

# 411 Michigan Avenue BOA Variance Application



# 411 Michigan Avenue Team

Bizzi & Partners  
Development

DEVELOPMENT  
ENGINEERING  
REALTY

MILANO  
NEW YORK  
SÃO PAULO  
TALLINN

**SUMAIDA + KHURANA**

**CUBE<sup>3</sup>**



alvarez  
STUDIO, INC.



Sant Ambroeu's



# 411 Michigan Avenue Developers

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ENGINEERING  
REALTY

MILANO  
NEW YORK  
SÃO PAULO  
TALLINN



# 411 Michigan Avenue Developers

## SUMAIDA + KHURANA

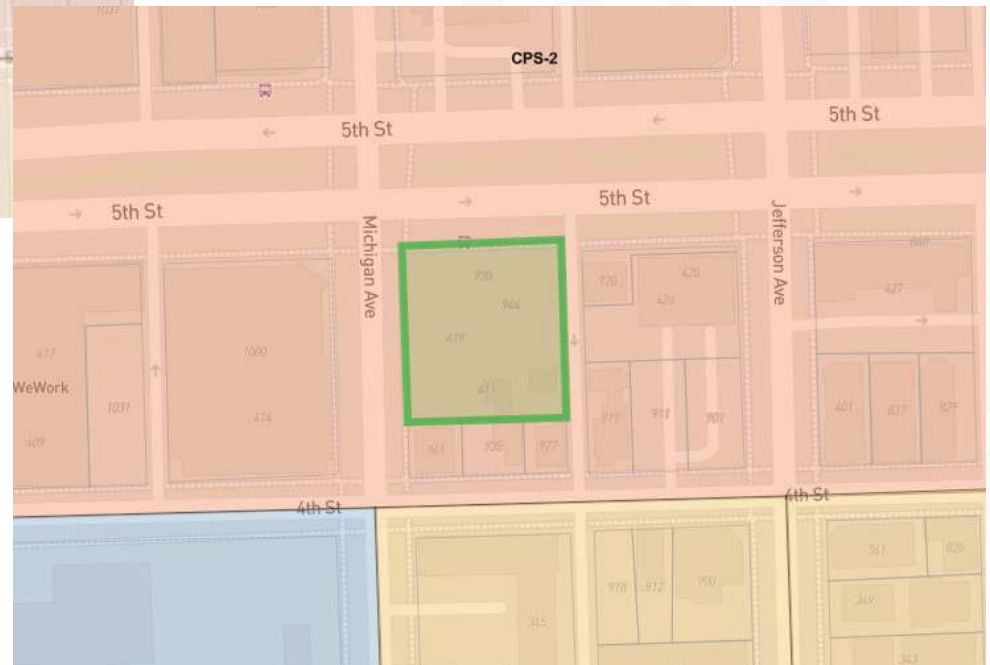




# Property Location



# Land Use and Zoning



# Previous Approvals

**1) 2022 CUP: PB21-0469**

**2) 2022 COA: HPB21-0486**

# Architect History

## Alberto Campo Baeza



Alberto Campo Baeza is one of the great master architects of our time.

He has built a select number of pristine buildings and has received countless architecture awards. Campo Baeza's body of work is best defined as poetic minimalism due to its simplicity, beauty and exquisite detailing. Based in Madrid, he recently received the Premio Nacional de Arquitectura, Spain's most prestigious architecture award.



