

# Sant Ambroeus

259 W 4th St West Village 10014-3205 · +12126049254 · Updated: Jan 14, 2026

[View online menu](#)



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## MORNING SPECIALTIES 10

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<b>I Cornetti</b>	<b>\$5.00</b>
plain, apricot jam, cream, vegan or sugar	
<b>Cornetto alle Mandorle</b>	<b>\$5.50</b>
brioche dough topped with sliced almonds	
<b>Cornetto al Cioccolato</b>	<b>\$5.50</b>
brioche dough with pastry cream and Valrhona dark chocolate	
<b>Pompelmo</b>	<b>\$9.00</b>
half grapefruit	
<b>Sant Ambroeus Yogurt</b>	<b>\$16.00</b>
served with fresh berries, organic granola and honey	
<b>Macedonia di Frutta</b>	<b>\$14.00</b>
seasonal fresh fruit salad	
<b>Sant Ambroeus Oatmeal</b>	<b>\$15.00</b>
steel cut oats and flax seeds with maple syrup and berries	
<b>Sant Ambroeus French Toast</b>	<b>\$19.00</b>
homemade raisin brioche, fresh berries, maple syrup, Chantilly cream	
<b>Pancakes</b>	<b>\$18.00</b>
fresh mixed berries, local maple syrup	
<b>Piatto di Salmone Affumicato*</b>	<b>\$31.00</b>
smoked Scottish salmon, organic hard-boiled egg, red onion, capers, crème fraîche, sunflower bread	

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## EGGS 5

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<b>Uovo Sodo Organico*</b>	<b>\$10.00</b>
two organic soft-boiled eggs, sunflower seed toast	
<b>American Toast*</b>	<b>\$21.00</b>
one sunny side organic egg, applewood bacon, roasted potatoes, Kumato tomato, avocado served on toasted sunflower with salsa rosa	
<b>Avocado Toast*</b>	<b>\$21.00</b>
avocado, toasted sunflower bread, poached organic eggs, lime zest, peperoncino	

<b>Omelette della Casa*</b>	<b>\$21.00</b>
three-egg omelette, served with a choice of two ingredients: ham, taleggio cheese, spinach, mushroom, onion, tomato	
<b>Sant Ambroeus Eggs Benedict*</b>	<b>\$23.00</b>
two organic poached eggs, hollandaise sauce, homemade roll. Choice of ham or spinach Substitute smoked salmon (+4)	

## SIDES 5

<b>Applewood Smoked Bacon</b>	<b>\$16.00</b>
<b>Salmone Affumicato*</b>	<b>\$16.00</b>
<b>Patate Arrosto</b>	<b>\$14.00</b>
roasted Yukon potatoes	
<b>Spinaci e Porri</b>	<b>\$14.00</b>
braised leeks, sauteéd baby spinach	
<b>Asparagi</b>	<b>\$14.00</b>
grilled asparagus	

## FRESHLY SQUEEZED 4

<b>Valencia Orange</b>	<b>\$10.00</b>
<b>Pink Grapefruit</b>	<b>\$10.00</b>
<b>Apple, Carrot, Ginger</b>	<b>\$10.00</b>
<b>Green Juice</b>	<b>\$10.00</b>

## COFFEE BAR 15

<b>Espresso</b>	<b>\$5.00</b>
single espresso	
<b>Espresso Doppio</b>	<b>\$6.00</b>
double espresso	
<b>Gocciato Freddo</b>	<b>\$6.00</b>
espresso with cold milk served separately	
<b>Ristretto</b>	<b>\$5.00</b>
a "shorter" concentrated espresso	
<b>Espresso Lungo</b>	<b>\$5.00</b>
a "longer" espresso	
<b>Espresso con Panna</b>	<b>\$6.00</b>
espresso with whipped cream	

<b>Macchiato</b>	<b>\$5.00</b>
espresso "marked" with a drop of milk foam	
<b>Caffè Latte</b>	<b>\$7.00</b>
espresso with steamed milk	
<b>Americano</b>	<b>\$5.50</b>
espresso in a cappuccino cup with a small pitcher of hot water	
<b>Cappuccino</b>	<b>\$7.00</b>
espresso with hot milk and milk foam	
<b>Cappuccino Viennese</b>	<b>\$7.50</b>
cappuccino with whipped cream and cocoa powder	
<b>Sant Ambroeus</b>	<b>\$8.50</b>
espresso with thick hot chocolate, milk foam, cocoa powder	
<b>American Coffee</b>	<b>\$7.00</b>
regular and decaf brewed coffee served in a pot	
<b>Ciocolata Calda</b>	<b>\$8.00</b>
our dense semisweet hot chocolate	
<b>Matcha Latte</b>	<b>\$6.50</b>
hot or iced green matcha latte	

