

A M BR O G O 15

The Milano Pizza Experience

Menu

**IN MILAN
MANY HIDDEN
BEAUTIES
WOULD
LOVE TO BE
DISCOVERED**

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.



Speciale 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.

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.

Pizze Rosse with San Marzano DOP Tomato Sauce

Marinara (Vegan)

Garlic EVOO, Sicilian Capers, Oregano **\$ 10**

Margherita

Mozzarella Fiordilatte, Fresh Basil, EVOO **\$ 14**

a. Add Mozzarella di Bufala Campana DOP **\$ 5**

b. Add Prosciutto Crudo di Parma aged 20 months **\$ 4**

Burrata e Prosciutto Crudo

Mozzarella Fiordilatte Imported Burrata Cheese from Puglia, Prosciutto Crudo di Parma aged 20 months **\$ 19**

Salsiccia, Asiago e Porcini

Mozzarella Fiordilatte, Italian Sausage, Porcini Mushrooms, Asiago Cheese **\$ 19**

Verdure di Stagione Grigliate

Mozzarella Fiordilatte, Organic Grilled Veggies **\$ 16**

a. Add Mozzarella di Bufala Campana DOP **\$ 5**

Salamino Piccante

Mozzarella Fiordilatte, Spicy Spianata Calabra (Salame), Fresh Rosemary, Garlic EVOO, Grated Parmigiano-Reggiano aged 24 months **\$ 17**

DOP: Protected Designation of Origin

Vegana

Organic Grilled Veggies, Mixed Greens, Cherry Tomatoes **\$ 16**

a. Add Fresh Burrata Cheese **\$ 5**

b. Add Vegan Mozzarella Cheese **\$ 4**

Cotto e Funghi

Mozzarella Fiordilatte, Organic Mushrooms, Imported Prosciutto Cotto **\$ 17**

Hannibal Lecter

Mozzarella Fiordilatte, Grated Parmigiano-Reggiano aged 24 months, Spicy Spianata Calabra (Salame), Italian Sausage, Italian Porchetta (Pork Roast), Imported Prosciutto Cotto, Organic Grilled Bell Pepper **\$ 19**

Whole Wheat Petra Flour add \$ 1

Gluten Free Flour add \$ 2

Bresaola, Rucola e Parmigiano

Mozzarella Fiordilatte, Bresaola (Air-dried Salted Italian Beef), Shaved Parmigiano-Reggiano aged 24 months, Arugula, EVOO **\$ 19**

Capricciosa

Mozzarella Fiordilatte, Organic Mushrooms, Artichokes, Imported Prosciutto Cotto, Spicy Spianata Calabra, Oregano **\$ 18**

Parmigiana

Mozzarella Fiordilatte, Grilled Organic Eggplants, Smoked Provola di Agerola, Grated Parmigiano-Reggiano aged 24 months, Garlic EVOO, Fresh Basil **\$ 17**

Pizze Bianche No sauce

Salsiccia, Gorgonzola e Cipolla

Mozzarella Fiordilatte, Italian Sausage, Gorgonzola Dolce, Red Onions **\$ 17**

Cinque Formaggi

Mozzarella Fiordilatte, Asiago, Gorgonzola Dolce, Smoked Provola di Agerola, Grated Parmigiano-Reggiano aged 24 months **\$ 19**

Patate e Speck

Mozzarella Fiordilatte, Roasted Potatoes, Grated Parmigiano-Reggiano aged 24 months, Extra Virgin Truffle Oil, Speck (Smoked Prosciutto) **\$ 19**

Carciofi, Pancetta e Asiago

Mozzarella Fiordilatte, Asiago, Artichokes, Pancetta (Italian Bacon) **\$ 19**

Pizze Gourmet

Pesto e Mortadella

Homemade Pesto, Mozzarella Fiordilatte, Cherry Tomatoes, Imported Italian Mortadella **\$ 19**

Nduja, Mozzarella di Bufala, Porchetta e Cipolle

Nduja (Spicy Spreadable Salame) Sauce, Mozzarella di Bufala Campana DOP served Raw, Italian Porchetta, Red Onions, Arugula **\$ 23**

Crema di Peperoni, Burrata e Salamino Piccante

Spicy Bell Pepper Cream, Mozzarella Fiordilatte, Imported Burrata Pugliese, Spianata Calabra (Salame), Italian Olives **\$ 23**

Pizza Mediterranea

San Marzano Tomato DOP, Mozzarella di Bufala Campana DOP served Raw, Organic Cherry Tomatoes, Taggiasche Olives, Fresh Basil, EVOO **\$ 21**

