

Pizza

Gluten Free + \$2

Whole Wheat + \$1

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Margherita \$ 10

San Marzano DOP* Tomato Sauce,
Mozzarella, Fresh Basil, EV00

Salamino Piccante \$ 12

San Marzano DOP* Tomato Sauce,
Mozzarella, Spicy Spianata
Calabra (Salame), Rosemary,
Grated Parmigiano, Garlic EV00
Sub Plain Salame (Italian
Pepperoni)

Verdure Grigliate \$ 12

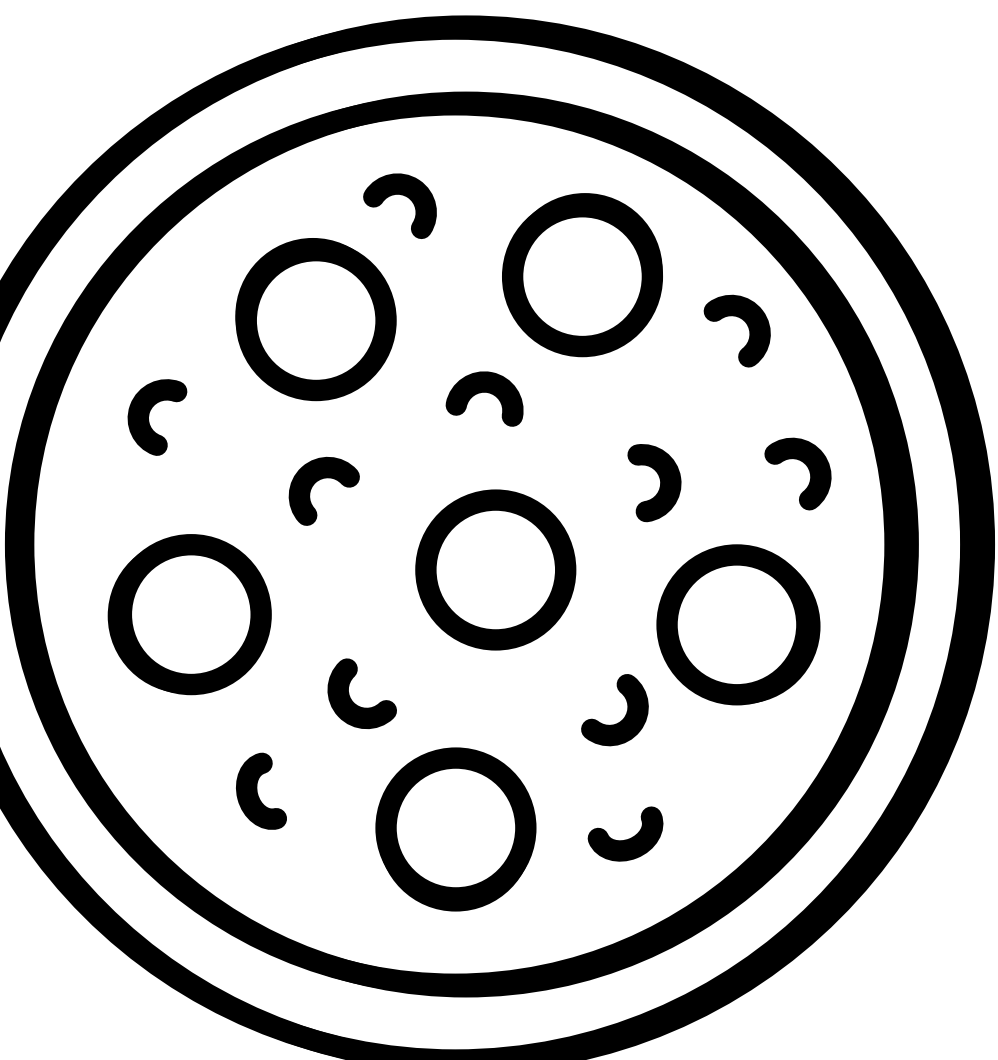
San Marzano DOP* Tomato Sauce,
Mozzarella, Grilled Veggies
Sub Vegan Mozzarella + \$2

