



NYC RESTAURANT WEEK
SUMMER 2026

July 20th - August 16th 2026

DINNER \$60

santambroeus.com

Wine by the Glass

PROSECCO, SANT AMBROEUS

19

MOSCATO D'ASTI

12

VERMENTINO, FATTORIA SARDI 2023
(BIODYNAMIC)

21

FELICE ROSÉ, SANT AMBROEUS 2023

19

FELICE SANGIOVESE, SANT AMBROEUS 2022

19

Nonalcoholic Wine

SAUVIGNON BLANC, SAINT VIVIANA
(Dealcoholized Wine), WA

14

ODD BIRD SAINT-CHINIAN GSM
(Dealcoholized Wine), Saint-Chinian, FR

17



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

First Course

Choice of one

MINISTRONE VERDE

traditional Italian soup with seasonal vegetables

VITELLO TONNATO*

traditional slow-roasted thinly sliced veal tenderloin,
pickled bell pepper, Yellowfin tuna sauce, pickled capers

SHRIMP COCKTAIL*

warm red Argentinian shrimp, salsa rosa, parsley

SANT AMBROEUS ASPARAGUS*

traditional steamed asparagus,
Kumato tomato, boiled farm egg, mustard dressing

Second Course

Choice of one

SPAGHETTI AL POMODORO E BASILICO

San Marzano tomato sauce, fresh basil

FETTUCCINE ALLA BOLOGNESE

traditional veal ragù,
24-month aged Parmigiano-Reggiano

FAROE ISLANDS SALMON*

asparagus, herbal piccata sauce, parsley

CHICKEN PAILLARD

grilled yellow and green squash, roasted tomatoes,
pickled radishes, mustard sauce, basil

Third Course

Choice of one

PRINCIPESSA

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

TIRAMISÙ*

espresso soaked sponge cake
layered with zabaglione mousse,
mascarpone cream, flavoured with
cocoa and espresso



NYC RESTAURANT WEEK
SUMMER 2026

July 20th - August 16th 2026

LUNCH \$45

santambroeus.com

Wine by the Glass

PROSECCO, SANT AMBROEUS
19

MOSCATO D'ASTI
12

VERMENTINO, FATTORIA SARDI 2023
(Biodynamic)

21

FELICE ROSÉ, SANT AMBROEUS 2023
19

FELICE SANGIOVESE, SANT AMBROEUS 2022
19

Nonalcoholic Wine

SAUVIGNON BLANC, SAINT VIVIANA
(Dealcoholized Wine), WA
14

ODD BIRD SAINT-CHINIAN GSM
(Dealcoholized Wine), Saint-Chinian, FR
17

 Vegetarian

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

First Course

Choice of one

Additions: Grilled Chicken or Salmon* (+16)

Boiled Egg (+6) • Avocado (+9)

MINESTRONE VERDE 
traditional Italian soup with seasonal vegetables

SANT AMBROEUS ASPARAGUS* 
traditional steamed asparagus,
Kumato tomato, boiled farm egg, mustard dressing

BEETS AND AVOCADO 
rainbow beets, hearts of palm, avocado,
grated feta, basil

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

Second Course

Choice of one

SPAGHETTI AL POMODORO E BASILICO 
San Marzano tomato sauce, fresh basil

TAGLIATELLE CACIO E PEPE 
Pecorino Romano, 24-month aged Parmigiano-Reggiano,
freshly ground black pepper

FETTUCCINE ALLA BOLOGNESE
traditional veal ragù,
24-month aged Parmigiano-Reggiano

CHICKEN PAILLARD
grilled yellow and green squash, roasted tomatoes,
pickled radishes, mustard sauce, basil

Third Course

Choice of one

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

TIRAMISÙ*
espresso soaked sponge cake
layered with zabaglione mousse,
mascarpone cream, flavoured with
cocoa and espresso