



AMBROGIA

— Caffé & Enoteca —

FESTA della MAMMA

MOTHER'S DAY BRUNCH MENU, May 9 11AM-2PM

ANTIPASTO

TAGLIERE (2 persons minimum)

Board with prosciutto, vegetables and bread.

INSALATA

Arugula, strawberries, roasted hazelnuts and goat cheese with house-made balsamic vinaigrette.

CARPACCIO di BRESAOLA

Thin slices of bresaola, arugula and Parmigiano Reggiano.

PIATTO PRINCIPALE

RISOTTO alla BARBABIETOLA

Beet risotto with arugula, goat cheese, marjoram and balsamic glaze.

RAVIOLI al GORGONZOLA

House-made gorgonzola and candied walnut ravioli with mascarpone cream and orange zest.

CAPELANTE

Scallops with creamy leeks and polenta.

DOLCE

TIRAMISU' al CARMELLO SALATO

House-made salted caramel tiramisu.

CROSTATA con MARMELLATA di FICHI

House-made sweet tart with fig jam and cardamom whipped cream.

GELATO

House-made vanilla bean or coffee-orange gelato.

