

DOLCI

GIANDUIA 8.5
hazelnut sponge, hazelnut wafer, giandua mousse
and hazelnut cream layers

TIRAMISÙ* 8.5
espresso soaked sponge cake with mascarpone
cream and cocoa powder

PASTICCERIA

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

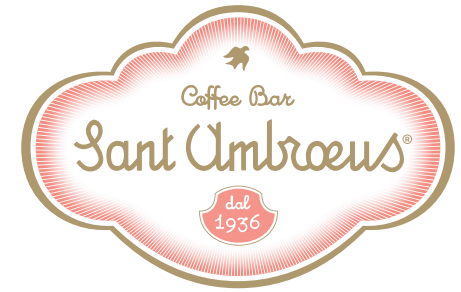
YOGURT PARFAIT 6
low fat yogurt, mixed berries and granola

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

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

SPREMUTE

fresh squeezed

ORANGE JUICE	6 • 10
GRAPEFRUIT JUICE	6 • 10

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
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

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

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

PIATTI SFIZIOSI

LASAGNA AI CARCIOFI thinly sliced artichoke lasagna, besciamella, 24-month aged Parmigiano-Reggiano	16
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