

Ambrogio15 Del Mar

12841 El Camino Real, San Diego, Ca · +18589257036 · Updated: Jan 14, 2026

[View online menu](#)



SALADS & APPETIZERS 12

Artisan Focaccia	\$6.00
Homemade Focaccia Bread, Modena Balsamic Vinegar, Extra Virgin Olive Oil	
Insalata Della Casa	\$13.00
Arugula, Cherry Tomatoes, Focaccia Croutons, Parmigiano Reggiano, Balsamic Dressing Add Breaded Milenese \$8	
Caprese Salad	\$18.00
Mozzarella, Heirloom Tomatoes, Basil EVOO, Balsamic Glaze, Focaccia Add Prosciutto Crudo or Parma Aged 20M \$5	
Tuna Tartare Salad	\$24.00
Marinated Tuna, Fennel, Gaeta Olives, Oranges, Frisée, Crostini, Citronette	
Caesar Milanese	\$24.00
Romaine, Breaded Filet Mignon, Focaccia Croutons, Caesar Dressing, Parmigiano Reggiano, Anchovies	
Ambrogio's Prawn Salad	\$26.00
Red Romaine, Baby Gem, Fresh Strawberries, Blue Prawns, Goat Cheese, Avocado Mousse	
Sousah Blossoms	\$26.00
Tempura Zucchini Flowers (4), Fresh Ricotta, Watermelon Gazpacho	
Fried Calamari	\$22.00
Fried Calamari, Italian Ketchup, Garlic Aioli	
Calamari in Porchetta	\$24.00
Calamari Stuffed with Italian Sausage, Zucchini Spaghetti, Spicy Ricotta Sauce, Mint	
Fried Burrata	\$22.00
Fried Burrata Cheese, Confit Tomato, Basil EVOO, San Marzano Tomato Sauce, Crostini	
Carpaccio di Filetto	\$24.00
Thinly Sliced Raw Beef Tenderloin, Citronette, Arugula, Parmigiano Reggiano, Maldon Salt, Black Pepper Add Shaved Black Truffle \$15	
Italian Meat & Cheese Board	\$39.00
Ambrogio15's Choice of Italian Cold Cuts & Cheeses Served with Homemade Focaccia, Artichokes, Olives	

PIZZA 12

Margherita	\$17.00
San Marzano Tomato Sauce, Mozzarella, Fresh Basil, EVOO Sub Mozzarella di Bufala Compagna DOP \$5 Add Prosciutto Crudo di Parma Aged 20M \$5	

Burrata e Prosciutto Crudo	\$24.00
San Marzano Tomato Sauce, Mozzarella, Fresh Burrata, Prosciutto Crudo di Parma Aged 24M	
Vegana	\$20.00
San Marzano Tomato Sauce, Grilled Veggies, Mixed Greens, Cherry Tomatoes Add Vegan Cheese \$5	
Salamino Piccante	\$20.00
San Marzano Tomato Sauce, Mozzarella, Spicy Salame Calabrese, Rosemary, Garlic EVOO, Parmigiano	
Patate e Speck	\$21.00
Mozzarella, Roasted Potatoes, Parmigiano, Truffle Oil, Speck Add Shaved Black Truffle \$15	
Hannibal Lecter	\$22.00
San Marzano Tomato Sauce, Mozzarella, Parmigiano, Spicy Salame Calabrese, Homemade Sausage, Pancetta, Roasted Red Bell Pepper	
Salsiccia, Asiago e Porcini	\$21.00
San Marzano Tomato Sauce, Mozzarella, Homemade Sausage, Porcini, Asiago	
Cinque Formaggi	\$21.00
Mozzarella, Asiago, Gorgonzola Dolce, Ricotta, Parmigiano	
Bresaola, Rucola e Parmigiano	\$23.00
San Marzano Tomato Sauce, Mozzarella, Bresaola (Cured Italian Beef), Shaved Parmigiano-Reggiano Aged 24M, Arugula, EVOO	
Seafood Athracian	\$25.00
Homemade Squid Ink Dough, Mozzarella, San Marzano Tomato Sauce, Blue Prawns, Pancetta, Sweet Peppers	
Hastaken Margherita	\$32.00
A tribute to Franco Pepe, Italy's Number 1 Pizzaiolo: Mozzarella di Bufala, San Marzano Tomato Reduction, Basil EVOO	
Once Upon a Time a Lasagna Became a Truffle Pizza	\$45.00
Black Truffle, Bolognese Sauce, Fontina, Parmigiano	

RISOTTO & PASTA BAR 5

Filet Mignon Risotto	\$36.00
Filet Mignon, Porcini Mushrooms, Parmigiano Reggiano, Black Truffle, Red Wine Reduction	
Truffle Porcini Risotto	\$30.00
Truffle Porcini Cream, Parmigiano Reggiano, Black Truffle, San Marzano Tomato Sauce	
Seared Tuna & Pesto Linguini	\$28.00
Linguini Pasta, Seared Tuna, Homemade Pesto, Parmigiano Reggiano, Roasted Pine Nuts	
Deconstructed Lasagna	\$29.00
Beef & Prosciutto Crudo White Ragu, Porcini, Wine Bechamel Sauce, Mozzarella	
Truffle Mice Rigatoni	\$27.00
Tomato and Burrata Pink Sauce, Sautéed Shiitake & Cremini Mushrooms	

AMBROGIO OMAKASE - 5 COURSE TASTING MENU 1

Ambrogio Omakase - 5 Course Tasting Menu	\$79.00
Signature dishes and seasonal creations by Ambrogio15 and Michelin Star Chef Silvio Salmoiraghi.	

