

# APPETIZERS

## Burratina e Prosciutto \$ 21

Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M, EVOO, Olives, Cherry Tomatoes, Herbs Focaccia

## Carpaccio di Zucchine e Burrata \$ 19

Burrata Cheese from Puglia, Zucchini Marinated in an Orange, Lemon, Lime Citronette, Olives, Cherry Tomatoes, Herbs Focaccia

## Carpaccio di Filetto<sup>1</sup> \$ 18

Thinly Sliced Raw Beef Tenderloin, Citronette, Arugula, Italian Capers, Shaved Parmigiano-Reggiano Aged 24M

## Bresaola e Parmigiano \$ 18

Air-dried Salted Italian Beef Aged 3M, Arugula, Cherry Tomatoes, Parmigiano-Reggiano Aged 24M, Lemon

## Tartare di Tonno all'Italiana<sup>1</sup> \$ 21

Ahi Tuna Marinated in Orange, Lemon and Lime Citronette, Orange Pulp, Cucumbers, Burrata Cheese From Puglia, Chives, Fried Crackers

## Tartare di Tonno Mediterranea<sup>1</sup> \$ 19

Ahi Tuna Marinated in Citronette, Olives, Sicilian Capers, Cherry Tomatoes, Red Onions, Basil, Crackers



# SALADS

## Insalata della Casa \$ 14

Fresh Mixed Greens, Cherry Tomatoes, Focaccia Croutons, Shaved Parmigiano Reggiano Aged 24M, Balsamic Dressing

## Insalata Caprese \$ 16

Mozzarella Fiordilatte, Organic Heirloom Tomatoes, Arugula, EVOO, Balsamic Glaze from Modena

~ Sub Mozzarella di Bufala Campana DOP\* \$ 5

~ Add Prosciutto Crudo di Parma Aged 20M \$ 5

## Panzanella \$ 13

Focaccia Croutons, Cherry Tomatoes, Cucumber, Red Onions, Olives, Arugula, Fresh Herbs, Citronette

## Insalata Siciliana \$ 14

Thinly Sliced Fennels, Orange Pulps, Red Onions, Olives, in an Orange, Lemon and Lime Citronette

## Caesar Salad<sup>1</sup> \$ 14

Romaine Lettuce, Cherry Tomatoes, Focaccia Croutons, Homemade Caesar Dressing, Shaved Parmigiano-Reggiano Aged 24M

~ Add Anchovies \$ 4

*Herbs Focaccia Bread \$6*



# AGLIERI

Cold Cuts & Cheese Boards • BUILD YOUR OWN

3 for \$19 ~ 5 for \$24 ~ 7 for \$28

## COLD CUTS

**Bresaola** • Air-dried salted Beef aged 3 months

**Pancetta** • Savory Cured Italian Bacon made of Pork Belly

**Mortadella** • Hashed Cured Pork with Pistacchio from Bologna

**Prosciutto Crudo** • Dry Cured Italian Ham from Parma, aged 20M

**Prosciutto Cotto** • Italian Cooked Ham from Parma

**Spianata Calabra** • Spicy Salame from Calabria

**Porchetta** • Savory, Fatty and Moist Boneless Italian Pork Roast

**Speck** • Dry-cured, Lightly Smoked Ham, Produced in South Tyrol

## CHEESES

Hard Cheese from Parma, Aged 24M • **Parmigiano Reggiano**

Hard Salty Sheep's Milk Cheese from Sardinia • **Pecorino Sardo**

Extra-Aged, Hard, Salty, Sheep's Milk • **Pecorino Sardo Extra-Vecchio**

Cow's Milk Cheese from the Alpine area of Asiago Plateau • **Asiago**

Smoked, Cow's Milk, Vesuvio Area • **Smoked Provola di Agerola**

Veined Italian Blue Cheese • **Gorgonzola Dolce**

Semisoft, Mature Cheese, with a Strong Aroma • **Taleggio**

Delicate, Soft and Creamy Cow's-milk Cheese • **Crescenza**

# SPECIALTY FOCACCE

## NUVOLA

**Crispy, Fluffy, 48 Hours Natural Rising Bread with 85% Hydration and Topped with:**

(serves 2 people)

### Prosciutto & Burrata \$ 29

Prosciutto Crudo di Parma Aged 20M, Burrata Cheese from Puglia

### Gourmet Spicy Meat \$ 32

San Marzano DOP<sup>\*</sup> Tomato Sauce, Porchetta (Pork Roast), Nduja (Spicy Spreadable Salame), Burrata Cheese from Puglia, Red Onions, Spicy EVOO

