

PASTICCERIA

CORNETTI.....	4.5
choice of: almond, vegan plain, vegan hazelnut	
FLOURLESS CHOCOLATE COOKIE	4.5
COOKIE BAG.....	7
7 assorted Sant Ambroeus cookies	
COOKIE TIN.....	39

LEGGEREZZE

Lighter choices

YOGURT PARFAIT	7.5
low fat yogurt, mixed berries and granola	
OATMEAL	8
organic oats, apples, raisins and whole wheat	
MACEDONIA	7.5
fresh fruit salad	

DOLCI

GIANDUIA	9.5
hazelnut sponge, hazelnut wafer, giandua mousse and hazelnut cream layers	
TIRAMISÙ*	9.5
espresso soaked sponge cake with mascarpone cream and cocoa powder	
SANT AMBROEUS	9.5
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	
TORTA DI FRUTTA	9.5
sablé dough crust filled with vanilla bean custard, topped with seasonal fruit	
PRINCIPESSA	9.5
lemon sponge layered between vanilla pastry cream and whipped cream, topped with almond marzipan	
PLUM TART	9.5
almond cream and shortbread crust	
TORTA DI LIMONE.....	9.5
lemon cream with shortbread crust	
RICOTTA MASCARPONE CHEESECAKE.....	9.5
sugar dough base with a fluffy cheesecake and a hint of lemon, vanilla and orange	
MILLEFOGLIE	9.5
a traditional layered puff pastry with vanilla chantilly cream	

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

Only available for indoor dining.

BIRRE

FORST LAGER	8
DOLOMITI PILSNER	8

COCKTAILS



APEROL SPRITZ	15
Aperol, Sant Ambroeus Prosecco, club soda, orange wedge	
NEGRONI	15
gin, Campari, sweet Vermouth	
BELLINI	14
Sant Ambroeus Prosecco, peach purée	
MIMOSA	14
Sant Ambroeus Prosecco, orange juice	

VINI AL BICCHIERE


SPARKLING

PROSECCO, Sant Ambroeus NV	14/56
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WHITE

VERMENTINO DOC, Fattoria Sardi - 2018 	15/60
FELICE CHARDONNAY, Sant Ambroeus - 2018 	15/60

ROSÉ

FELICE ROSATO, Sant Ambroeus - 2018 	15/60
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RED

FELICE SANGIOVESE, Sant Ambroeus - 2018 	15/60
MONTEPULCIANO D'ABRUZZO, Kriga - 2015	15/61



LOEWS REGENCY HOTEL
540 PARK AVENUE
(212) 339-4051

santambroeus.com



Sustainable



Organic

CAFFÈ

AMERICAN COFFEE regular or decaf brewed coffee	3.5/4.5
ESPRESSO / ESPRESSO DOPPIO	3.5/5.5
CAPPUCCINO espresso with hot milk and milk foam	6/7
CAFFÈ LATTE espresso with hot milk	6/7
MACCHIATO espresso "marked" with a drop of milk foam	4/5.5
LATTE MACCHIATO milk froth with a hint of espresso	6/7
MAROCCHINO espresso with a touch of thick hot chocolate, milk foam, cocoa powder	5.5
CHAI TEA LATTE	6/7
MATCHA LATTE	6/7
AMERICANO espresso, small pitcher of hot water	5.5/6.5
SANT AMBROEUS espresso in large cup, with thick hot chocolate, milk foam, cocoa powder	7/8
CAPPUCCINO VIENNESE cappuccino, whipped cream, cocoa powder	7.5/8.5
CIOCCOLATA CALDA our dense semisweet hot chocolate	6/7
ICED CHAI LATTE	7/8
ICED MATCHA LATTE	7/8
ESPRESSO FREDDO espresso and ice	5.5
ICED AMERICANO	5.5/6.5
SHAKERATO espresso, sugar and ice	7
COLD BREW	5/6
CAPPUCCINO FREDDO espresso, cold milk, milk foam and ice	7/8
CAFFÈ LATTE FREDDO espresso with milk and ice	7/8
ICED SANT AMBROEUS thick iced hot chocolate, milk foam, cocoa powder	7/8

TÈ

From La Via del Tè
5

English Breakfast • Earl Grey • Gunpowder • Jasmine
Menta • Pai Mu Tan • Sogno d'Amore • Cape Town • Camomilla

ICED

5/6

Black • Green • Ginger Peach Hibiscus (Caffeine Free)

SPREMUTE

Fresh Squeezed

ORANGE JUICE	7/12
GRAPEFRUIT JUICE	7/12

INSALATE E CARPACCI

Salads

INSALATA CENTOCOLORI farm chicory, sliced avocado, vine-ripened cherry tomatoes, buffalo mozzarella, Castelvetrano olives	13
CAPRESE Kumato tomato, buffalo mozzarella, fresh basil, olive oil	13
RUCOLA E PARMIGIANO fresh arugula, shaved Parmigiano-Reggiano	12
CEREALI E FUNGHI mixed grains, mushrooms, sautéed vegetables	13
PIATTO DI LENTICCHIE* beluga lentil salad, ratatouille, house dressing	13
NIZZARDA* ventresca tuna, hard-boiled farm egg, haricots verts, Kumato tomatoes, Bibb lettuce, sun-dried tomatoes, anchovies	17
VITELLO TONNATO traditional slow-roasted thinly sliced veal tenderloin, yellowfin tuna sauce, veal jus, pickled capers	22
CARPACCIO DI MOSTARDA* thinly sliced raw filet mignon, Dijon dressing, 24-month aged Parmigiano-Reggiano	22

CONTORNI

Sides

HARD BOILED EGG boiled egg sliced thinly	4.50
AVOCADO sliced half avocado	6
POLLO sliced chicken breast	5
TONNO tuna, celery, black olives, cherry tomatoes	6

PANINI CALDI SFIZIOSI

Warm Pressed Sandwiches

CHICCHIRICHÌ traditional chicken salad, marinated artichokes, spinach, celery, carrots, lemon zest	12
PRIMAVERA marinated grilled vegetables, olive oil, mozzarella	12
TOAST CLASSICO prosciutto cotto, Swiss cheese	12

PANINETTI ALL'OLIO

Soft House-Baked Rolls with a Delicate Crust,
Perfumed with Olive Oil

SAN DANIELE PROSCIUTTO Swiss cheese	6.5
SAN DANIELE PROSCIUTTO mozzarella	8
PROSCIUTTO COTTO Swiss cheese	6.5
SALAMINO FELINO thinly sliced Milanese salami	6.5
TOMATO, MOZZARELLA AND BASIL	8
BRESAOLA cured spiced beef, arugula, Parmigiano-Reggiano	6.5
TACCHINO turkey, light mayonnaise, mozzarella, tomato, Dijon mustard, 9 grain multiseed bread	6.5
TONNO* tuna, marinated artichoke, light mayonnaise	7
TONNO CLASSICO* tuna, tomato, light mayonnaise	7
CLASSICO* classic egg salad, tomato	6.5
VEGETABLE FRITTATA spinach, tomato and mayonnaise on whole wheat toast	7
AVOCADO TOAST avocado, lemon zest, peperoncino, hard boiled egg, toasted sunflower bread	11
SALMONE* smoked Atlantic salmon, mascarpone, chives, Nordic bread	14

ZUPPE E PASTA

ZUPPA DEL GIORNO	9
MINISTRONE	9
RIGATONI AL POMODORO rigatoni with tomato sauce	18

PIATTI SFIZIOSI

LASAGNA AI CARCIOFI thinly sliced artichoke lasagna, besciamella, 24-month aged Parmigiano-Reggiano	18
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