

AMBROSIA

VIGILIA DI CAPODANNO ★ 31 DICEMBRE 2017

INSALATA & ZUPPA

Seasonal Minestrone or Zuppa del Giorno

Cup 5 / Bowl 6

Insalata

Organic spring mix served with croutons and your choice of dressing 6

Insalata Caesar

Romaine lettuce, Caesar dressing, croutons and parmesan

Small 7 / Large 12.5

Add grilled chicken breast 4

Insalata Pear Walnut

Organic spring mix tossed with a raspberry vinaigrette. Topped with fresh pears, Gorgonzola and toasted walnuts 13

Insalata Beet

Organic spring mix tossed with a blackberry vinaigrette. Topped with oven-roasted beets, chevre and arugula 13



ANTIPASTI

Crab Cakes

Blue crab mixed with celery, red onions, and red bell pepper. Served with caper aioli and fresh baby arugula 14.5

Crab Stuffed Mushrooms

Cremini mushroom caps stuffed with blue crab, Ricotta and Parmesan. Baked in our wood-fired oven 14.5

Roasted Garlic Flatbread

House-made Italian flatbread topped with provolone and basil. Baked in our wood-fired oven 13.5

Antipasti Plate

Chef's display of cured meats and artisan cheeses. Served with house-made crostini and marinated Mediterranean olives 15

Calamari Fritti

Lightly battered and fried. Served with garlic aioli and lemon wedges 15

Traditional Bruschetta

House-made crostini topped with marinated Roma tomatoes, red onions, garlic and basil. Drizzled with balsamic reduction 13.5

Steamed Clams

Steamed clams with shallots, garlic, herbs, and a touch of red pepper flakes in a white wine butter sauce. Served with house-made crostini 16

Wood-fired Brick Oven Roasted Olives

An assortment of Mediterranean olives seasoned with fresh herbs and warmed in our wood-fired oven (may contain pits) 5.5



WE PRIDE OURSELVES IN BUYING FROM LOCAL FARMS WHENEVER POSSIBLE

NEW YEAR'S EVE SPECIALS

Halibut

Sautéed in a spicy white wine, tomato butter sauce. Served over creamy polenta and asparagus and topped with lemon drizzled arugula 38

Filet Mignon

Grilled and topped with creamy Marsala Demi and Rogue Creamery Smokey bleu cheese. Served over Parmesan herb mashed potatoes and vegetables 35

Seafood Pasta

Halibut, bay scallops, prawns, sautéed with leeks, yellow squash, cherry tomatoes and spinach. Tossed in a roasted garlic rosemary Dijon cream sauce and topped with scallions 28



PRIMI

Rabbit Manicotti

Fresh pasta rolled with a blend of rabbit, cranberries, hazelnuts and ricotta baked in our wood-fired oven 20

Rack of Lamb

Herb-crusted and oven-roasted local Anderson Ranch lamb rack topped with a rich lamb demi-glace. Served with mashed sweet potatoes and asparagus 28

Chicken Parmesan

Parmesan and panko-encrusted chicken breast topped with marinara and Parmesan. Baked in our wood-fired oven 20

Pan Seared Sea Scallops

Honey-maple glazed Pacific Northwest sea scallops topped with bacon and scallions. Served with risotto and seasonal vegetables 26

PASTA

Ravioli di Mare

House-made ravioli filled with lobster, bay scallops, shrimp and ricotta in a roasted garlic prosciutto cream sauce. Dusted with smoked paprika 26

Spaghetti alla Bolognese

Spaghetti tossed with a plum tomato sauce, ground beef, pork, basil and oregano 19

Beef Stroganoff

Slow braised Teres Major Steak tossed with a creamy demi-glace, onion, mushroom and tomato over pappardelle 20

Fettuccine Davide

Created by Ambrosia's first chef, David Proctor. Fettuccine with chicken thigh, basil, Parmesan and garlic. Tossed in a sun-dried tomato cream sauce 20

Bucatini Florentine

Bucatini tossed with onion, wild mushrooms, and spinach in a chevre cream sauce 19

Lasagna Classico

Fresh pasta layered with marinara and Bolognese, béchamel, seasoned ricotta, mozzarella and Parmesan 19



We offer gluten free pasta, please inquire with your server.

We will gladly give separate checks for parties with five or fewer guests.

An 18% service charge will be added for parties of six or more or for credit card slips left unsigned.

RORY DANNA: CHEF

KARISSA HESS: GENERAL MANAGER