediterranean sea bass filet served  
with roasted farm vegetables and  
salsa verde

*Verdicchio Dei Castelli di Jesi  
Classico, Velenosi - 2015, Marche*

#### WAGYU SHORT RIB SLIDERS

Jalapeno Mayo, pickled red onion  
served with fries and homemade harissa ketchup

*Felice Sangiovese, Sant Ambroeus - 2014, Toscana*

### Dolci choice of one

#### GELATO & SORBETTO

three scoops of housemade gelato and sorbet

#### OUR DAILY CAKE SELECTION ✦



## Prise Fixe Lunch

THREE COURSES

appetizer | main course | dessert

\$29

additional wine pairing

\$24

AVAILABLE EVERY

MONDAY THROUGH FRIDAY

#SantAmbroeus



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