Cádiz, Spain  
**HOUSE OF THE INFINITE**



Granada, Spain  
**CAJA DE GRANADA**



Garrison, NY, USA  
**OLNICK SPANU HOUSE**



Zamora, Spain  
**OFFICES FOR JUNTA DE CASTILLA Y LEÓN**



























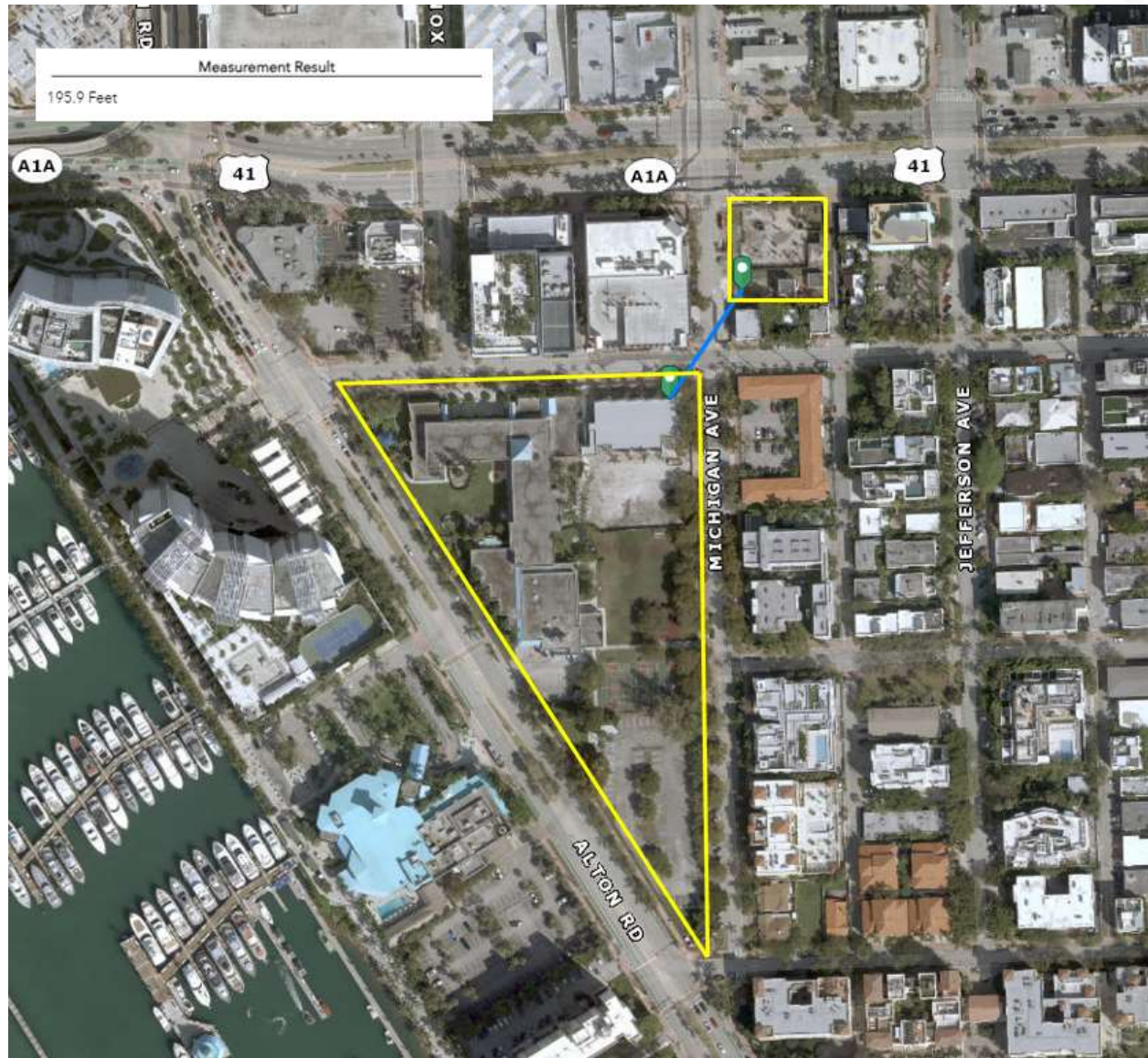
# Code Section 6-4

Sec. 6-4. - Location and use restrictions.

- (a) *Generally.* The following location and use restrictions are applicable for facilities selling or offering alcohol beverages for consumption:
  - (1) *Educational facilities.* No alcohol beverage shall be sold or offered for consumption in a commercial use within 300 feet of any property used as a public or private school operated for the instruction of minors in the common branches of learning. Except for uses in the civic and convention center (CCC) district, hospital (HD) district or within 300 feet of a marina.



# Aerial





# Practical Difficulty Standard

## **Related Special Acts Article 1, Section 2:**

“ . . . [W]here there are practical difficulties or unnecessary hardships in the way of carrying out the strict letter of said Zoning Ordinance, the board of adjustment shall have the power in passing upon appeals, to vary or modify any regulations or provisions of such ordinance relating to the use, construction, or alteration of buildings or structures, or the use of land, so that the spirit of the Zoning Ordinance shall be observed, public safety and welfare secured, and substantial justice done.”

# Restaurant Use: Sant Ambroeus

Italian Fine Dining, Bakery, and Coffee Bar





# Restaurant Use: Sant Ambroeus

Palm Beach Location



# Restaurant Use: Sant Ambroeus



## In the News

dezeen



Giampero Tagliaferri lines Aspen coffee bar with green marble and faux fur

Milanese restaurant group Sant Ambroeus has opened a coffee bar in Aspen, Colorado, where Giampero Tagliaferri Studio has filled the space with vintage Italian furniture. The Sant Ambroeus Coffee Bar Aspen draws references from the Alpine design found across the popular ski town, as well as the heritage of the brand, which was founded in Milan in 1936.



A view of the bar at the coffee bar, decorated by Gian Per, green marble and faux fur rug.