## ICED COFFEE 4

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<b>Espresso Freddo</b>	<b>\$5.00</b>
espresso and ice	
<b>Cold Brew</b>	<b>\$6.00</b>
Sant Ambroeus, Central American Highland cold brew blend	
<b>Cappuccino Freddo</b>	<b>\$7.00</b>
espresso, cold milk, milk foam and ice	
<b>Shakerato</b>	<b>\$8.50</b>
espresso, sugar and ice	

## TEA 7

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### English Breakfast

muscatel, woods, spice

### Earl Grey

citrus, decisive, persistent

### Gunpowder

green tea, strong, full-bodied, grassy

## Pai Mu Tan

white tea, honey, velvety, apricot

## Sogno D'Amore

ripe fruits, vigorous, caramel mou

## Cape Town

rooibos, rose, sunflower, crème caramel

## Camomila

floral, soothing, sweet

## PANINETTI 6

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### San Daniele Prosciutto

**\$10.50**

mozzarella

### Prosciutto Cotto

**\$9.50**

Swiss cheese

### Bresaola

**\$9.50**

cured spiced beef, arugula, Parmigiano-Reggiano

### Tonno\*

**\$10.50**

tuna, marinated artichokes, light mayonnaise

### Tomato, Mozzarella and Basil

**\$9.50**

### Vegetable Frittata\*

**\$9.50**

spinach, tomato and mayonnaise on whole wheat toast

## APPETIZERS 12

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### ZUPPA DEL GIORNO

**\$19.00**

soup of the day

### MINISTRONE (V)

**\$19.00**

traditional Italian soup with seasonal vegetables

### CAPRESE INVERNALE (V)

**\$27.00**

roasted Kumato tomato, buffalo mozzarella, fresh basil, Primolio Extra Virgin Olive Oil

### CARCIOFI E RUCOLA (V)

**\$28.00**

thinly sliced artichokes, arugula, hearts of palm, shaved 24-month aged Parmigiano-Reggiano

### INSALATA CENTOCOLORI

**\$28.00**

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

### INSALATA AUTUNNALE

**\$25.00**

endive, Bosc pear, avocado, toasted almonds

<b>INSALATA DI TONNO</b>	<b>\$28.00</b>
baby gem lettuce, Ventresca tuna confit, sundried tomatoes, string beans, hard boiled egg, anchovies, Taggiasche olives	
<b>PROSCIUTTO SAN DANIELE E BURRATA</b>	<b>\$39.00</b>
24-month aged Dok Dall'ava San Daniele prosciutto, local burrata, olio novello	
<b>PANE, BURRO E ACCIUGHE</b>	<b>\$31.00</b>
Mediterranean anchovies, parsley, peperoncino, olive oil, toast, Beppino Ocelli butter	
<b>VITELLO TONNATO</b>	<b>\$33.00</b>
traditional slow-roasted thinly sliced veal tenderloin, Yellowfin tuna sauce, capers	
<b>SHRIMP COCKTAIL</b>	<b>\$36.00</b>
warm red Argentinian shrimp, salsa rosa	
<b>ASPARAGI FREDDI</b>	<b>\$25.00</b>
traditional Sant Ambroeus steamed asparagus, Kumato tomato, hard-boiled farm egg	

## BRUNCH 6

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<b>AMERICAN TOAST*</b>	<b>\$21.00</b>
one sunny side organic egg, applewood bacon, roasted potatoes, Kumato tomato, avocado served on toasted sunflower with salsa rosa	
<b>OMELET DELLA CASA</b>	<b>\$21.00</b>
three-egg omelette, served with a choice of two ingredients: ham, taleggio cheese, spinach, mushroom, onion, tomato	
<b>PIATTO DI SALMONE</b>	<b>\$31.00</b>
smoked Scottish salmon, organic hard-boiled egg, red onion, capers, creme fraiche, sunflower bread	
<b>SANT AMBROEUS FRENCH TOAST</b>	<b>\$19.00</b>
homemade raisin brioche, fresh berries, maple syrup, Chantilly cream	
<b>PANCAKES</b>	<b>\$18.00</b>
fresh market berries, banana	
<b>SANT AMBROEUS EGGS BENEDICT</b>	<b>\$23.00</b>
two organic poached eggs, hollandaise sauce, homemade roll. Choice of ham or spinach Substitute smoked salmon (+4).	

