



Ambrosia

RESTAURANT&BAR

Rooftop Terrace





The experience of flavours

There is a whole different taste when you dine with us. Long moments to be savored in an elegant and relaxed atmosphere, discovering the simplicity of traditions and indulging in the typical products of Italian cuisine. The flavour and appeal of the freshest and finest ingredients are enhanced by the creative preparations, such as smoked food and homemade pasta by our Chefs, Massimo Gonnella, Andrea Branca and Adriano Grech. True pleasures to smell, taste and enjoy. Nothing less than a perfect culinary experience, modern but also ancient in its way of sensing every nuance of flavour. To enjoy without needing to hurry, but respecting the times and ways of nature and that of our traditional recipes. A real Italian dining experience.

Life is a combination of magic and pasta

Federico Fellini

We only add our passion

(All our food is cooked to order)



 Starters

Smoked salmon flan cupola with celery and mango salad,
served with greek yougurt dressing

15

Creamed salt cod on a bed of sweet potato mousse,
Lampedusa caper powder and polenta taragna tuile

16

Thinly sliced pork fillet home-smoked in thyme and cloves,
served with celeriac and Stark red apple salad

14

Thinly sliced goose speck, served on a bed of fennel and caramelized
pear salad, topped with squeezed orange juice dressing

15

Red prawn* carpaccio with strawberries, ginger, stracciatella
and baby spinach

16

Fassona beef tartare with hazelnuts, aromatic herb ice cream
and pop-corn

18



Pasta, Risotto

All our pasta is homemade by our chefs

Calamarata (thick ring pasta) with clams, cuttlefish
and chickpeas in double consistency

16

Tonnarelli pasta with black garlic from Voghera, hazelnut paste and
scampi* tartare with lemon

18

Tagliatelle with white duck ragout, juniper
and orange julienne

16

Ravioli filled with buffalo ricotta and basil, served with yellow and red
datterini tomatoes, basil pesto and smoked provola (v)

17


Orecchiette (traditional small ear-shaped pasta from Apulia), with beetroot pesto,
taggiasche pitted olives and dry salted ricotta (v)

14

Carnaroli risotto with goat cheese, almonds and coffee

15

(v) Vegetarian dish



Fish main courses

Served with a side dish

Grilled octopus with gazpacho,
burrata cheese and sesame seeds

25

North Atlantic scallops with Mantua pumpkin cream,
amaretti crumbs and coffee powder

25

Striped red mullet fillet with coconut milk,
sweet paprika and curry

28

Whole steamed lobster · served already shelled
with cereal salad, crunchy vegetables and citrus fruits

30



Meat main courses

Served with a side dish

Sliced beef tenderloin (8oz),
served with toasted bread and Béarnaise sauce dressing

30

Local grilled lamb chops with Port wine reduction

28

Crispy slow cooked pork belly with double malt beer reduction, honey
and apple compote

23

Boneless rabbit stuffed with prunes and Smith apples

23

Cheese selection

Our selection of four finest Italian cheese, served with fruit and red onion chutney, Acacia honey and a variety of homemade bread

27

Castelmagno PDO, Piedmont

Semi-hard cheese, aged 4-6 months, flavour from medium to sharp intensity. It is an ancient cheese with Protected designation of origin (PDO) status from the north-west Italian region Piedmont. Produced from whole cow's milk, obtained from cattle of the Piedmontese breed fed on fresh forage or hay from mixed meadows or pasture.

Caciocavallo Podolico del Gargano, Apulia

Hard cheese, aged 18-24 months, flavour from low to medium intensity. The caciocavallo podolico is a noble cheese, produced exclusively with milk from Podoliche cows, not used in the kitchen but eaten on its own. It is extraordinarily suited to aging, and it is only after several months that it takes on its unique sensory characteristics; notes of cut grass, bitter flowers, vanilla and spices make this one of the most aromatic aged cheese in Italy.

Pecorino di Fossa PDO, Marche

Semi-hard, grainy, intense and piquant with notes of tufaceous humus and mushrooms.

This cheese of ancient origins is still matured following the old traditions. Ripened in circular trenches dug out of the tufa subsoil. Each piece is unique, deformed, rich in nuances both in appearance and in taste.

Gorgonzola Piccante PDO, Piedmont

Soft blue-veined cheese, aged 2-3 months, sharp intensity with spicy undertones. A veined Italian blue cheese, made from unskimmed cow's milk. The Gorgonzola is said to have been born in the 12th century. Today mainly produced in the northern Italian regions of Piedmont and Lombardy. Recognized by the European Community and registered in the list of PDO products.

 Dessert & Fruit

Pistachio Tiramisù with chocolate chips and amaretti biscuits

13

Crunchy hazelnut lace biscuits layered with white chocolate
and passion fruit namelaka

10

Our sommelier suggests the following sweet-wine pairing for your dessert:

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

5

Cocoa biscuit filled with milk chocolate mousse
and blueberry jelly

12

Apple strudel with vanilla crème anglaise · served hot

10



Our sommelier suggests the following sweet-wine pairing for your dessert:

Aleatico from Bolsena Lake, Cotarella, *Lazio Wine Experience (50 ml)*

5

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

13

Our sommelier suggests the following pairing for your dessert:

Barolo Chinato (*cinchona-aromatized wine*), Costa di Bussia, *Piedmont (50 ml)*

6

Lemon delight from Sorrento*

(Italian sponge-cake filled with Limoncello cream
and covered in a lemon and whipped cream glaze)

12

Our sommelier suggests the following pairing for your dessert:

Artisanal Limoncello, Liquorificio Carlo Mansi, *Amalfi Coast* (50 ml)

5

Seasonal fresh fruit assortment

12

Artisanal Gelato

Vanilla gelato cup with hot dark chocolate 75%

8

Chocolate gelato cup with hot crème anglaise à l'orange

8

Pistachio gelato cup with hot white chocolate

8