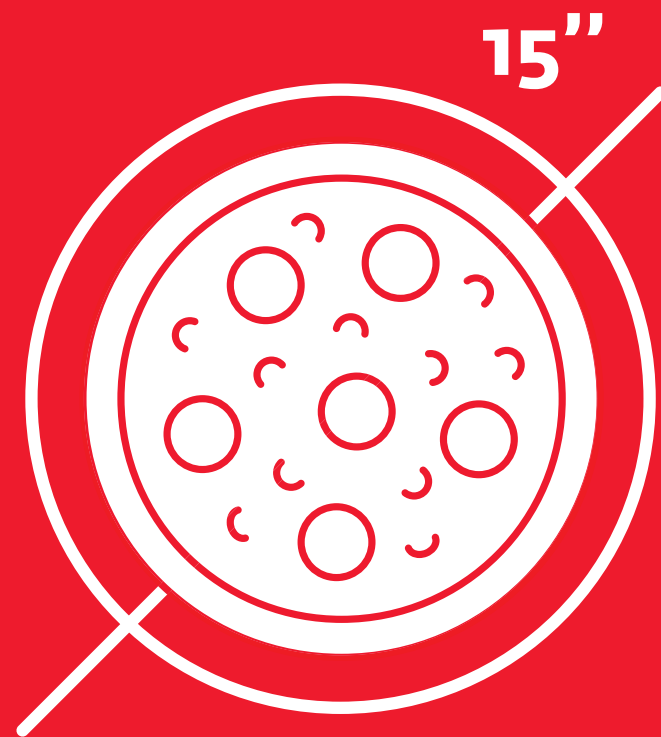


A M B R O G I O 15

The Milano Pizza Experience

Menu



ambrogio15.com

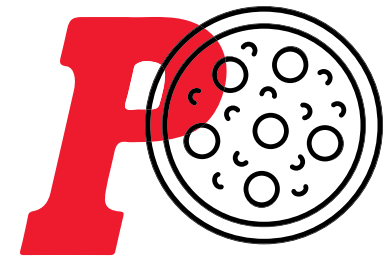
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**I N M I L A N
M A N Y H I D D E N
B E A U T I E S
W H O W O U L D
L O V E T O B E
D I S C O V E R E D**

Pizza

You can choose between our 2 imported Italian 100% Organic flours. Exclusive blend of 100% Italian Wheat, GMO free, grown with integrated farming techniques and traced from the field to Molino Quaglia, in Padova (North-East Italy) free of pesticides and preservatives.



Marinara (Vegan)
San Marzano tomato DOP, garlic, salted capers, oregano **\$ 10**

Margherita
San Marzano tomato DOP, mozzarella fiordilatte, fresh basil **\$ 14**

a. Add Mozzarella di bufala Campana DOP (limited availability) **\$ 5**
b. Add prosciutto crudo di Parma 20 month aged **\$ 4**

Burrata e Prosciutto Crudo
San Marzano tomato DOP, mozzarella fiordilatte, imported burrata cheese from Puglia, prosciutto crudo di Parma 20 month aged **\$ 19**

Focacce Gourmet

Scrocchiarella Porchetta e Burrata
Scrocchiarella (crunchy) focaccia bread made with whole wheat stone-ground Italian flour, filled with homemade Italian Porchetta (pork roast), imported burrata cheese from Puglia, mixed greens, shaved Parmigiano-Reggiano DOP 24 month aged, organic local cherry tomatoes **\$ 19**

Scrocchiarella Crudo e Burrata
Scrocchiarella focaccia, filled with prosciutto crudo di Parma 20 month aged, imported burrata cheese from Puglia, organic local cherry tomatoes, mixed greens, shaved Parmigiano-Reggiano DOP 24 month aged **\$ 20**

DOP: Protected Designation of Origin



Salsiccia, Mozzarella, Asiago e Porcini
San Marzano tomato DOP, mozzarella fiordilatte, Italian sausage, porcini mushroom, Asiago **\$ 19**

Salsiccia, Cipolle, Pomodorini secchi
San Marzano tomato DOP, mozzarella fiordilatte, Italian sausage, onions and sundried tomatoes **\$ 19**

Verdure di stagione grigliate
San Marzano tomato DOP, mozzarella fiordilatte, grilled seasonal organic veggies **\$ 16**

Salamino Piccante
San Marzano tomato DOP, mozzarella fiordilatte, spicy Salame Calabrese, fresh rosemary, garlic oil and Parmigiano-Reggiano DOP 24 month aged **\$ 17**

Vegana
San Marzano tomato DOP, seasonal organic grilled veggies, mixed greens, cherry tomatoes **\$ 16**
a. Add imported burrata cheese from Puglia **\$ 4**

