

Ambrosia Cafe & Bar

Brunch Menu 11-2pm daily

Scrambled eggs*

Scrambled eggs, bacon, breakfast potatoes, tomato chutney \$22

San Daniele Toast

Avocado, fresh mozzarella, heirloom tomatoes, prosciutto San Daniele, goat cheese \$27

Eggs Benedict*

Choice of ham or smoked salmon, sourdough toast, poached eggs, hollandaise \$23

Western Omelette

Ham, peppers, onions, mushrooms, fontina cheese \$23

Egg Sandwiches*

Eggs and cheese on a brioche bun, accompanied by homemade potatoes \$22

Eggs, cheese, bacon, calabrian aioli on a brioche bun, accompanied by homemade potatoes \$23

Eggs, cheese, avocado, jalapeno aioli on a brioche bun, accompanied by homemade potatoes

\$23

Avocado Toast

Avocado, country bread, goat cheese, heirloom tomatoes \$23

Fried Chicken Sandwich

Fried chicken breast, lettuce, tomato, calabrian aioli, jumbo fries \$26

Ricotta Pancakes

Mixed fresh berries, cinnamon whipped cream, homemade syrup \$22

Add Nutella or Strawberry syrup +1

French Toast

Classic \$21

Add Nutella +2

Steak & Eggs*

8oz filet, sunny side up eggs, spicy potatoes, bearnaise \$46

And to finish it off...

Poached eggs* (2) \$6

Bacon \$7

San Daniele Prosciutto \$8

Buffalo Mozzarella \$6

Daily Menu

Appetizers

Garlic Bread

Roasted garlic puree, fresh parmesan, mozzarella, parsley \$12

Tagliere Di Salumi E Formaggi for two

Prosciutto, mortadella, calabrese salumi, gorgonzola, parmesan, and pecorino \$30

Fritto Misto

Calamari, bell peppers, zucchini, dried tomato aioli \$23

Burratina Fritta

Fried buffalo mozzarella, cream basil pesto, tomato sauce, accompanied by toasted country bread

\$22

Meatballs

Pork, beef, and veal meatballs, topped with our signature tomato sauce \$20

Carpaccio *

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

\$29

Steak Tartare*

Classic tomato concassè, shaved grana and stracchino cheese \$34

Fresh Oysters of the Day*

Cocktail sauce, fennel mignonette, and drops of basil

Half dozen \$20

Dozen \$30

Pizza Romana

Margherita

Mozzarella, tomato sauce, basil \$23

Americana

Mozzarella, provolone cheese, pepperoni \$28

Vegetariana

Mushrooms, broccolini, zucchini, mozzarella \$26

San Daniele

Prosciutto San Daniele, rucola, cherry tomatoes, burrata \$31

Burratina

Roasted wild mushrooms, fresh basil, burrata \$31

Carbonara

Roasted bacon, mozzarella, provolone, carbonara cream \$28

Freshly Shaved Truffle

Pecorino, black pepper, mozzarella, 5g of black truffle shaved table \$47

Pasta Fresca

Alla Vodka

Plated table side

Rigatoni, Tito's vodka pomodoro, chili flakes, parmesan cheese \$30

Cacio E Pepe

Prepared table side in a pecorino cheese wheel

Spaghetti, pecorino romano, cracked black pepper, \$31

Spicy Pomodoro

Housemade paccheri and tomato sauce, n'duja, gorgonzola dolce, buffalo mozzarella \$28

Spaghetti and Meatballs

Spaghetti with cherry tomatoes and meatballs in our housemade tomato sauce \$27

Fettuccine ala Bolognese

Housemade fresh tagliatelle in a classic beef sauce \$31

Carbonara*

Spaghetti, guanciale, egg yolk, parmesan \$27

Fettuccine Alfredo

Housemade fettuccine in a cream sauce, parmigiano and garlic \$26

Lobster Ravioli

Lobster ravioli, lemon, tomato sauce, grana \$31

Some Greens..

Caesar

Romaine, anchovies, capers, fresh parmesan, garlic toast \$21

Caprese

Heirloom tomatoes, fresh mozzarella, basil pesto, onions, balsamic \$23

Estate

Fresh watermelon, melon, reduced cantaloupe, harissa gastric, mint, stracchino, prosciutto 28

Main Course

Chicken Piccata

Roasted fennel, confit cherry tomatoes, EVOO \$29

Chicken Parmigiana

Breaded chicken breast, pomodoro, mozzarella, provolone, basil \$31

Chicken Milanese

Breaded chicken breast, arugula, cherry tomatoes, shaved grana, charred lemon \$34

Filet Mignon*

Roasted fingerling potatoes, seared cipollini onions, argentinian chimichurri and friend rosemary \$51