### Gourmet Margherita \$ 24

Yellow Whole Peeled Tomatoes, Mozzarella Fiordilatte, Basil Pesto, Fresh Basil, Oregano, EVOO

## SCROCCHIARELLA

**Crunchy Focaccia Bread Made with Stone Ground Whole Wheat Flour and Filled with:**

### Prosciutto \$ 24

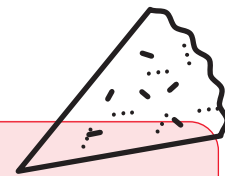
Prosciutto Crudo di Parma Aged 20M, Burrata Cheese from Puglia, Cherry Tomatoes, Mixed Greens

### Porchetta \$ 23

Porchetta (Pork Roast), Burrata Cheese from Puglia, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano Aged 24M

### Vegetarian \$ 22

Mixed Organic Grilled Veggies, Burrata Cheese from Puglia, Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano Aged 24M



<sup>1</sup>Consuming raw meats, poultry, seafood or eggs may increase the risk of foodborne illness;

\*DOP: Protected Designation of Origin



## OUR SIGNATURE DOUGHS

### Special

Ambrogio 15 Secret Wheat Flour Blend, Paper Thin Crust

### Whole Wheat

Stone Ground in Purity, Easy to Digest and Ideal for Healthy Diet  
+ \$1

### Gluten Free

White and Brown Rice Flour Blend, Enriched with a Herb Seasoning  
+ \$2

## OUR GRAINS

Stone Ground Petra® Flours  
100% Italian  
Organic, Non GMO Wheat  
Nycotoxins, Pesticides and Preservatives Free

## PIZZE ROSSE

With San Marzano DOP\* Tomato Sauce

### Marinara (Vegan) \$ 12

Garlic EVOO, Sicilian Capers, Oregano

### Margherita \$ 17

Mozzarella Fiordilatte, Fresh Basil, EVOO  
~ Sub Mozzarella di Bufala Campana DOP\* \$ 5  
~ Add Prosciutto Crudo di Parma Aged 20M \$ 5

### Burrata e Prosciutto Crudo \$ 24

Mozzarella Fiordilatte, Burrata Cheese from Puglia, Prosciutto Crudo di Parma Aged 20M

### Salsiccia, Asiago e Porcini \$ 21

Mozzarella Fiordilatte, Italian Sausage, Porcini Mushrooms, Asiago Cheese

### Verdure Grigliate \$ 18

Mozzarella Fiordilatte, Grilled Veggies  
~ Sub Mozzarella di Bufala Campana DOP\* \$ 5

### Salamino Piccante \$ 19

Mozzarella Fiordilatte, Spicy Spianata Calabra (Salame), Rosemary, Garlic EVOO, Grated Parmigiano

### Vegana \$ 18

Grilled Veggies, Mixed Greens, Cherry Tomatoes  
~ Add Fresh Burrata Cheese \$ 5  
~ Add Vegan Mozzarella Cheese \$ 4

### Cotto e Funghi \$ 19

Mozzarella Fiordilatte, Cremini Mushrooms, Prosciutto Cotto

### Hannibal Lecter \$ 21

Mozzarella Fiordilatte, Grated Parmigiano, Spicy Spianata Calabra (Salame), Italian Sausage, Porchetta (Pork Roast), Red Bell Pepper

### Bresaola, Rucola e Parmigiano \$ 20

Mozzarella Fiordilatte, Bresaola (Cured Italian Beef), Shaved Parmigiano-Reggiano Aged 24M, Arugula, EVOO

### Capricciosa \$ 22

Mozzarella Fiordilatte, Cremini Mushrooms, Artichokes, Prosciutto Cotto, Spicy Spianata Calabra (Salame), Oregano

### Parmigiana \$ 19

Mozzarella Fiordilatte, Grilled Eggplants, Smoked Provola di Agerola, Grated Parmigiano, Garlic EVOO, Fresh Basil

## PIZZE BIANCHE

No Tomato Sauce

### Cinque Formaggi \$ 21

Mozzarella Fiordilatte, Asiago, Gorgonzola Dolce, Smoked Provola di Agerola, Grated Parmigiano-Reggiano Aged 24M

