

Ambrosia
Cafe & Bar

BRUNCH

11 AM - 2 PM

* SCRAMBLED EGGS 17.00

Scrambled eggs, bacon, breakfast potatoes, tomato chutney

* WESTERN OMELETTE 18.00

Ham, sausage, peppers, onions, mushrooms, fontina cheese

* VEGETARIAN OMELETTE 17.00

Broccoli, cherry tomatoes, spinach, squash, basil

EGG SANDWICHES

Brioche bread, eggs, cheese, homemade potato **16.00**

Brioche bread, avocado, eggs, cheese, jalapeño aioli, mayo, homemade potato **18.00**

Brioche bread, eggs, bacon, sriracha mayo, homemade potato **17.00**

* EGGS BENEDICT 18.00

Sourdough toast, HAM or SMOKED SALMON, poached eggs, hollandaise

RICOTTA PANCAKES

Mixed fresh berries, cinnamon whipped cream, homemade syrup

Plain **16.00**

Strawberry **18.00**

Nutella **18.00**

FRENCH TOAST

Plain **16.00**

Nutella **18.00**

* AVOCADO TOAST 17.00

Country Bread, goat cheese, heirloom tomatoes ADD Ons: Poached eggs (3), Bacon (3) Prosciutto (5) Buffalo Mozzarella (5)

SAN DANIELE TOAST 21.00

Avocado, burrata, heirloom tomatoes, prosciutto san daniele, goat cheese

* STEAK & EGGS 36.00

8oz Filet, sunny side eggs, spicy potatoes bearnaise

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.

LUNCH

11 AM - 4 PM

ANTIPASTI

TAGLIERE DI SALUMI E FORMAGGI (for two) 24.00

Prosciutto, mortadella, calabrese salami, gorgonzola, parm, pecorino

FRITO MISTO 18.00

Calamari, bell peppers, zucchini, dried tomato aioli

BUTTERNUT SQUASH ZUPPA 16.00

Roasted butternut squash, braised apples, pumpkin seed cream, chive oil

GARLIC BREAD 8.00

Roasted garlic puree, fresh parm, mozzarella, parsley

* FRESH OYSTER OF THE DAY

Cocktail sauce, fennel mignonette, basil dots
Half dozen **12.00** Dozen **24.00**

MEATBALLS 15.00

Pork, beef and veal meatballs in our signature tomato sauce

BURRATINA FRITTA 14.00

Fried buffalo mozzarella with cream basil pesto, tomato sauce and toasted country bread

* STEAK TARTARE 23.00

Prime beef, capers, lemon aioli, cornichons, crostini

* CARPACCIO 21.00

Thin sliced filet mignon, basil pesto, parmigiano cream, arugula, toasted baguette

SALADS

CAESAR 16.00

Romaine, anchovies, capers, fresh parm, garlic toast

CAPRESE 17.00

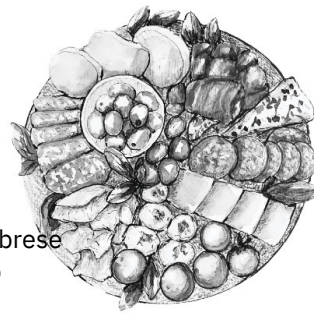
Heirloom tomatoes, fresh mozzarella, basil pesto, onions, balsamic

INSALATA DI ZUCCA 19.00

Roasted butternut squash, baby arugula, goat cheese, pumpkin puree, toasted pepitas

ADD Ons: Grilled Chicken (8) Avocado (4)

Filet mignon (21) Buffalo Mozzarella (5) Shrimp (14)



PASTA

ALLA VODKA 26.00 (Prepared table side)

Rigatoni, Tito's Vodka, pomodoro, chili flakes, parm

CACIO E PEPE 24.00 (Prepared table side)

Spaghetti, pecorino Romano, cracked black pepper, EVOO

FETTUCINE ALLA BOLOGNESE 21.00

Homemade fresh tagliatelle in a classic bolognese beef sauce

SPICY POMODORO 20.00

Homemade paccheri, n'duja, gorgonzola dolce, house made tomato sauce, buffalo mozzarella

SPAGHETTI AND MEATBALLS 21.00

Spaghetti with cherry tomatoes and meatballs in our signature tomato sauce

* CARBONARA 21.00

Spaghetti, pancetta, egg yolk, Italian bread crumbs

LOBSTER RAVIOLI 24.00

Lobster ravioli. lemon. tomato sauce. grana

FETTUCINE ALFREDO 20.00

Homemade fettuccine in a cream sauce, with parmigiano and garlic ADD Ons: chicken (8) / shrimp (14)

