

CAFFÈ

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	5.75 • 6.75
CAFFÈ LATTE espresso with hot milk	5.75 • 6.75
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 with whipped cream and cocoa powder	6.5 • 7.5
CIOCCOLATA CALDA our dense semisweet hot chocolate	6 • 7
ICED CHAI LATTE	6 • 7
ICED MATCHA LATTE	6 • 7
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

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

SPREMUTE

fresh squeezed

ORANGE JUICE	6
GRAPEFRUIT JUICE	6

ZUPPE

ZUPPA DEL GIORNO	8
MINISTRONE	8

INSALATE E CARPACCI

Salads

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

PANINETTI ALL'OLIO

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

PARMA PROSCIUTTO Swiss cheese	5.5
PARMA 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
VEGETABLE FRITTATA* spinach and tomato	7
TONNO* tuna, marinated artichoke, light mayonnaise	5.5
TONNO CLASSICO* tuna, tomato, light mayonnaise	5.5
CLASSICO* classic egg salad, tomato	6.5
TOAST CLASSICO prosciutto cotto, Swiss cheese	11
SALMONE* smoked salmon, cream cheese, chives	12

*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.

DOLCI

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

PASTICCERIA

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

LEGGEREZZE

Lighter choices

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

VINI

wines

FELICE CHARDONNAY, SANT AMBROEUS (75 cl bottle)	45
FELICE SANGIOVESE, SANT AMBROEUS (75 cl bottle)	45
FELICE ROSATO, SANT AMBROEUS (75 cl bottle)	45
PROSECCO, SANT AMBROEUS (75 cl bottle)	45

La Storia di Sant Ambroeus

Sant Ambroeus 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 Ambroeus.



Take-Out

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santambroeus.com