Add on

\$ 2

~ Garlic EVOO
~ Spicy EVOO
~ Onions
~ Capers
~ Arugula

\$ 3

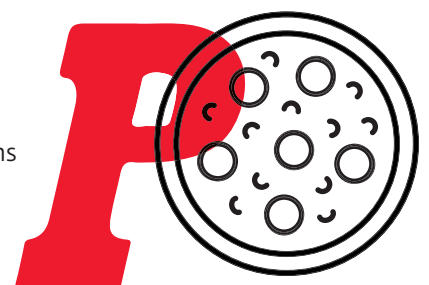
~ Italian Olives
~ Truffle EVOO
~ Shaved Parmigiano
~ Seasonal Grilled Veggies
~ Prosciutto Cotto
~ Local Mushrooms
~ Italian Sausage
~ Sicilian Anchovies

\$ 4

~ Prosciutto crudo
~ Porchetta
~ Salame
~ Spicy Salame Calabrese
~ Vegan Mozzarella Cheese
~ Artichokes
~ Speck
~ Italian Pancetta

\$ 5

~ Italian Porcini mushrooms
~ Fresh Burrata Pugliese
~ Mozzarella di Bufala Campana DOP



Focacce Gourmet

Scrocchiarella

Crunchy focaccia bread made with whole wheat stone-ground Italian flour, filled with:

Prosciutto Crudo e Burrata

Prosciutto Crudo di Parma aged 20 months, Imported Burrata Pugliese, Organic Cherry Tomatoes, Mixed Greens \$ 20

Taleggio e Speck

Taleggio Cheese, Speck, Arugula, Organic Cherry Tomatoes \$ 22

Salads

Insalata della Casa

Organic fresh mixed Greens, Organic Cherry Tomatoes, Multigrain Croutons, Shaved Parmigiano Reggiano aged 24 months, Balsamic Dressing \$ 8

Appetizers

Bresaola e Parmigiano

Air-dried salted Beef aged 3 months, served with Arugula, Cherry Tomatoes, Parmigiano-Reggiano aged 24 months and Lemon \$ 14

*Tartare di Tonno Mediterranea

Local Ahi Tuna marinated in Lime Citronette, Taggiasche Olives, Sicilian Capers, organic Cherry Tomatoes, red Onions, fresh Basil, Herb Crackers \$ 17

Taglieri

Bresaola

Air-dried salted Beef aged 3 months

Pancetta

Italian Bacon made of Pork Belly Meat, Salt cured and spiced with Black Pepper and other Spices

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, aged 20 months

Prosciutto Cotto

Italian cooked Ham from Parma

Vegetariana

Mixed Organic Grilled Veggies, Imported Burrata Pugliese, Organic Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano aged 24 months \$ 19

Porchetta e Burrata

Porchetta (Pork Roast), Imported Burrata Pugliese, Organic Cherry Tomatoes, Mixed Greens, Shaved Parmigiano-Reggiano aged 24 months \$ 19

Insalata Caprese

Mozzarella Fiordilatte, Local Organic Heirloom Tomatoes, EVOO, Balsamic Glaze from Modena \$ 11

a. Add Mozzarella di bufala Campana DOP \$ 5

b. Add Prosciutto Crudo di Parma aged 20 months \$ 4

Carpaccio di Zucchine e Burrata

Imported Burrata Cheese from Puglia, Zucchini marinated in an Orange, Lemon, Garlic and Thyme Sauce finished with a Lime and Orange Zest, Artisanal Focaccia \$ 13

*Tartare di Tonno all'Italiana

Local Ahi Tuna marinated in Orange, Lemon and Lime Citronette, fresh Oranges, Cucumbers, Imported Burrata Pugliese, Chives, Herb Crackers \$ 17

Cold Cuts

Spianata Calabra

Spicy Salame from Calabria

Porchetta

Savory, Fatty, and moist Boneless Pork Roast of Italian Culinary Tradition

Speck DOP

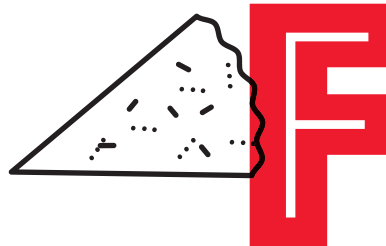
Dry-cured, Lightly Smoked Ham, Produced in South Tyrol, Northern Italy

Nuvola

Soft, thick and fluffy bread that has been rising for 48 hours, made with semi-whole wheat flour, topped with:

Vegetariana

Imported Burrata Pugliese, Zucchini Marinated in a Citrus Dressing, Taggiasche Olives \$ 21



Insalata Siciliana

Sliced Oranges, Fennels and Onions in an Orange Vinaigrette, topped with Black Olives \$ 10

*Caesar Salad

Romaine Lettuce, Cherry Tomatoes, Multigrain Croutons, Homemade Caesar Dressing, Shaved Parmigiano-Reggiano DOP aged 24 months \$ 9

a. Add Anchovies \$ 4

Burratina e Prosciutto

Imported Burrata Cheese from Puglia, Prosciutto Crudo di Parma aged 20 month, EVOO, Taggiasche Olives, Cherry Tomatoes, Artisanal Focaccia \$ 15