WINE BY THE GLASS 22

Prosecco Puporut Extra Brut DOC	\$15.00
Zucchetto, Veneto, IT / 2021	
Prosecco Rosé “Baccarat”	\$15.00
Zucchetto, Veneto, IT / 2021	
Cannonau Rosato Audarya	\$15.00
Sardegna, IT 2021	
Cavé Rosé Un Anote Nôte	\$16.00
Tenute Olbios, Sardegna, IT / 2019	
Pinot Grigio Ramato	\$15.00
Specogna, Friuli, IT / 2016	
Bianco Macerato “Horus Bibendi”	\$22.00
Zeca, Elio, Sicilia, IT / 2019	
Verdicchio “Arsicci”	\$13.00
Fattoria Nanni, Marche, IT, 2020	
Sauvignon Blanc	\$18.00
La Sora ‘OmbraSenzaOmbra’, LeMila, Marche, IT / 2019	
Vermentino di Gallura Superiore	\$15.00
Tenute Olbios, Sardegna, IT / 2020	
Riesling Renano “Herz”	\$18.00
Il Molino di Rovescala, Lombardia, IT / 2020	
Chardonnay	\$19.00
Canus, Friuli, IT / 2019	
Montepulciano d’Abruzzo	\$14.00
Villa Barcaroli, Abruzzo, IT / 2020	
Carignano del Sulcis	\$15.00
Gibo, Sardegna, IT / 2019	
Pinot Nero “Ruttars”	\$25.00
Villa Parens, Friuli, IT / 2018	
Chianti Riserva DOCG	\$14.00
Ravazzi, Toscana, IT / 2018	
Barbera Appassito	\$15.00
Ricassa, Piemonte, IT / 2019	

SuperTuscan “Iroso”	\$18.00
Cantine Ravazzi, Toscana, IT / 2017	
Garnacha Tintorera “Doble Pasta”	\$15.00
Cien y Pico, Spain / 2019	
Barbaresco “Gurú”	\$24.00
Mainero, Piemonte, IT / 2017	
Barolo	\$25.00
Villa Penna, Piemonte, IT / 2015	
Bonarda “Povrònet”	\$22.00
Il Molino di Rovescala, Lombardia / IT / 2019	
Brunello di Montalcino	\$26.00
Abbadia Ardenga Toscana, IT / 2016	

SPRITZ 3

Ambrogio Spritz	\$15.00
Cappelletti, Prosecco, Sparkling Water, Lemon	
Mediterranean Spritz	\$15.00
Brovo Pretty Vermouth, Prosecco, Elderflower Tonic, Juniper Berries, Rosemary	
Botanical Spritz	\$15.00
Lo-Fi Gentian Amaro, Prosecco, Elderflower Tonic, Mint, Orange	

COCKTAILS 4

Rosé Margarita	\$15.00
Brovo Pink Rosé Vermouth, Lime Juice, Salted Rim	
Italian Mule	\$15.00
Brovo Pretty Vermouth, Ginger Beer, Lime Juice, Angostura Bitters	
Mistaken Negroni	\$15.00
Lo-Fi Gentian Amaro, Brovo Jammy Vermouth, Cappelletti, Prosecco, Peychaud Bitters	
V & T	\$15.00
Your choice of one of our Artisan Vermouths and Tonic	

BEER 6

10:45 To Denver IPA	\$9.00
Eppig Brewery, San Diego, CA	
Special Lager	\$9.00
Eppig Brewery, San Diego, CA	

Baladin Nazionale Blonde Ale	\$12.50
Piemonte, Italy	
Baladin Isaac Witbier	\$12.50
Piemonte, Italy	
Baladin L'IPPA IPA	\$12.50
Piemonte, Italy	
Baladin Nora Ancient Egyptian Spiced Beer	\$12.50
Piemonte, Italy	

VERMOUTH MENU - 2OZ POUR 5

Brovo Pink Rosé	\$9.00
Rosé based dry vermouth Woodinville, Washington	
Brovo Pretty Blanc	\$9.00
Pinot Gris based sweet vermouth Woodinville, Washington	
Brovo Jammy Sweet	\$9.00
Merlot based sweet vermouth Woodinville, Washington	
Lo-Fi Gentian Amaro	\$9.00
Napa, California	
Vermouth Flight	\$13.00
Your choice of three 1oz pours of our artisan vermouths	

BEVERAGES 9

Mexican Coke	\$5.00
Mexican Sprite	\$4.00
Diet Coke	\$4.00
Galvanina Limonata	\$6.00
Galvanina Blood Orange	\$6.00
Galvanina Ginger Ale	\$6.00
Shirley Temple	\$6.00
Sparkling Pink Lemonade	\$6.00
Iced Tea	\$5.00

CAFFETTERIA 6

Espresso	\$3.50
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Double Espresso	\$5.50
Macchiato	\$4.50
Cappuccino	\$5.50
Latte	\$5.50
Organic Tea & Botanicals	\$4.50