

Coppe Gelato

14

PARADISO

Sant Ambroeus gelato, strawberries,
English cream, fresh whipped cream,
shaved milk chocolate

TROPICANA

Coconut and vanilla gelato, mango sorbet,
pineapple, lime zest

MILANO

Sant Ambroeus and panettone gelato,
raspberry sorbet, panettone

TORINO

Chocolate and hazelnut gelato,
biscotti bicolore, shaved gianduia chocolate,
caramelized hazelnuts, freshly whipped cream

AMALFI

Lemon and strawberry sorbet, caramelized
pistachios, orange slices, sponge cake,
blonde raisins, freshly whipped cream

SANT AMBROEUS FRAPPÈ

your choice of our seasonal gelato or sorbet
flavors, add your favorite toppings

REALE

Upstate honey and vanilla soft serve gelato,
Fabbri Amarena cherries, demi-glacé

(Serves 2)

18

Gelati

SCOOPS

One - 5 • Two - 6.5 • Three - 8 • Four - 9.5

VANILLA • CHOCOLATE • PISTACHIO • COCONUT
GIANDUIA • MINT CHOCOLATE CHIP • STRACCIATELLA
CROCCANTINO • PANETTONE • SANT AMBROEUS
HAZELNUT • VEGAN CHOCOLATE • VEGAN CREMA

Sorbetti

SCOOPS

One - 5 • Two - 6.5 • Three - 8 • Four - 9.5

STRAWBERRY • LEMON • RASPBERRY
MANGO • PASSION FRUIT

Toppings

EACH - 1

ORANGE SPONGE • SHAVED MILK CHOCOLATE
LEMON CONFIT • FABBRI AMARENA CHERRIES
ORANGE CONFIT • FEUILLETINE • SHAVED COCONUT
SALTED CARAMEL ALMONDS • NOCCIOLA PRALINE
PISTACHIO PRALINE • SALTED CARAMEL HAZELNUTS
DARK CHOCOLATE PEARLS • BISCOTTI BICOLORE

Coni Waffle

HAND CRAFTED WAFFLE CONE 1
BABBI ARROTOLATO 1
large wafer cone
BABBI WAFFLE CUP 1
CIALDA CROCCANTE AL CACAO 1
crunchy chocolate wafer cone

Dolci

11

MILLEFOGLIE

a traditional layered puff pastry with vanilla Chantilly cream

LEMON TART

lemon cream and shortbread crust

TORTA DI FRUTTA

seasonal fresh fruit with a light shortbread crust

SANT AMBROEUS

light chocolate mousse cake with layers of moist chocolate almond sponge, soaked with a light rum syrup, topped with chocolate granules and caramelized cocoa nibs

GIANDUIA

gianduia mousse, hazelnut sponge, hazelnut wafer, hazelnut cream and milk chocolate glaze

TIRAMISÙ

espresso soaked sponge cake, mascarpone cream, cocoa powder

TORTA DI FORMAGGIO

Seasonal cheesecake

PRINCIPESSA

lemon sponge layered between vanilla pastry creme, whipped cream, topped with almond marzipan

SAINT HONORÉ

génoise cake, Chantilly cream, chocolate mousse, chocolate filled bignè

CROSTATÀ DI STAGIONE

Chef Cecilia's seasonal tart

CORNETTO CON GELATO

our traditional Italian cornetto filled with two scoops of your favorite gelato or sorbetto

11

VEGAN YOGURT

coconut yogurt, mixed berries

14

Salati

8

EGG SALAD

boiled eggs, mayo, mustard, pickled vegetables

TONNO*

tuna, marinated artichoke, light mayonnaise

CAPRESE

tomato, basil, buffalo mozzarella

SALMONE*

smoked Scottish salmon, crème fraîche, chives, whole wheat panini

CREMA DI TARTUFO BIANCO

mashed potatoes, white truffle cream

TORTA SALATA

spinach flan, 24-month aged Parmigiano Reggiano

11

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gelato Affogato

11

TÈ

Your choice of tea, lemon sorbet

CAFFÈ

espresso over vanilla gelato

MATCHA

matcha over fior di latte

I Nostri Caffè

ESPRESSO

single or double espresso

3.5/4.5

SANT AMBROEUS

espresso with thick hot chocolate, milk foam, cocoa powder

5.5

ESPRESSO CON PANNA

with whipped cream

4.5

CIOCCOLATA CALDA

our dense semisweet hot chocolate

7/8

MACCHIATO

espresso 'marked' with drop of milk foam

3.5

AMERICAN BREWED COFFEE

regular or decaf coffee

3.5/4.5

AMERICANO

4

MATCHA LATTE

finely-ground green tea leaves, choice of milk served hot or iced

6/7

CAPPUCCINO

espresso, hot milk, milk foam

5/6

COLD BREW

Sant Ambroeus, Central American Highland cold brew blend

5/6

CAPPUCCINO VIENNESE

cappuccino with whipped cream, cocoa powder

5.5/6.5

CAPPUCCINO FREDDO

espresso, cold milk, milk foam and ice

5/6

CHAI LATTE

blend of black tea powder, fragrant spices and choice of milk served hot or iced

6/7

ICED TEA

black, green, mango, peach

5/6

CAFFÈ LATTE

espresso with hot milk - served hot or iced

5/6



