



AMBROSIA



VIGILIA DI CAPODANNO ★ 31 DICEMBRE 2019

Our house-made bread is baked fresh daily. We strive to purchase from local farms and vendors whenever possible.

ANTIPASTI

Crab-Stuffed Mushrooms

Cremini caps, blue crab, ricotta, tomatoes, breadcrumbs, Parmesan 15.5

Crab Cakes

Blue crab, celery, red onions, red bell pepper, caper aioli, lemon, baby arugula 15.5

Bruschetta

Butternut-chèvre purée, roasted pork belly, microgreens, maple vinegar 14

Antipasti Plate

Cured meats, artisan cheeses, crostini, seasonal accompaniments 16.5

Calamari Fritti

Lightly battered, lemon garlic aioli, lemon wedges 15.5

Steamed Clams

Shallots, garlic, herbs, red pepper flakes, white wine butter sauce, crostini 16

INSALATA & ZUPPA

Insalata Ambrosia

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

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

Insalata Caesar

Romaine, Caesar dressing, croutons, Parmesan
Small 8 / Large 14

add grilled chicken, or smoked salmon 4

Insalata Pistachio

Spring mix, maple vinaigrette, fresh pears, Gorgonzola, toasted walnuts 15.5

Insalata Beet

Spring mix, blackberry vinaigrette, oven-roasted beets, crumbled chèvre, toasted hazelnuts 15.5

Seasonal Minestrone

Cup 4.5 / Bowl 5.5

Zuppa del Giorno

Cup 4.5 / Bowl 5.5



 Vegetarian  Gluten free

SECONDI

Smoked Bone-in Pork Chop

Cherrywood smoked local Pork Chop, Filbert Pear Chutney, asparagus, fried polenta cake 29

Pacific Northwest Sea Scallops ^{GF}

Pan-seared, pear brandy glaze, bacon, scallions, risotto, seasonal vegetables 28

Nightly Specials

Please inquire with your server about our seasonal specials

PASTA

Lasagna Classico

Fresh pasta, Bolognese, marinara, béchamel, caramelized onions, seasoned ricotta, mozzarella, smoked mozzarella, Parmesan 22

Ravioli Lobster

House-made ravioli, lobster, ricotta, roasted garlic Prosciutto cream sauce, langostinos, smoked paprika 30

Beef Stroganoff

Pappardelle, Teres Major, creamy demi-glace, onion, mushroom, tomato 25

Seafood Pasta

Fettuccine, prawns, halibut, semi-dried cherry tomatoes, arugula, slivered almonds, saffron cream sauce 34

Fettuccine Davide

Chicken, basil, Parmesan, garlic, sun-dried tomato cream sauce 23
Created by Ambrosia's first chef, David Proctor



Eggplant Parm

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

Chicken Manicotti

Fresh pasta, grilled chicken breast, cranberries, hazelnuts, orange zest, ricotta, roasted butternut béchamel, breadcrumbs, truffle oil 22

Seafood Cannelloni

Langostinos, crab, bay scallop, ricotta, basil, herbed béchamel, rolled in fresh pasta, tomato cream sauce 25

^V Vegetarian ^{GF} Gluten Free



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.

NEW YEAR'S EVE
12/31/2019

CHEF: RYAN BLAZE AND CHRIS HAYWARD
FLOOR MANAGER: JONATHAN RYNICKI
SOMMELIER / OWNER: ARMEN KEVREKIAN