

PASTICCERIA

CORNETTI.....	5
choice of: almond, plain, vegan plain, vegan hazelnut, apricot jam, cream, sugar, whole wheat, pretzel, chocolate	
FLOURLESS CHOCOLATE COOKIE	5
COOKIE BAG	7.5
7 assorted Sant Ambroëus cookies	
COOKIE TIN.....	52

LEGGEREZZE

Lighter choices

YOGURT PARFAIT	8
low fat yogurt, mixed berries and granola	
OATMEAL	8.5
organic oats, apples, raisins and whole wheat	
MACEDONIA	8
fresh fruit salad	

DOLCI

GIANDUIA	12
hazelnut sponge, hazelnut wafer, giandua mousse and hazelnut cream layers	
TIRAMISÙ*	12
espresso soaked sponge cake with mascarpone cream and cocoa powder	
SANT AMBROEUS	12
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	12
sablé dough crust filled with vanilla bean custard, topped with seasonal fruit	
PRINCIPESSA	12
lemon sponge layered between vanilla pastry creme and whipped cream, topped with almond marzipan	
PLUM TART	12
almond cream and shortbread crust	
TORTA DI LIMONE.....	12
lemon cream with shortbread crust	
RICOTTA CHEESECAKE	12
sugar dough base with a fluffy cheesecake and a hint of lemon, vanilla and orange	
MILLEFOGLIE	12
a traditional layered puff pastry with vanilla chantilly cream	

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods 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

VINI AL BICCHIERE

SPARKLING

PROSECCO, Sant Ambroëus NV	16/64
PROSECCO ROSÉ, Fiol.....	17/68
CHAMPAGNE BRUT, Drappier Brut Cart d'Or	27/108

WHITE

VERMENTINO, Colline Lucchesi, Fattoria Sardi - 2021 (<i>organic</i>).....	16/64
FELICE CHARDONNAY, Sant Ambroëus - 2018	17/68
SAUVIGNON BLANC, Asimenia, Podere Sassaiè - 2019	21/84

ROSÉ

FELICE ROSATO, Sant Ambroëus - 2021.....	17/68
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RED

FELICE SANGIOVESE, Sant Ambroëus - 2020.....	17/68
PINOT NERO, Cantina Tramin - 2020.....	21/84

COCKTAILS

18

APEROL SPRITZ
Aperol, Sant Ambroëus Prosecco, soda
RABBARO SPRITZ
Rabarbaro Zucca, Sant Ambroëus Prosecco, soda
ESPRESSO MARTINI
vodka, coffee cordial, espresso
NEGRONI
gin, Campari, sweet vermouth
MIMOSA
Sant Ambroëus Prosecco, orange juice
BELLINI
Sant Ambroëus Prosecco, peach
RASPBERRY BERET
tequila, raspberry sorbet, bergamot liqueur

BIRRE

8.5

PERONI
CORONA



LOEWS REGENCY HOTEL

540 PARK AVENUE
(212) 339-4051

santambroëus.com

CAFFÈ

AMERICAN COFFEE 4/5 regular or decaf brewed coffee	
ESPRESSO / ESPRESSO DOPPIO 4/6	
CAPPUCCINO 6.5/7.5 espresso with hot milk and milk foam	
CAFFÈ LATTE 6.5/7.5 espresso with hot milk	
MACCHIATO 4.5/6 espresso "marked" with a drop of milk foam	
LATTE MACCHIATO 6.5/7.5 milk froth with a hint of espresso	
MONTECARLO 6 espresso with a touch of thick hot chocolate, milk foam, cocoa powder	
CHAI TEA LATTE 6.5/7.5	
MATCHA LATTE 6.5/7.5	
AMERICANO 6/7 espresso, small pitcher of hot water	
SANT AMBROEUS 7.5/8.5 espresso in large cup, with thick hot chocolate, milk foam, cocoa powder	
CAPPUCCINO VIENNESE 8/9 cappuccino, whipped cream , cocoa powder	
CIOCCOLATA CALDA 6.5/7.5 our dense semisweet hot chocolate	
ICED CHAI LATTE 7.5/8.5	
ICED MATCHA LATTE 7.5/8.5	
ESPRESSO FREDDO 6 espresso and ice	
ICED AMERICANO 6/7	
SHAKERATO 7.5 espresso, sugar and ice	
COLD BREW 5.5/6.5	
CAPPUCCINO FREDDO 7.5/8.5 espresso, cold milk, milk foam and ice	
CAFFÈ LATTE FREDDO 7.5/8.5 espresso with milk and ice	
ICED SANT AMBROEUS 7.5/8.5 iced espresso, hot chocolate, milk foam, cocoa powder	

TÈ

From La Via del Tè
5.5

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

ICED

5.5/6.5

Black • Green • Ginger Peach Hibiscus (Caffeine Free)

SPREMUTE

Fresh Squeezed

ORANGE JUICE 7.5/13	
GRAPEFRUIT JUICE 7.5/13	

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	

ZUPPE E PASTA

ZUPPA DEL GIORNO 9.5	
RIGATONI AL POMODORO 19 rigatoni with tomato sauce	

CONTORNI

Sides

HARD BOILED EGG boiled egg sliced thinly 5	
POLLO sliced chicken breast 6.5	
TONNO tuna, celery, black olives, cherry tomatoes 6.5	

PANINI CALDI SFIZIOSI

Warm Pressed Sandwiches

CHICCHIRICHÌ 13 traditional chicken salad, marinated artichokes, spinach, celery, carrots, lemon zest	
PRIMAVERA 13 marinated grilled vegetables, olive oil, mozzarella	
TOAST CLASSICO 13 prosciutto cotto, Swiss cheese	

PANINETTI ALL'OLIO

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

SAN DANIELE PROSCIUTTO 7.5 Swiss cheese	
SAN DANIELE PROSCIUTTO 8.5 mozzarella	
PROSCIUTTO COTTO 7.5 Swiss cheese	
SALAMINO FELINO 7.5 thinly sliced Milanese salami	
TOMATO, MOZZARELLA AND BASIL 8.5	
BRESAOLA 7.5 cured spiced beef, arugula, Parmigiano-Reggiano	
TACCHINO 7.5 turkey, light mayonnaise, mozzarella, tomato, Dijon mustard, 9 grain multiseed bread	
TONNO* 7.5 tuna, marinated artichoke, light mayonnaise	
TONNO CLASSICO* 7.5 tuna, tomato, light mayonnaise	
IL CLASSICO* 7.5 classic egg salad	
VEGETABLE FRITTATA 7.5 spinach, tomato and mayonnaise on whole wheat toast	
NORDICO 15 smoked Scottish salmon, cream cheese, chives, served on Nordic bread	
PRETZEL CORNETTO 15 smoked Scottish salmon, cream cheese, chives, served on pretzel croissant	

PIATTI SFIZIOSI

LASAGNA AI CARCIOFI 19 thinly sliced artichoke lasagna, besciamella, 24-month aged Parmigiano-Reggiano	
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