*Carpaccio di Filetto

Tenderloin sliced very thin, served raw in a Citronette Sauce, Topped with Fresh Arugula, Salted Italian Capers and shaved Parmigiano-Reggiano aged 24 months \$ 14

Cheeses

Parmigiano Reggiano DOP

Hard, Granular Cheese from Parma, aged 24 months

Pecorino Sardo DOP

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

Prosciutto crudo e Burrata

Prosciutto Crudo di Parma aged 20 months, Imported Burrata Pugliese \$ 23

Porchetta e Burrata

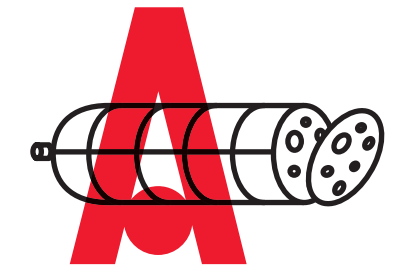
Porchetta (Pork Roast), Imported Burrata Pugliese \$ 22

Gourmet

Mix of Seasonal Toppings created by Ambrogio15 Executive Chef \$ 29



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



3 for \$ 15

5 for \$ 20

7 for \$ 24

Pecorino Sardo DOP Extra-Vecchio

Extra-Aged, Hard and Salty Italian Cheese from Sardinia, made out of Sheep's Milk

Gorgonzola Dolce DOP

Veined Italian Blue Cheese, Made from unskimmed Cow's Milk

Taleggio DOP

Semisoft, Mature Italian Cheese, with thin crust and strong aroma. Its flavor is mild with an unusual fruity tang

Crescenza

Cow's-milk Cheese, Typical of Lombardy, with a very soft, Creamy texture and a mild and delicate flavour

Home Made Desserts

Tiramisù Tradizionale

Layers of Lady Fingers dipped in Espresso, Imported Mascarpone Cheese and Cocoa powder **\$ 7**

Tiramisù in coppa

Lady fingers dipped in Espresso, Imported Mascarpone Cheese, Cocoa powder, Nutella and Fresh Whipped Cream Served in a cold glass **\$ 8**

Salame al Cioccolato

"Salame Shaped" chocolate dessert made with Cocoa and Biscotti, Served with Homemade Whipped Cream **\$ 7**

Scrocchiarella alla Nutella

(For 2) – Crunchy Focaccia Bread filled with Nutella **\$ 12**

Tartufo Gelato

Italian Homemade Gelato, Served in a Shell of Hazelnut and Cocoa with Molten Chocolate in the center. **\$10**
Make it Vegan (Soy Milk) **\$11**

Mousse di Yogurt

Light Yogurt and Cream Mousse with Crumble and Honey **\$ 6**

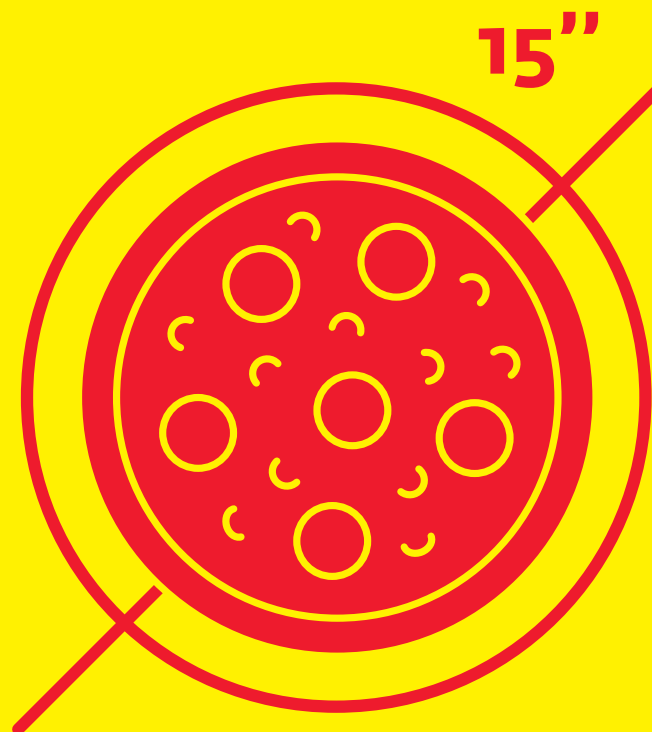
Gelato

Vanilla or Chocolate Ice Cream **\$ 5**
Make it "Affogato" (with Italian Espresso) **\$ 8**

Ambrogio15 Special Homemade Gelato in Collaboration with Bobboi Natural Gelato

Ask your server **\$ 9**

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.



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