## PANINI 8

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<b>CHICCHIRICHI</b>	<b>\$18.00</b>
traditional chicken salad, marinated artichokes, spinach, celery, carrots, lemon zest	
<b>TOAST CLASSICO</b>	<b>\$17.00</b>
prosciutto cotto, Fontina cheese	
<b>FRIULANO</b>	<b>\$19.00</b>
San Daniele prosciutto, buffalo mozzarella, black olive spread	
<b>MONTENAPO</b>	<b>\$18.00</b>
smoked Scottish salmon, cream cheese, avocado, sunflower seed bread	

<b>DUOMO</b>	<b>\$18.00</b>
tuna, mayonnaise, cherry tomato, Castelvetrano olives, celery	
<b>AVOCADO TOAST (V)</b>	<b>\$21.00</b>
avocado, two poached farm eggs, lemon zest, peperoncino, served on sunflower seed bread	
<b>MADUNINA</b>	<b>\$20.00</b>
beef carpaccio, arugula, Dijon mustard, mayonnaise, Parmigiano-Reggiano	
<b>SANT AMBROEUS</b>	<b>\$22.00</b>
traditional breaded veal Milanese, arugula, tomato, Dijon mustard	
<b>PASTA 8</b>	
<b>SPAGHETTI AL POMODORO E BASILICO (V)</b>	<b>\$26.00</b>
San Marzano tomato sauce, fresh basil	
<b>TONNARELLI CACIO E PEPE (V)</b>	<b>\$28.00</b>
Roman dish, Pecorino Romano, freshly ground Tellicherry black pepper	
<b>PACCHERI ALL'ASTICE (V)</b>	<b>\$59.00</b>
Gragnano paccheri pasta, lobster, cherry tomato sauce, garlic confit, peperoncino, parsley	
<b>SPAGHETTI ALL ARRABBIATA (V)</b>	<b>\$25.00</b>
spicy San Marzano tomato sauce, Italian red peperoncino, garlic confit, fresh parsley	
<b>FETTUCCINE ALLA BOLOGNESE</b>	<b>\$34.00</b>
traditional veal ragu, 24-month aged Parmigiano-Reggiano	
<b>RIGATONI STROFINATI</b>	<b>\$28.00</b>
spicy tomato sauce, Genovese basil pesto	
<b>GNOCCHI AI FUNGHI (V)</b>	<b>\$27.00</b>
Chanterelle mushrooms, hazelnut, butter	
<b>LINGUINE ALLA NERANO</b>	<b>\$26.00</b>
Mancini linguine, zucchini puree, Caciocavallo cheese, zucchini chips, garlic confit, basil	
<b>MAIN COURSES 8</b>	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>\$28.00</b>
oven-roasted eggplant, San Marzano tomato sauce, buffalo mozzarella, Parmigiano-Reggiano, basil	
<b>SANT AMBROEUS BURGER</b>	<b>\$32.00</b>
Angus short rib and veal, artisanal brioche bun, bibb lettuce, Kumato tomato, roasted red onion, Taleggio cheese, French fries	
<b>SALMONE</b>	<b>\$47.00</b>
Faroe Island salmon, charred Romanesco, salmon roe, chives, turnip puree	
<b>SOGLIOLA DI DOVER</b>	<b>\$86.00</b>
wild Holland dover sole from the North Sea, grilled asparagus, Dijon mustard sauce	