MAIN COURSE

PORK SHANK 39.00

Slow braised shank, pumpkin infused risotto, parmigiana crema, pea shoots

OVEN ROASTED CHICKEN 21.00

Garlic roasted chicken, spicy romesco, bell peppers, capers, potatoes

CHICKEN PARMIGIANA 23.00

Breaded chicken breast, pomodoro, mozzarella, provolone, basil

* FILET MIGNON 42.00

Mascarpone polenta, sauteed garlic spinach, red wine reduction sauce

PIZZA ROMANA

SAN DANIELE 22.00

Prosciutto, rucola, cherry tomatoes, burrata

MARGHERITA 18.00

Mozzarella, tomato sauce, basil

FUNGHI 22.00

Mozzarella, prosciutto, mushrooms, 4 cheeses sauce

VEGETARIANA 20.00

Mushrooms, broccoli, zucchini, mozzarella

PISTACCHIOSA 21.00

Mozzarella, mortadella al pistacchio, stracciatella, crushed pistachio, basil pesto

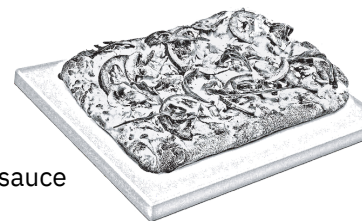
AMERICANA 20.00

Pepperoni, mozzarella, provolone

TRUFFLE PIZZA 24.00

Mozzarella, black pepper, pecorino cheese, truffle oil

Ambrosia
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Executive Chef: Miguel Angel Tapia

DINNER

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Fried buffalo mozzarella with cream basil pesto, tomato sauce and toasted country bread

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Calamari, bell peppers, zucchini, dried tomato aioli

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Roasted butternut squash, braised apples, pumpkin seed cream, chive oil

GARLIC BREAD 8.00

Roasted garlic puree, fresh parm, mozzarella, parsley

* FRESH OYSTER OF THE DAY

Cocktail sauce, fennel mignonette, basil dots
Half dozen 12.00 Dozen 24.00

MEATBALLS 15.00

Pork, beef and veal meatballs in our signature tomato sauce

* STEAK TARTARE 23.00

Classic tomato concasse, shaved grana and stracchino cheese

* CARPACCIO 21.00

Thin sliced filet mignon, basil pesto, parmigiano crema, arugula, toasted baguette

SALADS

CAESAR 16.00

Romaine, anchovies, capers, fresh parm, garlic toast

CAPRESE 17.00

Heirloom tomatoes, fresh mozzarella, basil pesto, onions, balsamic



PASTA

ALLA VODKA 26.00

(Prepared table side)
Rigatoni, Tito's vodka, pomodoro, chili flakes, parm

CACIO E PEPE 24.00

(Prepared table side)
Spaghetti, pecorino romano, cracked black pepper, EVOO

FETTUCCINE ALLA BOLOGNESE 21.00

Homemade fresh tagliatelle in a classic bolognese beef sauce

SPICY POMODORO 20.00

Homemade paccheri, n'duja, gorgonzola dolce, house made tomato sauce, buffalo mozzarella

SPAGHETTI AND MEATBALLS 21.00

Spaghetti with cherry tomatoes and meatballs in our signature tomato sauce

* CARBONARA 21.00

Spaghetti, pancetta, egg yolk, Italian bread crumbs

LOBSTER RAVIOLI 24.00

Lobster ravioli. lemon. tomato sauce. grana

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Homemade fettuccine in a cream sauce, with parmigiano and garlic

ADD Ons: chicken (8) / shrimp (14)

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Roasted butternut squash, baby arugula, goat cheese, pumpkin puree, toasted pepitas

ADD Ons:

Grilled Chicken (8) Avocado (4)

Filet mignon (21) Buffalo Mozzarella (5)

Shrimp (14)



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Prosciutto, rucola, cherry tomatoes, burrata

MARGHERITA 18.00

Mozzarella, tomato sauce, basil

FUNGHI 22.00

Mozzarella, speck, mushrooms, 4 cheeses sauce

VEGETARIANA 17.00

Mushrooms, broccolini, zucchini, mozzarella

TRUFFLE PIZZA 24.00

Pecorino cheese, black pepper, mozzarella, truffle oil

AMERICANA 20.00

Pepperoni, mozzarella, provolone

PISTACCHIOSA 21.00

Mozzarella, mortadella al pistacchio, straciatella, crushed pistachio, basil pesto

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HAPPY HOUR

FROM 3PM - 5PM DAILY

HOUSE WINE

RED 7.00
WHITE 7.00

BEERS

ANY BOTTLED
BEERS GET 2 FOR 10.00

MARTINIS

PASSION FRUIT LEMON DROP 8.00
WATERMELLON COSMOPOLITAN 8.00
PEACH MARTINI 8.00

APERITIVO

MEATBALLS 9.00
CALAMARI 9.00
BRUSCHETTA 9.00
PIZZA (CHOICE OF
MARGHERITA/AMERICANA/PISTACCHIOSA) 9.00
RAVIOLI ROSSO 14.00