### Patate e Speck \$ 21

Mozzarella Fiordilatte, Roasted Potatoes, Grated Parmigiano-Reggiano Aged 24M, White Truffle EVOO, Speck (Smoked Prosciutto)

### Carciofi, Pancetta e Asiago \$ 20

Mozzarella Fiordilatte, Asiago, Artichokes, Pancetta (Italian Bacon)

### Salsiccia, Gorgonzola e Cipolla \$ 19

Mozzarella Fiordilatte, Italian Sausage, Gorgonzola Dolce, Red Onions

## PIZZE GOURMET

### Pesto e Mortadella \$ 19

Homemade Pesto, Mozzarella Fiordilatte, Cherry Tomatoes, Mortadella

### Nduja, Mozzarella di Bufala, Porchetta e Cipolle \$ 26

Nduja (Spicy Spreadable Salame) Sauce, Mozzarella di Bufala Campana DOP\* Served Raw, Italian Porchetta, Red Onions, Arugula

### Crema di Peperoni, Burrata e Salamino Piccante \$ 25

Spicy Bell Pepper Cream, Mozzarella Fiordilatte, Burrata Cheese from Puglia, Spianata Calabra (Salame), Italian Olives

### Pizza Mediterranea \$ 23

Yellow Whole Peeled Tomato Sauce, Mozzarella di Bufala Campana DOP Served Raw, Organic Cherry Tomatoes, Italian Olives, Fresh Basil, EVOO

## ADD ON



\$ 2

~ Garlic EVOO  
~ Onions  
~ Capers  
~ Arugula

\$ 3

~ Italian Olives  
~ White Truffle EVO  
~ Seasonal Grilled Veggies  
~ Cremini Mushrooms  
~ Italian Sausage

\$ 4

~ Salame  
~ Spicy Salame Calabrese  
~ Vegan Mozzarella Cheese  
~ Speck  
~ Italian Pancetta  
~ Shaved Parmigiano  
~ Prosciutto Cotto  
~ Sicilian Anchovies

\$ 5

~ Italian Porcini Mushrooms  
~ Fresh Burrata Pugliese  
~ Mozzarella di Bufala Campana DOP\*  
~ Prosciutto Crudo di Parma Aged 20M  
~ Artichokes  
~ Porchetta



## DISHES AUTHORED BY MICHELIN STAR CHEF

SILVIO SALMOIRAGHI, CHOI CHEOLHYEOK  
AND GASTRONOME PAOLO TUCCI

Chef Salmoiraghi is glad to present you the Lasagna Scomposta, a dish deeply rooted in the Italian cuisine traditional knowledge. While you enjoy every bite, please let us take you back to those childhood memory of beloved Italian Nonnas making Sunday morning lasagna for the family but with a modern twist, born out of a common Italian table side joke.

You see, at the family table kids in Italy are always fighting for the tastiest bit of lasagna which is usually the soft and crunchy

broiled top crust, where all the Bolognese flavor gets concentrated but balanced by the liquid bechamel sauce.

For this very reason chef Salmoiraghi in collaboration with chef Patrick Money has created a new style of cooking and serving lasagna, in a wider plate that allows you to enjoy as much as possible the crunchy bits while taking advantage of a dish which is perfect to be shared among family and friends on a lazy weekend with a good glass of wine.

### Lasagna Scomposta \$29

Beef and Prosciutto Crudo White Ragu, Porcini Mushroom, Panna Acida, Parmigiano-Reggiano Aged 24M, Homemade Egg Lasagna Pasta.

### Lasagna Vegetariana \$24

Shiitaki and Cremini Mushrooms Sauce, Panna Acida, Parmigiano-Reggiano Aged 24M, Homemade Egg Lasagna Pasta.

#### Cover: symbols of Milano

1. Campari Soda bottle
2. Duomo's Madonnina
3. Galleria Vittorio Emanuele, drawing by Saul Steinberg
4. Eclisse Lamp, by designer Vico Magistretti for Artemide
5. Motta, logo & slogan
6. Maria Callas
7. Duomo di Milano
8. L.O.V.E. sculpture by Maurizio Cattelan
9. Fondazione Prada
10. Il Bacio, by Francesco Hayez
11. Diabolik, by Angela & Luciana Giussani
12. Tram in Milano
13. Bosco Verticale from Unicredit Tower, by Boeri Studio
14. Valentina Typewriter, by Ettore Sottsass

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