PASTICCERIA

CORNETTI 4.5
choice of: almond, vegan plain, vegan hazelnut

FLOURLESS CHOCOLATE COOKIE 4.5

ASSORTED COOKIES 12

LEGGEREZZE

Lighter choices

YOGURT PARFAIT 11
low fat yogurt, mixed berries and granola

OATMEAL 12
organic oats, apples, raisins and whole wheat

MACEDONIA 11
fresh fruit salad

DOLCI

GIANDUIA 9.5
hazelnut sponge, hazelnut wafer, gianduia 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 creme and whipped cream, topped with almond marzipan

*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

WHITE

VERMENTINO DOC, Fattoria Sardi - 2018 ..... 15/60

FELICE CHARDONNAY, Sant Ambroeus - 2018 ..... 15/60

ROSÉ

FELICE ROSATO, Sant Ambroeus - 2018 ..... 15/60

RED

FELICE SANGIOVESE, Sant Ambroeus - 2018 ..... 15/60

MONTEPULCIANO D'ABRUZZO, Kriya - 2015 ..... 15/61

Sustainable Organic

Coffee Bar
Sant Ambroeus®
dal 1936

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

santambroeus.com

CAFFÈ

AMERICAN COFFEE 3.5
regular or decaf brewed coffee

ESPRESSO / ESPRESSO DOPPIO 3.5/5.5

CAPPUCCINO 6
espresso with hot milk and milk foam

CAFFÈ LATTE 6
espresso with hot milk

MACCHIATO 4
espresso "marked" with a drop of milk foam

LATTE MACCHIATO 6
milk froth with a hint of espresso

MAROCCHINO 5.5
espresso with a touch of thick hot chocolate,
milk foam, cocoa powder

CHAI TEA LATTE 6

MATCHA LATTE 6

AMERICANO 5.5
espresso, small pitcher of hot water

SANT AMBROEUS 7
espresso in large cup, with thick hot chocolate,
milk foam, cocoa powder

CAPPUCCINO VIENNESE 7.5
cappuccino, whipped cream , cocoa powder

CIOCCOLATA CALDA 6
our dense semisweet hot chocolate

ICED CHAI LATTE 7

ICED MATCHA LATTE 7

ESPRESSO FREDDO 5.5
espresso and ice

ICED AMERICANO 5.5

SHAKERATO 7
espresso, sugar and ice

COLD BREW 5

CAPPUCCINO FREDDO 7
espresso, cold milk, milk foam and ice

CAFFÈ LATTE FREDDO 7
espresso with milk and ice

ICED SANT AMBROEUS 7
thick iced hot chocolate, milk foam, cocoa powder

TÈ

From La Via del Tè
5

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

ICED

Black • Green • Ginger Peach Hibiscus (Caffeine Free)

SPREMUTE

Fresh Squeezed

ORANGE JUICE 7

GRAPEFRUIT JUICE 7

INSALATE E CARPACCI

Salads

INSALATA CENTOCOLORI 15
farm chicory, sliced avocado, vine-ripened cherry tomatoes,
buffalo mozzarella, Castelvetrano olives

CAPRESE 15
Kumato tomato, buffalo mozzarella, fresh basil, olive oil

RUCOLA E PARMIGIANO 14
fresh arugula, shaved Parmigiano-Reggiano

CEREALI E FUNGHI 15
mixed grains, mushrooms, sautéed vegetables

PIATTO DI LENTICCHIE* 15
beluga lentil salad, ratatouille, house dressing

NIZZARDA* 17
ventresca tuna, hard-boiled farm egg, haricots verts,
Kumato tomatoes, Bibb lettuce, sun-dried tomatoes, anchovies

VITELLO TONNATO 22
traditional slow-roasted thinly sliced veal tenderloin, yellowfin tuna sauce,
veal jus, pickled capers

CARPACCIO DI MOSTARDA* 22
thinly sliced raw filet mignon, Dijon dressing,
24-month aged Parmigiano-Reggiano

CONTORNI

Sides

HARD BOILED EGG boiled egg sliced thinly 4.50

AVOCADO sliced half avocado 6

POLLO sliced chicken breast 6

TONNO tuna, celery, black olives, cherry tomatoes 6

PANINI CALDI SFIZIOSI

Warm Pressed Sandwiches

CHICCHIRICHÌ 14
traditional chicken salad, marinated artichokes, spinach, celery, carrots,
lemon zest

PRIMAVERA 14
marinated grilled vegetables, olive oil, mozzarella

TOAST CLASSICO 14
prosciutto cotto, Swiss cheese

PANINETTI ALL'OLIO

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

SAN DANIELE PROSCIUTTO 6.5
Swiss cheese

SAN DANIELE PROSCIUTTO 8
mozzarella

PROSCIUTTO COTTO 6.5
Swiss cheese

SALAMINO FELINO 6.5
thinly sliced Milanese salami

TOMATO, MOZZARELLA AND BASIL 8

BRESAOLA 6.5
cured spiced beef, arugula, Parmigiano-Reggiano

TACCHINO 6.5
turkey, light mayonnaise, mozzarella, tomato, Dijon mustard,
9 grain multiseed bread

TONNO* 7
tuna, marinated artichoke, light mayonnaise

TONNO CLASSICO* 7
tuna, tomato, light mayonnaise

CLASSICO* 6.5
classic egg salad, tomato

VEGETABLE FRITTATA 7
spinach, tomato and mayonnaise on whole wheat toast

AVOCADO TOAST 11
avocado, lemon zest, peperoncino, hard boiled egg. toasted sunflower bread

NORDICO 14
smoked Atlantic salmon, cream cheese, chives, served on Nordic bread

PRETZEL CORNETTO 14
smoked Atlantic salmon, cream cheese, chives, served on pretzel croissant

ZUPPE E PASTA

ZUPPA DEL GIORNO 11

MINESTRONE 11

RIGATONI AL POMODORO 18
rigatoni with tomato sauce

PIATTI SFIZIOSI

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