<b>BRANZINO</b>	<b>\$61.00</b>
sea bass from the Mediterranean Sea served with sauteed spinach	
<b>SUPREMA DI POLLO</b>	<b>\$42.00</b>
roasted chicken supreme, truffle mashed potatoes, Swiss chard, chicken jus	
<b>CUTELETA ALLA MILANESE</b>	<b>\$61.00</b>
traditional veal chop Milanese, wild arugula, tomatoes	
<b>COSTATA DI MANZO</b>	<b>\$89.00</b>
20 oz dry-aged bone-in Prime Ribeye steak, roasted potatoes	
<b>RAW BAR</b> 2	
<b>TARTARE DI TONNO</b>	<b>\$35.00</b>
Ahi tuna tartare, green tomatoes, avocado, Fresno pepper, pickled onion	
<b>CARPACCIO DI MANZO</b>	<b>\$36.00</b>
thinly sliced filet mignon, Taggiasche olives, capers, wild arugula, 24-month aged Parmigiano- Reggiano	
<b>SALADS</b> 5	
<b>CAPRESE INVERNALE (V)</b>	<b>\$27.00</b>
roasted Kumato tomato, buffalo mozzarella, fresh basil, Primolio Extra Virgin Olive Oil	
<b>CARCIOFI E RUCOLA (V)</b>	<b>\$28.00</b>
thinly sliced artichokes, arugula, hearts of palm, shaved 24-month aged Parmigiano-Reggiano	
<b>INSALATA CENTOCOLORI (V)</b>	<b>\$28.00</b>
farm chicory, sliced avocado, vine-ripened cherry tomatoes, buffalo mozzarella, Castelvetro olives	
<b>INSALATA AUTUNNALE (V)</b>	<b>\$25.00</b>
endive, Bosc pear, avocado, toasted almonds	
<b>INSALATA DI TONNO</b>	<b>\$28.00</b>
baby gem lettuce, Ventresca tuna confit, sundried tomatoes, string beans, hard boiled egg, anchovies, Taggiasche olives	
<b>PANINETTI ALL OLIO</b> 6	
<b>San Daniele Prosciutto, Mozzarella</b>	<b>\$10.50</b>
<b>Prosciutto Cotto, Swiss Cheese</b>	<b>\$9.50</b>
<b>Bresaola</b>	<b>\$9.50</b>
<b>Tonno</b>	<b>\$10.50</b>
<b>Tomato, Mozzarella, Basil</b>	<b>\$9.50</b>
<b>Vegetable Frittata</b>	<b>\$9.50</b>
<b>DESSERTS</b> 7	

## Sant Ambroeus

chocolate mousse cake with a chocolate custard center

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## Flourless Chocolate Cake

flourless cake with 67% dark chocolate

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## Tiramisù

espresso soaked sponge cake with mascarpone cream, zabaglione, chocolate shavings

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## Gianduia

gianduia mousse, hazelnut sponge, hazelnut wafer, hazelnut cream and milk chocolate glaze

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## Principessa

lemon sponge layered between vanilla pastry cream and whipped cream, topped with almond marzipan

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## I Biscotti

a selection of cookies

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## Ricotta Cheesecake

sugar dough base with a fluffy cheesecake and a hint of lemon, vanilla and orange

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## GELATO <sup>1</sup>

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### Gelato

ask your server for our daily selection

#### AVAILABLE OPTIONS

1 Scoop: \$7.00

2 Scoops: \$10.50

3 Scoops: \$12.50

## COPPE GELATO <sup>7</sup>

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### Coppa Mista

assorted gelato flavors

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### Coppa Paciugo

pear sorbet with Poire Williams liqueur

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### Coppa Prince Edward

vanilla gelato with hot chocolate

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### Taglio al Limone

lemon sorbet with prosecco

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### Coppa San Marco

coffee gelato with hot espresso

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### Coppa Colibri

fresh fruit salad with fruit gelato

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### Affogato

vanilla gelato with hot espresso

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## SIGNATURE COCKTAILS <sup>6</sup>

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<b>TALK THE TALK</b>	<b>\$19.00</b>
Desolas Mezcal, Bombay Cru, cucumber, Mandarine Napoleon, sea salt	
<b>LUNA ROSSA</b>	<b>\$19.00</b>
Bombay Sapphire, pomegranate, UME, Prosecco	
<b>LA DIVA</b>	<b>\$19.00</b>
Bacardi Carta Blanca, Santa Teresa, passion fruit, Martini Bitter	
<b>LIMOUSIN OLD-FASHIONED</b>	<b>\$19.00</b>
Toki, Rémy Martin 1738, spiced demerara, walnut bitter	
<b>SOFIA</b>	<b>\$19.00</b>
Casa del Sol, blood orange, Salvia & Limone	
<b>RIVIERA</b>	<b>\$19.00</b>
Upstate Vodka (K), St Germain, Galliano Autentico, mint	

## CLASSIC COCKTAILS 6

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<b>SIDECAR</b>	<b>\$21.00</b>
Rémy Martin 1738, lemon, Mandarine Napoleon	
<b>CLOSING ARGUMENT</b>	<b>\$21.00</b>
Agua Magica Mezcal, Green Chartreuse, Maraschino, lime.	
<b>PAPER PLANE</b>	<b>\$21.00</b>
Whiskey, Paradiso Bitter, Amaro Nonino	
<b>SPICY MARGARITA</b>	<b>\$21.00</b>
Patron Silver, Hagave Spiced Nectar, lime.	
<b>CAPITAL MU LE</b>	<b>\$21.00</b>
Alb Vodka, Ginger Falernum, lime	
<b>ESPRESSO MARTINI</b>	<b>\$21.00</b>
Grey Goose, Borghetti Caffè, espresso.	

