



# Ambrosia

RESTAURANT&BAR

Rooftop Terrace





## Welcome to Ambrosia,

a temple of taste where tradition and innovation harmonize to craft a singular and memorable sensory journey.

Our menu, a product of relentless exploration and a dedication to perfection, marries authentic flavors with exquisite creativity.

Each dish, born from the passion of our chefs Massimiliano Gonnella, Adriano Grech, and Andrea Branca, embraces our culinary heritage while reaching towards new levels of sophistication and ingenuity.



all our dishes are cooked to order



**Tasting Menu**  
Divinum culinae

elevating flavors by exploring our most authentic essence

**80**

per person, excluding beverages

Tripe meatball Roman-style with warm tomato coulis  
and 36-month Parmigiano Reggiano fondue

Squid tagliatelle with lemon, marinated egg yolk, and guanciale crumble

Cocoa-infused fresh pasta filled with tender slow-cooked oxtail,  
complemented by pecorino cream

Cod cooked at low temperature with datterino tomatoes, Taggiasche olives,  
raisins, pine nuts, and prunes

Grilled lamb chops with Roman broccoli in dual consistency

Evolution of ricotta and morello cherry tart

The tasting menu is exclusively available for the entire table  
and cannot be ordered as individual dishes.

Last orders by 10:00 pm



Smoked salmon layered with celery salad, mango,  
and greek yogurt sauce

18

Crispy egg in panko bread, almond crumble, 36-month Parmigiano Reggiano  
fondue and Siberian caviar

18

Sliced goose speck accompanied by Songino salad, walnuts, oranges,  
and balsamic vinegar

20

Red tuna tartare in ponzu sauce, avocado guacamole,  
and bread wafer

20

Prime Fassona beef tartare accompanied by hazelnuts,  
Voghera black garlic mayonnaise, and Taragna polenta chips

20

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### Extra Virgin Olive Oil Tasting

paired with our selection of artisanal bread

5

A sensory journey through Italy's premier artisanal olive oils, from the lush landscapes of Lago di Garda in the north to the calcareous and rocky soils of Lazio and the seaside groves of Puglia in the south. Experience the essence of three distinct flavors of our cherished "green gold".



all our pasta is homemade by our Chefs

Calamarata pasta with datterino tomatoes, lemon zest  
and red prawn tartare

20

Tonnarelli pasta with broccoli extract, crudo scampi, creamy Burrata,  
and toasted bread

18

Monkfish soup with baby octopus, cuttlefish, and clams

20

Tagliatelle pasta with white duck ragout, juniper  
and orange julienne

18

Orecchiette pasta with beetroot pesto, taggiasche pitted olives  
and dry salted ricotta (v)

16



## Secondi di pesce

seafood served with a side dish

Grilled octopus with gazpacho, burrata cheese and sesame seeds  
27

Atlantic croaker fillet with Jerusalem artichoke purée and Visner sauce  
28

Steamed whole lobster, served pre-shelled with a crunchy grain salad, fresh seasonal vegetables, and citrus fruit medley  
33



## Secondi di carne

meat courses served with a side dish

8oz beef tenderloin, truffled and sliced, served with toasted bread,  
and Béarnaise sauce  
37

Slow-cooked pork belly with smoked paprika, served with Stark apple  
mustard and double malt beer reduction  
25

Deboned rabbit stuffed with Luganega sausage, apricots, and pistachios  
25

 **Premium formaggio selection**

Chef's selection of four premium Italian cheeses, accompanied by fresh fruit, red onion chutney, acacia honey, and an assortment of homemade breads

30

### **Castelmagno PDO, Piedmont**

A semi-hard cheese aged 4-6 months with Protected Designation of Origin (PDO) status from Piedmont, Italy. Its flavor ranges from medium to sharp intensity, crafted from whole cow's milk sourced from Piedmontese breed cattle grazing on fresh forage or hay.

### **Caciocavallo Podolico del Gargano, Apulia**

Aged 18-24 months, Caciocavallo Podolico is a noble Italian cheese crafted exclusively from Podolico cow's milk. Best enjoyed on its own, this distinguished hard cheese reveals complex flavors of cut grass, bitter flowers, vanilla, and spices, earning acclaim among Italy's most aromatic cheeses.

### **Pecorino di Fossa PDO, Marche**

A semi-hard cheese with a grainy texture, offering intense and piquant flavors with notes of tufa soil and mushrooms. This cheese, with ancient origins, is matured following traditional methods. Ripened in circular trenches dug out of tufa subsoil, each piece is unique, with rich nuances in both appearance and taste.

### **Gorgonzola Piccante PDO, Piedmont**

A soft blue-veined cheese aged 2-3 months, boasting sharp intensity with spicy undertones. Made from unskimmed cow's milk, this Italian blue cheese has roots dating back to the 12th century. Predominantly produced in the northern Italian regions of Piedmont and Lombardy, it holds recognition from the European Community and is registered as a PDO product.

 Dessert

Tiramisu with salted caramel and peanuts

15

Crispy wafer millefeuille with hazelnuts, lime and ginger mousse

14

*our sommelier suggests this sweet wine with your tiramisu or millefeuille*

**Vin Santo del Chianti, Fattoria Casagrande, Toscana (50 ml)**

5

Dark chocolate sponge-cake with white chocolate heart  
and Rum crème anglaise · served warm, 15 min.

15

*our sommelier suggests this sweet wine with your chocolate cake*

**Barolo Chinato, Costa di Bussia, Piemonte (50 ml)**

6



Lemon delight from Sorrento\*

12

*our sommelier suggests this sweet wine with your lemon delight*  
*Artisanal Limoncello, Liquorificio Carlo Mansi, Amalfi Coast (50 ml)*

5

Apple Baba\* filled with cinnamon pastry cream

14

Seasonal fresh fruit assortment

14

*our sommelier suggests this sweet wine with your Baba and fruit*  
*Moscato D'Asti, Acquesi, Piemonte (50 ml)*

5

Please inform us of any dietary requirements. For allergen information per Regulation (EU) No 1169/2011, please consult our staff.

Prices include VAT. Tipping is not included and is at your discretion.

Tipping shows appreciation for your dining experience and service. (\*) Frozen products.