

DOLCI

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| GIANDUIA | 8.5 |
| hazelnut sponge, hazelnut wafer, giandua mousse and hazelnut cream layers | |
| TIRAMISÙ* | 8.5 |
| espresso soaked sponge cake with mascarpone cream, zabaglione, chocolate shavings | |

PASTICCERIA

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| CORNETTI | 3.5 |
| choice of: plain, apricot, sugar, cream | |
| FLOURLESS CHOCOLATE COOKIE | 3.5 |
| COOKIE BAG | 6 |
| 7 assorted Sant Ambroèus cookies | |
| COOKIE TIN | 36 |

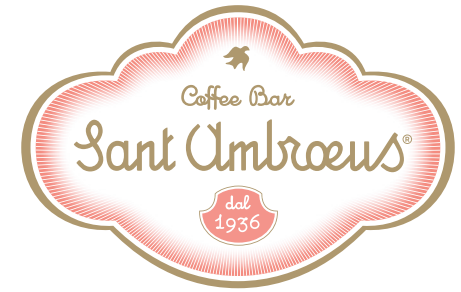
LEGGEREZZE

Lighter choices

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| YOGURT PARFAIT | 6 |
| low fat yogurt, mixed berries and granola | |
| OATMEAL | 6.5 |
| organic oats, apples, raisins and whole wheat | |
| MACEDONIA | 6.5 |
| fresh fruit salad | |

La Storia di Sant Ambroèus

Sant Ambroèus is the name, in Milanese dialect, of Sant' Ambrogio, the patron saint of Milan. Born in 334 A.D., Ambrogio, a local governor and lawyer, was appointed bishop of Milan in the year 374. Known as the "reluctant bishop" due to the fact that he became bishop by popular demand rather than personal inclination, he effectively ran the city for close to 20 years. A skilled orator and demagogue, Ambrogio campaigned against Paganism and Arianism. His most famous convert, St. Augustine, proclaimed him to be a "model bishop." Ambrogio died in 397 A.D., at the age of 63. His feast day is celebrated on December 7, the date when he was made bishop. To this day, the Milanese often refer to themselves as "Ambrosiani," in honor of Sant Ambroèus.



Take-Out

SOTHEBY'S
1334 YORK AVENUE
(212) 606-7070

*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.

santambroèus.com

CAFFÈ

| | |
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| AMERICAN COFFEE regular or decaf brewed coffee | 3.25 • 4.25 |
| ESPRESSO / ESPRESSO DOPPIO | 3.5 • 5.25 |
| CAPPUCCINO espresso with hot milk and milk foam | 5.5 • 6.5 |
| CAFFÈ LATTE espresso with hot milk | 5.5 • 6.5 |
| MACCHIATO espresso "marked" with a drop of milk foam | 3.75 • 5.25 |
| LATTE MACCHIATO milk froth with a hint of espresso | 5.5 • 6.5 |
| MAROCCHINO espresso with a touch of thick hot chocolate, milk foam, cocoa powder | 4.5 |
| CHAI TEA LATTE | 5.5 • 6.5 |
| MATCHA LATTE | 5.5 • 6.5 |
| AMERICANO espresso, small pitcher of hot water | 5.25 • 6.25 |
| SANT AMBROEUS espresso in large cup, with thick hot chocolate, milk foam, cocoa powder | 6 • 7 |
| CAPPUCCINO VIENNESE cappuccino, whipped cream, cocoa powder | 6.5 • 7.5 |
| CIOCCOLATA CALDA our dense semisweet hot chocolate | 6 • 7 |
| ICED CHAI LATTE | 6.5 • 7.5 |
| ICED MATCHA LATTE | 6.5 • 7.5 |
| ESPRESSO FREDDO espresso and ice | 5.25 |
| ICED AMERICANO | 5.25 • 6.25 |
| SHAKERATO espresso, sugar and ice | 6 |
| COLD BREW | 4.25 • 5.25 |
| CAPPUCCINO FREDDO espresso, cold milk, milk foam and ice | 6 • 7 |
| CAFFÈ LATTE FREDDO espresso with milk and ice | 6 • 7 |
| ICED SANT AMBROEUS thick iced hot chocolate, milk foam, cocoa powder | 7 • 8 |

TÈ

From La Via del Tè
4

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|-------------------|---------------|
| ENGLISH BREAKFAST | SOGNO D'AMORE |
| EARL GREY | CAPE TOWN |
| GUNPOWDER | CAMOMILLA |
| JASMINE | MENTA |
| PAI MU TAN | |

SPREMUTE

fresh squeezed

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| ORANGE JUICE | 6 • 10 |
| GRAPEFRUIT JUICE | 6 • 10 |

INSALATE E CARPACCI

Salads

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| INSALATA CENTOCOLORI farm chicory, sliced avocado, vine-ripened cherry tomatoes, buffalo mozzarella, Castelvetrano olives | 11 |
| CAPRESE Kumato tomato, buffalo mozzarella, fresh basil, olive oil | 11 |
| RUCOLA E PARMIGIANO fresh arugula, shaved Parmigiano-Reggiano | 10 |
| CEREALI E FUNGHI mixed grains, mushrooms, sautéed vegetables | 10 |
| PIATTO DI LENTICCHIE* beluga lentil salad, ratatouille, Caesar dressing | 10 |
| 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 |

PANINETTI ALL'OLIO

Soft House-Baked Rolls with a Delicate Crust
perfumed with Olive Oil

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| SAN DANIELE PROSCIUTTO Swiss cheese | 5.5 |
| SAN DANIELE PROSCIUTTO mozzarella | 7 |
| PROSCIUTTO COTTO Swiss cheese | 5.5 |
| SALAMINO FELINO thinly sliced Milanese salami | 5.5 |
| TOMATO, MOZZARELLA AND BASIL | 7 |
| BRESAOLA cured spiced beef, arugula, Parmigiano-Reggiano | 5.5 |
| TACCHINO turkey, mozzarella, tomato, Dijon mustard | 5.5 |
| TONNO* tuna, marinated artichoke, light mayonnaise | 6.5 |
| TONNO CLASSICO* tuna, tomato, light mayonnaise | 6.5 |
| CLASSICO* classic egg salad, tomato | 6.5 |
| TOAST CLASSICO prosciutto cotto, Swiss cheese | 10 |
| SALMONE* smoked salmon, cream cheese, chives | 12 |

ZUPPE E PASTA

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| ZUPPA DEL GIORNO | 8 |
| MINISTRONE | 8 |
| RIGATONI AL POMODORO whole wheat rigatoni with tomato sauce | 16 |