Scrocchiarella Mortadella e Burrata
Scrocchiarella focaccia, filled with imported mortadella, imported burrata cheese from Puglia, organic local cherry tomatoes, mixed greens, shaved Parmigiano-Reggiano DOP 24 month aged **\$ 18**

Scrocchiarella Vegetariana
Scrocchiarella focaccia, filled with mixed grilled seasonal organic veggies, imported burrata cheese from Puglia, organic local cherry tomatoes, mixed greens, shaved Parmigiano-Reggiano DOP 24 month aged **\$ 18**

Nuvola Vegetariana
Cloud of thick but light and soft bread, topped with imported burrata cheese from Puglia and zucchini marinated in a citrus dressing, marinated onions **\$ 19**

Speciale 0 White Flour
A soft grinding process is used to obtain an adequate treatment of starches and proteins, making this flour ideal for a traditional pizza dough.

Pesto e Mortadella
Homemade Pesto, mozzarella fiordilatte, cherry tomatoes, imported Italian mortadella **\$ 19**

Cotto e Funghi
San Marzano tomato DOP, mozzarella fiordilatte, local fresh organic mushrooms, imported prosciutto cotto **\$ 17**

Hannibal Lecter
San Marzano tomato DOP, mozzarella fiordilatte, grated Parmigiano Reggiano 24 month aged, Spicy Salame Calabrese, Italian sausage, Italian porchetta (pork roast), imported prosciutto cotto, organic grilled red bell pepper **\$ 19**

Patate e Speck
Mozzarella fiordilatte, roasted potatoes, grated Parmigiano-Reggiano DOP 24 month aged, extra virgin truffle oil, speck (smoked prosciutto) **\$ 19**

Quattro Formaggi (bianca)
Mozzarella fiordilatte, gorgonzola dolce, smoked provola classica di Agerola (Naples), Asiago **\$ 18**

Nuvola Crudo e Burrata
Cloud of thick but light and soft bread that has been rising for 24 hours, made with whole wheat stone-ground Italian flour, topped with imported burrata cheese from Puglia and prosciutto crudo di Parma 20 month aged **\$ 20**

Nuvola Salamino e Provola Affumicata
Cloud of thick but light and soft bread, topped with smoked provola di Agerola (Naples) and spicy spianata calabra (salame) **\$ 22**

Nuvola Porchetta e Burrata
Cloud of thick but light and soft bread, topped with imported burrata cheese from Puglia and homemade Italian Porchetta (pork roast) **\$ 20**

Whole wheat Petra Flour
A stone pressed whole wheat flour, Petra brings more nutrients and has a more balanced nutritional profile, being easy to digest and ideal for a healthy diet.

Add \$ 1.00 for **whole wheat flour**

Add \$ 2.00 for **gluten free crust**

Add on:
Prosciutto crudo di Parma 20 month aged **\$ 4**

Mozzarella di bufala Campana DOP **\$ 5**

Italian porcini mushroom **\$ 5**

Imported burrata cheese **\$ 4**

Italian mixed olives **\$ 3**

Italian extra virgin truffle Oil **\$ 3**

Shaved Parmigiano-Reggiano 24 month aged **\$ 3**

Homemade Porchetta (pork roast) **\$ 4**

Spicy Salame Calabrese **\$ 4**

Non Spicy Salame (Italian pepperoni) **\$ 4**

Italian sausage **\$ 3**

Tasting Menu (min. 2 orders per table)

Mix of focacce gourmet (4 courses) created daily by Ambrogio15 chefs **\$ 29**

Biodynamic Wine Pairing
Special biodynamic wines paired with the tasting menu courses - 4 glasses (4 oz.) **\$ 20**



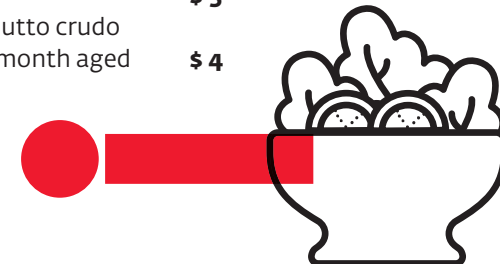
Antipasti & Insalate

Insalata della casa
Organic mixed greens, seasonal produce, croutons, shaved Parmigiano-Reggiano DOP 24 month aged **\$ 8**

Insalata Caprese
Mozzarella fiordilatte, local organic heirloom tomatoes, EVOO, balsamic vinegar from Modena **\$ 11**
a. Add Mozzarella di Bufala Campana DOP (limited availability) **\$ 5**
b. Add Prosciutto crudo di Parma 20 month aged **\$ 4**

Insalata Siciliana
Sliced oranges, fennels and onions in an orange vinaigrette, topped with Italian mixed olives and berries. **\$ 9**