NEW YORK

OPENING | NOV. 8, 2020

### Will This Be the Next Big Fashion Hangout?

By Andrew Hargrett | @andrewhargrett



The view from the bar at the coffee bar, decorated by Gian Per, green marble and faux fur rug.

Many New Yorkers think of the Financial District as a place that's populated exclusively with bankers in pinstriped suits (or less in [dinner vests](#)). But ever since *Candide* moved to One World Trade Center, actually stylish people have been spotted all over the neighborhood. Up until now, though, they haven't had an equally stylish place where they could congregate.

Enter Sant Ambroeus, the power café. Sant Ambroeus already has sites on the Upper East Side and in the West Village, SoHo, and Southampton — among others — that are popular among the fashionable crowd. (The Upper East Side location was frequently movie-dropped in *Grease 2*.) The coffee shop opened in Brookfield Place, the arena upscale mall, early in 2020, but we all know what happened next.

### Quadrilatero Nato nel 1836, il locale è stato ristrutturato: domani la riapertura

## Uno spaghetti in pasticceria

Sant Ambroeus è anche ristorante: un'idea storia milanese e ispirazioni americane



**In piccolo**  
 • Sant Ambroeus è un ristorante di cucina italiana, aperto da 85 anni.  
 • Il locale è stato ristrutturato e riaperto il 10 novembre.  
 • La nuova location è in Brookfield Place, al 100 di West Street.  
 • Il locale è stato ristrutturato e riaperto il 10 novembre.  
 • La nuova location è in Brookfield Place, al 100 di West Street.

BY ELISE TAYLOR  
 NOV. 10, 2021

VOGUE



Photo: @flickr/Proton

After leaving the city, the *New York Times* with a small photo of the bar, just a green marble counter.

Designed by the architect *Robert R. Taylor*, the bar is a small, intimate space, with a green marble counter and a faux fur rug. The bar is a small, intimate space, with a green marble counter and a faux fur rug.

When visiting the city, the *New York Times* with a small photo of the bar, just a green marble counter. The bar is a small, intimate space, with a green marble counter and a faux fur rug.

A picture was not just a small photo of the bar, just a green marble counter. The bar is a small, intimate space, with a green marble counter and a faux fur rug.



# Restaurant Use: Sant Ambroeus

## Pasta

Gluten-free and Whole Wheat pasta are also available

SPAGHETTI AL POMODORO E BASILICO	31
San Marzano tomato sauce, basil, 24-month aged Parmigiano-Reggiano	
LINGUINE CACIO E PEPE	33
Pecorino Romano, butter from Parma, cracked black pepper	
SPRING FUSILLI	33
homemade fusilli, pea sauce, mint, asparagus, fava beans, lemon zest	
RICOTTA RAVIOLI	36
spinach ricotta ravioli, Parmigiano-Reggiano sauce, sautéed spinach	
LINGUINE WITH CRAB	49
jumbo crab meat, peperoncino, lemon breadcrumbs	
LOBSTER PASTA	47
homemade shell pasta, Maine lobster, shrimp, cherry tomatoes, fresh herbs	
FETTUCCINE ALLA BOLOGNESE	39
traditional veal ragù, 24-month aged Parmigiano-Reggiano	
MEZZE MANICHE AL PESTO	32
mezze maniche Mancini pasta, basil pesto, pine nuts, French beans, Parmigiano-Reggiano	

## Main Courses

SANT AMBROEUS BURGER*	54
black Angus beef, pepper jack cheese, beefsteak tomato, pickles, caramelized onion, homemade barbecue sauce, toasted sesame bun, French fries	
CUTELÈTA ALLA MILANESE	67
traditional breaded veal, baby arugula, tomato, shaved Parmigiano-Reggiano	
VEAL SHANK MILANESE STYLE	67
slow-cooked Dutch veal shank, crispy saffron risotto	
CHICKEN PAILLARD	43
chicken pailard, zucchini, pickled radish, fava beans, mustard sauce	
WAGYU SKIRT STEAK	66
grilled 10 oz Wagyu Skirt steak, baby arugula, Parmigiano-Reggiano	
SALMONE*	47
grilled Scottish salmon, vegetable panzanella salad, roasted bell pepper sauce	
LOBSTER ROLL	57
steamed lobster, brioche bun, coleslaw, chives, malt vinegar, spicy mayonnaise, chips	
BRANZINO ISOLANA STYLE	59
oven roasted branzino, fresh tomato sauce, caper berries, cherry tomatoes, olives	