## NEGRONI COCKTAILS 4

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<b>SBAGLIATO</b>	<b>\$19.00</b>
Prosecco, Carpano Rosso, Galliano Aperitivo	
<b>ORIENTALE</b>	<b>\$19.00</b>
Roku Gin, UME, Martini Bitter, celery shrub.	
<b>PANAMERICANO</b>	<b>\$19.00</b>
Woodinville rye, Agua Magica Mezcal, Antica Formula, Campari, xocolatl.	
<b>DURANTE</b>	<b>\$19.00</b>
Engine Gin, Italicus, Inferno Bitter, plum	

## ZERO PROOF COCKTAILS 2

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**HAGAVITO** \$15.00

Hagave Spiced Nectar, pink grapefruit, soda, salt

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**GHIA SPRITZ** \$15.00

Ghia, blood orange, tonic water

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## BEER 6

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**Forst Premium, Lager** \$11.00

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**Dolomiti, Pilsner** \$11.00

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**Forst Sixtus, Doppelbock** \$12.00

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**Founders Centennial, Indian Pale Ale** \$13.00

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**Radeberger, Pilsner** \$13.00

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**Weihenstephaner Hefe-Weissbier** \$13.00

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## ROSE WINE BY THE GLASS 3

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**Felice Rosato, Sant Ambroeus - 2022** \$18.00

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**Domaines Ott, Chateau de Selle - 2020** \$39.00

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**Le Cicale, Fattoria Sardi - 2020 (Organic)** \$25.00

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## WHITE WINE BY THE GLASS 7

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**Pinot Bianco, Kettmeir - 2022** \$18.00

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**Felice Chardonnay, Sant Ambroeus - 2022** \$18.00

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**Pinot Grigio, Valle dei Laghi - 2022** \$21.00

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**Vermentino Fattoria Sardi - 2022 (Organic)** \$19.00

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**Sauvignon Blanc Asimenia, Toscana - 2022** \$22.00

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**Chardonnay Kreuth, Cantina Terlan - 2021** \$25.00

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**Gavi di Gavi Monterotondo DOCG, Villa Sparina - 2020** \$28.00

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## RED WINE BY THE GLASS 10

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**Felice Sangiovese, Sant Ambroeus - 2022** \$19.00

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**Barbera d'Alba "Il Ciotto", Bovio 2022** \$18.00

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**Cabernet Sauvignon, Contessa - 2020** \$22.00

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<b>Primitivo Gioia del Colle, Polvanera - 2017</b>	<b>\$24.00</b>
<b>Pinot Nero, Tramin - 2021</b>	<b>\$21.00</b>
<b>Sebastiano, Fattoria Sardi - 2021 (Organic)</b>	<b>\$23.00</b>
<b>Vino Nobile di Montepulciano, Avignonesi - 2019 (Biodynamic)</b>	<b>\$24.00</b>
<b>Brunello di Montalcino, La Togata - 2018</b>	<b>\$32.00</b>
<b>Barolo, Lecinquevigne, Damilano - 2018</b>	<b>\$32.00</b>
<b>Sagrantino di Montefalco</b>	<b>\$23.00</b>

Rocca di Fabbri 2018

## **SPARKLING WINE BY THE GLASS** 5

<b>Pet-nat Bianco, Fattoria Sardi - 2021, Toscana</b>	<b>\$18.00</b>
<b>Prosecco, Sant Ambroeus</b>	<b>\$18.00</b>
<b>Franciacorta Cuvee Prestige, Ca del Bosco</b>	<b>\$27.00</b>
<b>Champagne Rose Reserve, Charles Heidsieck</b>	<b>\$46.00</b>
<b>Champagne Brut Delamotte - NV</b>	<b>\$35.00</b>

## **COGNAC, ARMAGNAC & BRANDY** 9

<b>Calvados Pierre Huet</b>	<b>\$15.00</b>
<b>Courvoisier V.S.O.P</b>	<b>\$18.00</b>
<b>Domaine D Esperance Armagnac 5 Yr</b>	<b>\$17.00</b>
<b>Frapin Fontpinot XO</b>	<b>\$42.00</b>
<b>Pere de Poli pear Brandy</b>	<b>\$17.00</b>
<b>Paul Beau VS Cognac</b>	<b>\$15.00</b>
<b>Hennessy V.S.O.P.</b>	<b>\$18.00</b>
<b>Remy Martin V.S.O.P.</b>	<b>\$18.00</b>
<b>Remy Martin X.O.</b>	<b>\$46.00</b>