Caesar Salad
Unchopped romaine lettuce, cherry tomatoes, croutons, homemade Caesar dressing, shaved Parmigiano-Reggiano DOP 24 month aged **\$ 9**
a. Add Scilian anchovies **\$ 4**



Formaggi & Salumi

Cheeses

Parmigiano Reggiano DOP
Hard, granular cheese from Parma, 24 month aged

Pecorino Sardo DOP young semi-soft
Semisoft, young Italian cheese from Sardinia, made out of sheep's milk

Pecorino Sardo DOP extra vecchio
Extra-Aged and hard salty Italian cheese from Sardinia, made out of sheep's milk

Asiago DOP
Italian cow's milk cheese produced around the alpine area of the Asiago Plateau, in the regions of Veneto and Trentino

Smoked Provola di Agerola
Italian cheese originated near Vesuvius, made from cow's milk and smoked

Taleggio
Semisoft, mature Italian cheese, with thin crust and strong aroma. Its flavor is mild with an unusual fruity tang

Home Made Desserts

Tiramisu Tradizionale
Layers of lady fingers dipped in espresso, imported mascarpone cheese and cocoa powder **\$ 7**

Tiramisu in coppa
Layers of lady fingers dipped in espresso, imported mascarpone cheese, cocoa powder, chocolate cream and fresh whipped cream served in a cold glass **\$ 8**

Salame al Cioccolato
"Salame shaped" chocolate dessert made with cocoa and biscotti, served with mascarpone cream **\$ 8**

Tartufo Gelato
Italian homemade gelato, served in a shell of hazelnut and cocoa with molten chocolate in the center **\$10**

Mousse di Yogurt
Light yogurt and cream mousse topped with fresh organic berries **\$ 6**

Scrocchiarella alla Nutella
(for 2) – Scrocchiarella focaccia bread filled with Nutella **\$ 12**

Gelato
Vanilla **\$ 5**
or chocolate ice cream **\$ 5**
Make it "Affogato" (with espresso) **\$ 8**

Bresaola e Parmigiano
Air-dried salted beef aged 3 months, served with arugula, cherry tomatoes, Parmigiano-Reggiano 24 month aged and lemon **\$ 14**

Burratina e Prosciutto
Imported burrata cheese from Puglia, prosciutto crudo di Parma 20 month aged, EVOO, mixed Italian olives, homemade focaccia **\$ 15**

Ahi Poke Tartare
Local Ahi Tuna marinated in chili, soy and sesame oil. Served with cabbage and Asian slaw **\$ 15**

Tartare di Tonno all'Italiana
Local Ahi Tuna marinated in lemon, orange, lime and wonton chips, topped with imported burrata cheese from Puglia and basil **\$ 17**

Gorgonzola Dolce
Veined Italian blue cheese, made from unskimmed cow's milk

Crescenza
Cow's-milk cheese, typical of Lombardy, with a very soft, creamy texture and a mild and delicate flavour

Cold Cuts

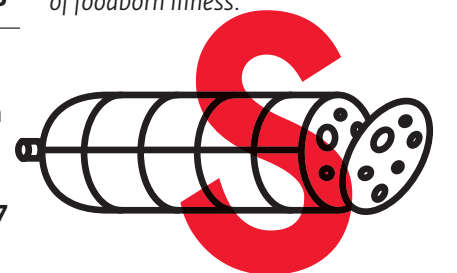
Mortadella
Cold cut from Bologna, made of finely hashed, heat-cured pork and flavored with Pistacchio

Prosciutto Crudo di Parma DOP
Dry cured Italian ham from Parma, 20 month aged

Carpaccio di zucchini e burrata
Imported burrata cheese from Puglia, zucchini marinated in an orange, lemon, garlic and thyme sauce finished with a lime and orange zest, served with homemade focaccia **\$ 13**

Carpaccio di Filetto
Tenderloin sliced very thin, served raw in a citronette sauce, topped with fresh arugula, salted Italian capers and shaved Parmigiano-Reggiano 24 month aged **\$ 14**

**Consuming raw meats, poultry, seafood or eggs may increase the risk of foodborn illness.*



Bresaola
Air-dried salted beef aged 3 months

Prosciutto Cotto
Italian cooked ham from Parma

Spianata Calabra
Spicy salame from Calabria

Porchetta
Savory, fatty, and moist boneless pork roast of Italian culinary tradition

Speck
Dry-cured, lightly smoked ham, produced in South Tyrol, northern Italy

3 for **\$ 14**
5 for **\$ 19**
7 for **\$ 24**

All our Desserts are homemade and inspired to the special recipes of Le Torte di Simona, a renowned hand-crafted pastry shop located in the heart of Milano, Italy.



Tell your servers if you have any allergy