Cotto e Funghi \$ 13

San Marzano DOP* Tomato Sauce,
Mozzarella, Cremini Mushrooms,
Prosciutto Cotto

No Add-Ons or Substitutions

Drinks

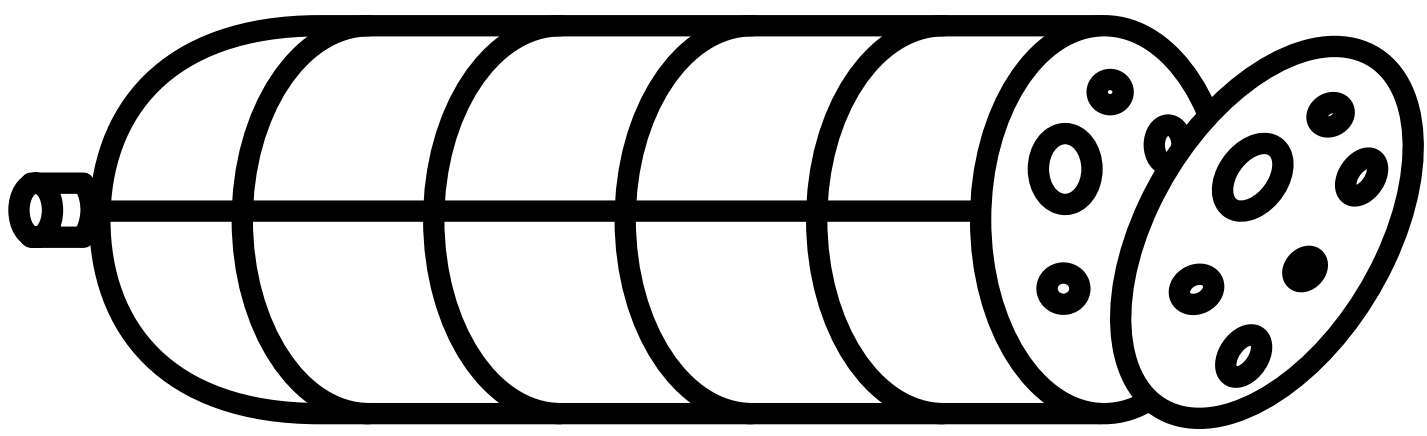


- House Red or White \$6
- Ambrogio15 Italian Lager \$5
- Ambrogio15 Spritz \$9
- Sodas \$3

*DOP: Protected designation of origin

Lunch Platter

Slow Roasted Beef, Roasted Potatoes,
Cremini Mushroom Pate',
Dijon Mustard, Citrus Arugula
Side Salad \$ 15



• With Artisan Herbs Focaccia Bread

Prosciutto Cotto (Ham), \$ 11

Asiago Cheese, Cremini Mushroom
Pesto, White Truffle EVOO

Prosciutto Crudo, \$ 12

Burrata Cheese from Puglia,
Artichoke Pate', Arugula

Slow Roasted Beef, \$ 12

Smoked Provoła Cheese,
Caramelized Red Onions, Dijon
Mustard

Grilled Veggies, \$ 11

Asiago Cheese, Cremini Mushroom
or Basil Pesto

Sub Vegan Mozzarella + \$1

Add Side Salad + \$4

Balsamic House Salad,
Traditional Caesar Salad or
Citronette Sicilian Salad

Crispy, Fluffy,
48Hours Natural Rising
Pizza Bread & Topped

With:

Fresh Mozzarella,
Tomato Sauce, Basil,
EVOO

Basil Pesto,
Mozzarella Cheese,
Mortadella

Salame, Tomato Sauce,
Mozzarella Cheese

Paired with a Glass of
Natural Wine or Spritz

Serves 2 People \$ 29

MOVIES

Protein Salads

Roasted Beef \$12

Mixed Greens, Heirloom Cherry Tomatoes,
Multigrain Croutons, Shaved Parmigiano
Reggiano Aged 24M, Balsamic Dressing,
Slow Roasted Beef

Ahi Tuna \$ 15

Thinly Sliced Fennels, Orange Pulps, Red
Onions, Olives, in an Orange, Lemon and
Lime Citronette, Crusted Seared Ahi Tuna¹

Porchetta \$ 13

Romaine Lettuce, Cherry Tomatoes,
Multigrain Croutons,
Homemade Caesar Dressing¹,
Shaved Parmigiano-Reggiano Aged 24M,
Porchetta (Pork Roast)

Sub any Proteins with Grilled Veggies