## **GRAPPA** 9

<b>Nardini</b>	<b>\$15.00</b>
<b>Bonollo Grappa</b>	<b>\$15.00</b>
<b>Amarone Bonollo Barrique Grappa</b>	<b>\$18.00</b>

<b>Tignanello Grappa</b>	<b>\$44.00</b>
<b>Grappa di Sassicaia</b>	<b>\$51.00</b>
<b>Grappa Poli Vespaiolo</b>	<b>\$52.00</b>
<b>Nonino Antica Cuvee Riserva</b>	<b>\$34.00</b>
<b>Nonino Chardonnay</b>	<b>\$19.00</b>
<b>Nonino Gioiello</b>	<b>\$27.00</b>

## **PORT WINE & SHERRY** 3

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<b>Tawny Port, Taylor Fladgate, 10 Year</b>	<b>\$14.00</b>
<b>Tawny Port, Taylor Fladgate, 20 Year</b>	<b>\$17.00</b>
<b>Dows' Vintage Port 1985</b>	<b>\$32.00</b>

## **ITALIAN LIQUORI & DIGESTIVI** 28

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<b>Amaro Averna</b>	<b>\$14.00</b>
<b>Amarone Bonello</b>	<b>\$17.00</b>
<b>Amaro Braulio</b>	<b>\$14.00</b>
<b>Amaro Ciociaro</b>	<b>\$14.00</b>
<b>Amaro Nonino</b>	<b>\$15.00</b>
<b>Amaro Montenegro</b>	<b>\$14.00</b>
<b>Amaro Ramazzotti</b>	<b>\$14.00</b>
<b>Branca Menta</b>	<b>\$13.00</b>
<b>Bonollo Amaro</b>	<b>\$14.00</b>
<b>Amaretto Disaronno</b>	<b>\$12.00</b>
<b>Aperol</b>	<b>\$14.00</b>
<b>Amaro Lucano</b>	<b>\$13.00</b>
<b>Amaro Etna</b>	<b>\$16.00</b>
<b>Mirto Vicario</b>	<b>\$15.00</b>
<b>Bailey's</b>	<b>\$14.00</b>
<b>Campari</b>	<b>\$13.00</b>
<b>Cynar</b>	<b>\$13.00</b>

<b>Fernet Branca</b>	<b>\$13.00</b>
<b>Frangelico</b>	<b>\$12.00</b>
<b>L'Aperitivo Nonino</b>	<b>\$14.00</b>
<b>Limoncello</b>	<b>\$12.00</b>
<b>Lucano Caffè</b>	<b>\$14.00</b>
<b>Sambuca Romana Black</b>	<b>\$13.00</b>
<b>Sambuca Molinari</b>	<b>\$14.00</b>
<b>Zucca Rabarbaro</b>	<b>\$13.00</b>
<b>Barolo Chinato Marolo</b>	<b>\$15.00</b>
<b>Cardomaro Vino Amaro</b>	<b>\$15.00</b>
<b>Amaro Dell Erborista</b>	<b>\$16.00</b>

#### **DESSERT WINE BY THE GLASS** 3

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<b>Brachetto D Acqui, Braida - 2017</b>	<b>\$13.00</b>
<b>Moscato D Asti Moncalvina Coppo - 2018</b>	<b>\$13.00</b>
<b>Vin Santo del Chianti, Bellini - 2009</b>	<b>\$17.00</b>

#### **TEQUILA & MEZCAL** 24

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<b>Agua Magica</b>	<b>\$21.00</b>
<b>Azul Plata Blanco</b>	<b>\$27.00</b>
<b>Casamigos Anejo</b>	<b>\$27.00</b>
<b>Casamigos Blanco</b>	<b>\$21.00</b>
<b>Casamigos Reposado</b>	<b>\$26.00</b>
<b>Casamigos Mezcal</b>	<b>\$23.00</b>
<b>Casa Dragones</b>	<b>\$30.00</b>
<b>Casa Dragones Anejo</b>	<b>\$48.00</b>
<b>Casa Dragones Reposado</b>	<b>\$41.00</b>
<b>Clase Azul Reposado</b>	<b>\$37.00</b>
<b>Don Julio Silver</b>	<b>\$18.00</b>
<b>Tequila UNI</b>	<b>\$25.00</b>

