

AMBROSIA

VALENTINE'S DAY 2020



ANTIPASTI

Bruschetta (V/GF)

House-made crostini, marinated Roma tomatoes, red onion, garlic, basil, and balsamic reduction 14

Crab-Stuffed Mushrooms

Cremini caps, blue crab, ricotta, tomato, parmesan 16

Mediterranean Olives (V/GF)

Assorted olives, fresh herbs 6
may contain pits

Antipasti Plate

Cured meats, artisan cheeses, crostini, seasonal accompaniments 18

Calamari Fritti

Lightly battered, served with aioli 16

Crab Cakes

Blue crab, celery, red onions, roasted red bell pepper, baby arugula, served with red pepper aioli 16

Steamed Clams

Manilla clams, shallots, garlic, herbs, red pepper flakes, white wine butter sauce, crostini 16



INSALATA & ZUPPA

Insalata Pistachio (V/GF)

Spring mix, pistachio vinaigrette, dried cranberries, warm pistachio-crusting chèvre 14

Insalata Beet (V/GF)

Spring mix, blackberry vinaigrette, oven-roasted beets, crumbled chèvre, toasted hazelnuts 14

Insalata Caesar

Romaine, Caesar dressing, croutons, parmesan
Small 8 / Large 14
add grilled chicken or smoked salmon 4

Insalata Ambrosia (V)

Spring mix, croutons, choice of house-made dressing 6

Creamy Italian, Blue Cheese, Ranch, Balsamic Vinaigrette, Blackberry Vinaigrette, Maple Vinaigrette

Seasonal Minestrone (V/GF)

Cup 5 / Bowl 6

Zuppa del Giorno

Cup 5 / Bowl 6

SECONDI

ENTRÉE

Chicken Parmesan

Breaded pan-fried chicken breast, marinara, fresh mozzarella, parmesan, herb butter spaghetti 22

Eggplant Parmesan (VIGF)

Breaded and fried eggplant, mozzarella, tomato sauce, basil, with creamy polenta 22

Nightly Specials

Please inquire with your server about our seasonal specials

Herb-Crusted Rack of Lamb

Local oven-roasted, roasted potatoes, mint gremolata, green beans, bacon 31

Pacific Northwest Sea Scallops (GF)

Fresh Scallops, bourbon brown sugar glaze, bacon, scallions, herb butter spaghetti, seasonal vegetables 28



PASTA

Lasagna Classico

Fresh pasta, Bolognese, marinara, béchamel, caramelized onions, seasoned ricotta, mozzarella, smoked mozzarella, parmesan 20

Ravioli Lobster

House-made ravioli, lobster, ricotta, roasted garlic Prosciutto cream sauce, langostinos, smoked paprika 29

Spaghetti alla Bolognese

Ground beef, pork, basil, oregano, plum tomato sauce 20

Seafood Canneloni

Fresh pasta, Dungeness crab, langostinos, ricotta, tomato butter sauce, smoked provolone 29

Bucatini Florentine (V)

Bucatini pasta, caramelized onions, spinach, wild mushrooms, tomatoes, tomato butter sauce, scallions, and smoked mozzarella 21

Fettuccine Davide

Chicken, basil, parmesan, garlic, sun-dried tomato cream sauce 21

Created by Ambrosia's first chef, David Proctor

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.

VALENTINE'S DAY

2/14/2020