

ANTIPASTI

Appetizers

OLIVE 10

sicilian olives, fennel pollen, chilli oil (vg, gf, nf)

FOCACCIA 14

house made poppy seed focaccia, olive oil, vincotto (vg, nf) 3pc

GIARDINIERA 10

house pickled seasonal vegetables (vg, gf, nf)

BURRATA 18

buffalo milk curd, fresh honeycomb (gf, nf)

LA PIADINA 18

piadina flatbread, whipped cannellini bean dip, confit garlic (nf)

PATATINE FRITTE 12

fries, sea salt, lemon thyme (vg, gf, nf)

PIATTO CONDIVISO

Shared Antipasto Platters

PINZIMONIO 28

market vegetable crudité plate, whipped cannellini bean dip, olive crumb, piadina flatbread, oregano oil (vg, nf)

AFFETTATI MISTI 32

salumi plate, San Daniele prosciutto, berkshire capocollo, mozzarella, grissini (nf)

TAGLIERE DI FORMAGGI 32

a selection of 3 local & Italian cheese served alongside Ambra Limoncello marmalade, muscatels, pana de casa crackers (nf)

*each platter serves three

AMBRA

SPUNTINI MENU

Italian Inspired Shared Cuisine

PIATTI PICCOLI

Small plates

BRUSCHETTA 20

grilled baguette, eggplant caponata, fennel & preserved lemon salad (vg, gf) *3pcs

ARANCINI 21

saffron arancini, lemon ricotta, genovese pesto (v, nf) *3pcs

CALAMARI FRITTI 27

fried local squid, garlic aioli, lemon (df, nf)

POLPETTINE 29

pork & porcini meatballs, pomodoro sauce, parmigiano reggiano (nf) *5pcs

ARROSTICINI 33

Saltbush lamb skewers, oregano, ricotta salata (gf, nf) *5pcs

DOLCI

Sweets

COVIGLIA AL CIOCCOLATO 16

Ambra Cappucino liqueur Semifreddo, Candied Hazelnut, Cocoa (gf)

TIRAMISÙ AL LIMONE 16

Ambra Limoncello Tiramisu, Mascarpone, Pistachio Praline

CROSTATA MERINGATA AL ARANCIA 16

Ambra Orange Liqueur Curd Tart, Torched Italian Meringue, Yuzu Syrup (nf)

FEED ME 55pp
shared chef's selection

BOOK EVENTS @ AMBRA

email us - bookings@ambraspirits.com.au

PUBLIC HOLIDAYS

15% surcharge on public holidays

V - vegetarian **DF** - dairy free

VG - vegan **NF** - nut free

VGO - vegan option **GF** - gluten free

GFO - gluten free option



AMBRA

SPUNTINI MENU