<b>Tequila Mijenta</b>	<b>\$16.00</b>
<b>Don Julio Reposado</b>	<b>\$21.00</b>
<b>Don Julio Anejo</b>	<b>\$24.00</b>
<b>Don Julio 1942</b>	<b>\$42.00</b>
<b>Maestro Dobel Humito</b>	<b>\$17.00</b>
<b>Maestro Dobel Diamante Reposado</b>	<b>\$24.00</b>
<b>Mezcal Creyente Joven</b>	<b>\$25.00</b>
<b>Patron Silver</b>	<b>\$21.00</b>
<b>Patron Reposado</b>	<b>\$23.00</b>
<b>Patron Anejo</b>	<b>\$29.00</b>
<b>Cincoro Blanco</b>	<b>\$26.00</b>
<b>Tequila Laud</b>	<b>\$24.00</b>

## **BOURBON, RYE WHISKEY, TENNESSEE & CANADIAN** 18

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<b>1792 Ridgemont Reserve</b>	<b>\$17.00</b>
<b>Black Dirt Bourbon</b>	<b>\$17.00</b>
<b>Stranahan's Blue Peak</b>	<b>\$17.00</b>
<b>Zackariah Harris Bourbon</b>	<b>\$15.00</b>
<b>Woodinville Bourbon</b>	<b>\$21.00</b>
<b>Hudson Rye</b>	<b>\$19.00</b>
<b>Bulleit Rye</b>	<b>\$19.00</b>
<b>Michter Bourbon</b>	<b>\$17.00</b>
<b>Jack Daniels</b>	<b>\$16.00</b>
<b>Woodinville Rye</b>	<b>\$21.00</b>
<b>Hudson Baby Bourbon</b>	<b>\$19.00</b>
<b>Old Forester Rye</b>	<b>\$17.00</b>
<b>Buffalo Trace</b>	<b>\$17.00</b>
<b>Bulleit Bourbon</b>	<b>\$19.00</b>
<b>Maker's Mark</b>	<b>\$17.00</b>

<b>Blanton's</b>	<b>\$28.00</b>
<b>High West Rye</b>	<b>\$19.00</b>
<b>Knob Creek Bourbon</b>	<b>\$23.00</b>

## **SINGLE MALT SCOTCH AND BLENDED WHISKEY** 25

<b>Ardbeg</b>	<b>\$18.00</b>
<b>Aberfeldy 12 Year</b>	<b>\$17.00</b>
<b>Bushmills</b>	<b>\$18.00</b>
<b>Bushmills Black Bush</b>	<b>\$18.00</b>
<b>Bushmills 10 Year</b>	<b>\$18.00</b>
<b>Compass Box Oak</b>	<b>\$18.00</b>
<b>Chivas Regal 12 Year</b>	<b>\$17.00</b>
<b>Chivas Regal 18 Year</b>	<b>\$26.00</b>
<b>Dalwhinnie 15 Year</b>	<b>\$17.00</b>
<b>Glenfiddich 12 Year</b>	<b>\$19.00</b>
<b>Glenlivet 12 Year</b>	<b>\$19.00</b>
<b>Glenlivet 18 Year</b>	<b>\$41.00</b>
<b>Tullamore Dew Irish Triple Distilled</b>	<b>\$15.00</b>
<b>Glenmorangie</b>	<b>\$19.00</b>
<b>Glenmorangie 18 Year</b>	<b>\$38.00</b>
<b>Johnny Walker Red</b>	<b>\$15.00</b>
<b>Johnny Walker Black</b>	<b>\$18.00</b>
<b>Johnny Walker Blue</b>	<b>\$48.00</b>
<b>Macallan 12 Year</b>	<b>\$19.00</b>
<b>Macallan 18 Year</b>	<b>\$68.00</b>
<b>Macallan Rare Cask</b>	<b>\$65.00</b>
<b>Oban 14 Year</b>	<b>\$19.00</b>
<b>Oban 18 Year</b>	<b>\$33.00</b>
<b>Talisker 10 Year</b>	<b>\$19.00</b>

**Suntory Toki****\$18.00****CAFFE** 9

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**POT OF BREWED COFFEE****\$7.00**Regular or decaf.

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**ESPRESSO****\$5.00**

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**ESPRESSO DOPPIO****\$6.50**

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**MACCHIATO****\$5.50**Espresso "marked" with a drop of milk foam.

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**CAPPUCCINO****\$7.00**Espresso with hot milk and milk foam.

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**CAFFE LATTE****\$7.00**Espresso with steamed milk.

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**MATCHA LATTE****\$7.00**Hot or iced green matcha latte.

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**AMERICANO****\$5.50**Espresso in a cappuccino cup with a small pitcher of hot water.

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**SANT AMBROEUS****\$7.50**Espresso in large cup, with thick hot chocolate, milk foam, cocoa powder.

