



2017 Summer Restaurant Week

Lunch \$29

Dinner \$42

✦ indicates a signature Sant Ambroeus dish

Suggested Restaurant Week wine pairing additional \$24

Antipasti

choice of one

ZUPPA DEL GIORNO

soup of the day

*Pinot Bianco, Kettmeir
- 2014, Alto Adige*

CARPACCIO DI SALMONE

cured salmon with cucumber,
fennel and dill

*Friulano' I vini di Jacopo,
Nec-Octium - 2014, Friuli*

BATTUTA DI MANZO*

hand cut filet mignon, red
onions, capers, Dijon mustard
served with toasted brioche

*Montepulciano d'Abruzzo Tre
Saggi, Cantine Talamonti
- 2014, Abruzzo*

INSALATA DI LENTICCHIE

beluga lentil salad with
ratatouille, chickpeas, seeds
and Caesar dressing

*Felice Chardonnay,
Sant Ambroeus - 2015, Toscana*

Secondi

choice of one

TAGLIATELLE ALLA ✦ BOLOGNESE

tagliatelle in a traditional
Sant Ambroeus veal ragù
with Parmigiano Reggiano

*Montepulciano d'Abruzzo Tre
Saggi, Cantine Talamonti
- 2014, Abruzzo*

MEZZI RIGATONI

ALL' RAGÙ DI POLPO

octopus ragù with Taggiasca
olives, capers, tomatoes
and fresh parsley

*Vermentino DOC, Fattoria Sardi
- 2015, Toscana*

BRANZINO ALLA GRIGLIA

grilled Mediterranean sea
bass served with summer
ratatouille

*Vermentino DOC, Fattoria Sardi
- 2015, Toscana*

ANATRA

pan-seared duck breast with
roasted spring vegetables,
radicchio and balsamic

*Felice Sangiovese,
Sant Ambroeus - 2014, Toscana*

Dolci

choice of one

LEMON RICOTTA CHEESECAKE

ricotta cheesecake with
blueberries

Brachetto d'Acqui, Braida - 2015, Piemonte

GELATO & SORBETTO

three scoops of housemade
gelato and sorbet



2017 Summer Restaurant Week

Menu

July 24th to August 18th, 2017

Lunch: Monday to Friday

Dinner: Sunday to Friday

#NYCRestaurantWeek

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