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**TÈ** 6

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**ENGLISH BREAKFAST****\$7.50**Muscatel, woods, spice.

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**EARL GREY****\$7.50**Citrus, decisive, persistent.

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**GUNPOWDER****\$7.50**Green tea, strong, full-bodied, grassy.

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**SOGNO D'AMORE****\$7.50**Ripe fruits, vigorous, caramel mou.

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**CAMOMILLA****\$7.50**Floral, soothing, sweet.

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**MENTA****\$7.50**Peppermint, mellow, sweet mint.

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**DOLCI** 7

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<b>SANT AMBROEUS</b>	<b>\$16.00</b>
Chocolate mousse cake with a chocolate custard center.	
<b>FLOURLESS CHOCOLATE CAKE</b>	<b>\$16.00</b>
Flourless cake with 67% dark chocolate.	
<b>TIRAMISU*</b>	<b>\$16.00</b>
Espresso soaked sponge cake with mascarpone cream, zabaglione, chocolate shavings.	
<b>GIANDUIA</b>	<b>\$16.00</b>
Giandua mousse, hazelnut sponge, hazelnut wafer, hazelnut cream and milk chocolate glaze.	
<b>PRINCIPESSA</b>	<b>\$16.00</b>
Lemon sponge layered between vanilla pastry creme and whipped cream, topped with almond marzipan.	
<b>RICOTTA CHEESECAKE</b>	<b>\$16.00</b>
Sugar dough base with a fluffy cheesecake and a hint of lemon, vanilla and orange.	
<b>I BISCOTTI</b>	<b>\$16.00</b>
A selection of cookies.	
<b>GELATI</b> 3	
<b>1 SCOOP</b>	<b>\$7.00</b>
<b>2 SCOOPS</b>	<b>\$10.50</b>
<b>3 SCOOPS</b>	<b>\$12.50</b>
<b>COPPE GELATO SPECALI</b> 7	
<b>COPPA MISTA</b>	<b>\$16.00</b>
Assorted gelato flavors.	
<b>COPPA PACIUGO</b>	<b>\$16.00</b>
Pear sorbet with Poire Williams liqueur.	
<b>COPPA PRINCE EDWARD</b>	<b>\$16.00</b>
Vanilla gelato with hot chocolate.	
<b>TAGLIO AL LIMONE</b>	<b>\$16.00</b>
Lemon sorbet with prosecco.	
<b>COPPA SAN MARCO</b>	<b>\$16.00</b>
Coffee gelato with hot espresso.	
<b>COPPA COLIBRI</b>	<b>\$16.00</b>
Fresh fruit salad with fruit gelato.	
<b>AFFOGATO</b>	<b>\$16.00</b>
Vanilla gelato with hot espresso.	

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**LIBRARY WINE BY THE GLASS RED** 4

<b>Barolo Ravera Reva - 2017, nebbiolo</b>	<b>\$81.00</b>
<b>Bolgheri Superiore Grattamacco - 2013, cabernet sauvignon, sangiovese, merlot</b>	<b>\$64.00</b>
<b>Turriga Argiolas - 2018, cannonau, carignano, bovale, malvasia nera</b>	<b>\$55.00</b>
<b>Amarone della Valpolicella Massimago - 2016, corvina, corvinone, rondinella</b>	<b>\$52.00</b>

## TRUFFLE 7

### UOVO E TARTUFO **\$131.00**

poached egg, bread chips, taleggio fondue, white truffle

### CARPACCIO DI MANZO **\$151.00**

thinly sliced raw filet mignon, shaved celery, house dressing, 24-month aged Parmigiano-Reggiano, white truffle

### TAGLIATELLE AL TARTUFO **\$146.00**

butter, truffle sauce, 24-month aged Parmigiano-Reggiano, white truffle

### RISOTTO AL TARTUFO **\$146.00**

Carnaroli San Massimo risotto, butter, truffle sauce, 24-month aged Parmigiano-Reggiano, white truffle

### FILETTO DI MANZO **\$181.00**

beef filet mignon, truffle sauce, thyme, white truffle, served with roasted potatoes

### SOGLIOLA DI DOVER **\$206.00**

whole Dover sole, truffle sauce, white truffle, served with grilled green asparagus

### ADD WHITE TRUFFLE TO À LA CARTE DISHES

#### AVAILABLE OPTIONS

4 grams: \$116.00

8 grams: \$206.00

## DESSERT 1

### White Chocolate Strawberry Dome **\$18.00**

lemon sponge, strawberry syrup, fresh strawberry and peach filling, white chocolate mousse