## Sides

SPINACH AND LEEKS	18
sautéed baby spinach, braised leeks	
BRUSSEL SPROUTS	18
roasted Brussels sprouts, slivered almonds	
PENNETTE MARINARA	18
San Marzano tomato sauce	
POTATOES WITH HERBS	18
baby Yukon gold potatoes, garlic chips, rosemary	
ASPARAGUS	18
grilled asparagus	

# Floor Plan

INTERIOR 124 USF

STORAGE

INTERIOR 3,112 USF

EXTERIOR 1,611 USF

TOTAL 4,723 USF

RESTAURANT 1ST FLOOR

INTERIOR 614 USF

EXTERIOR 759 USF

TOTAL 1,373 USF

CAFE / JUICE BAR

INTERIOR 177 USF

EXTERIOR 663 USF

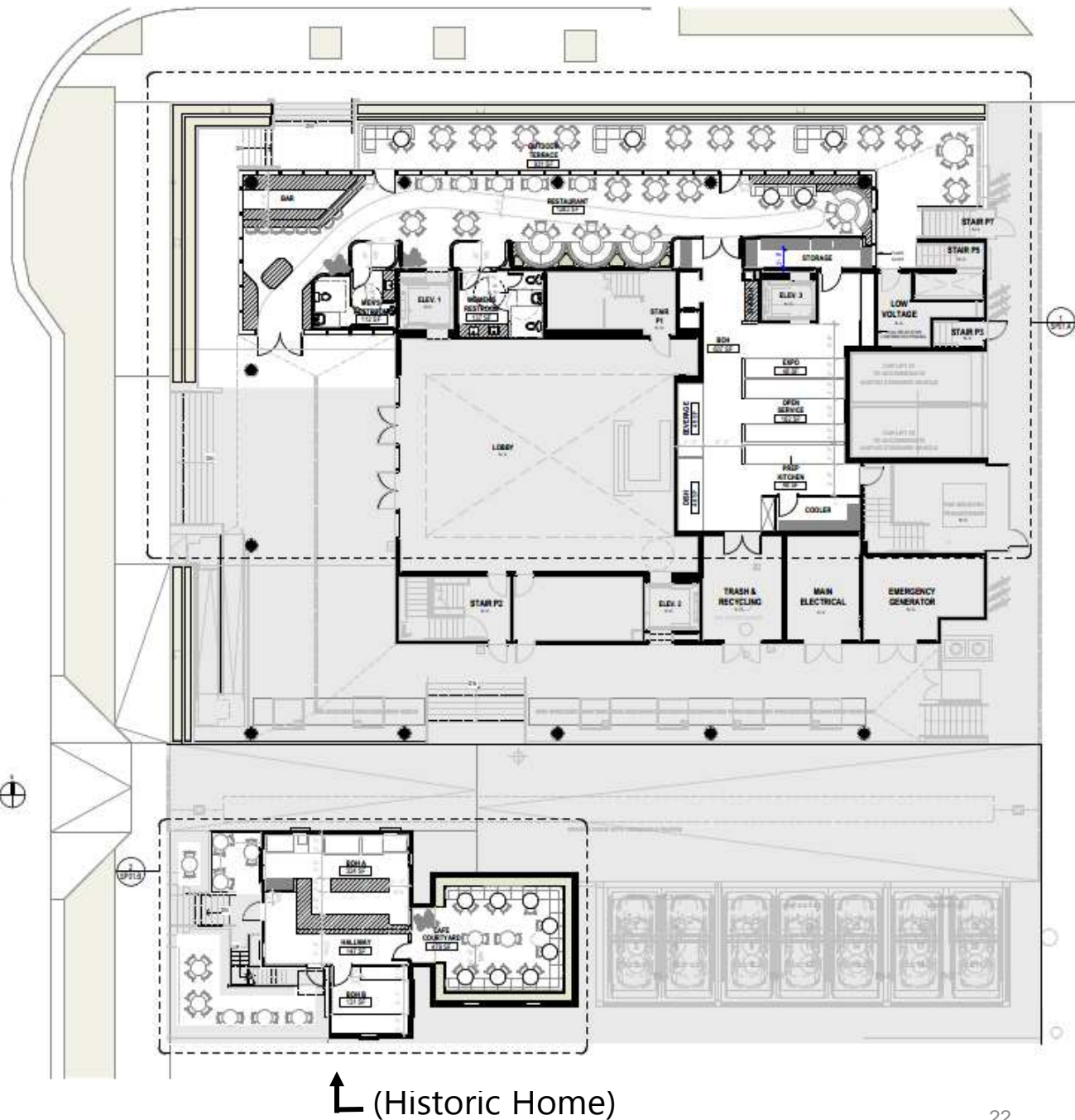
TOTAL 840 USF

RESTAURANT MEZZANINE

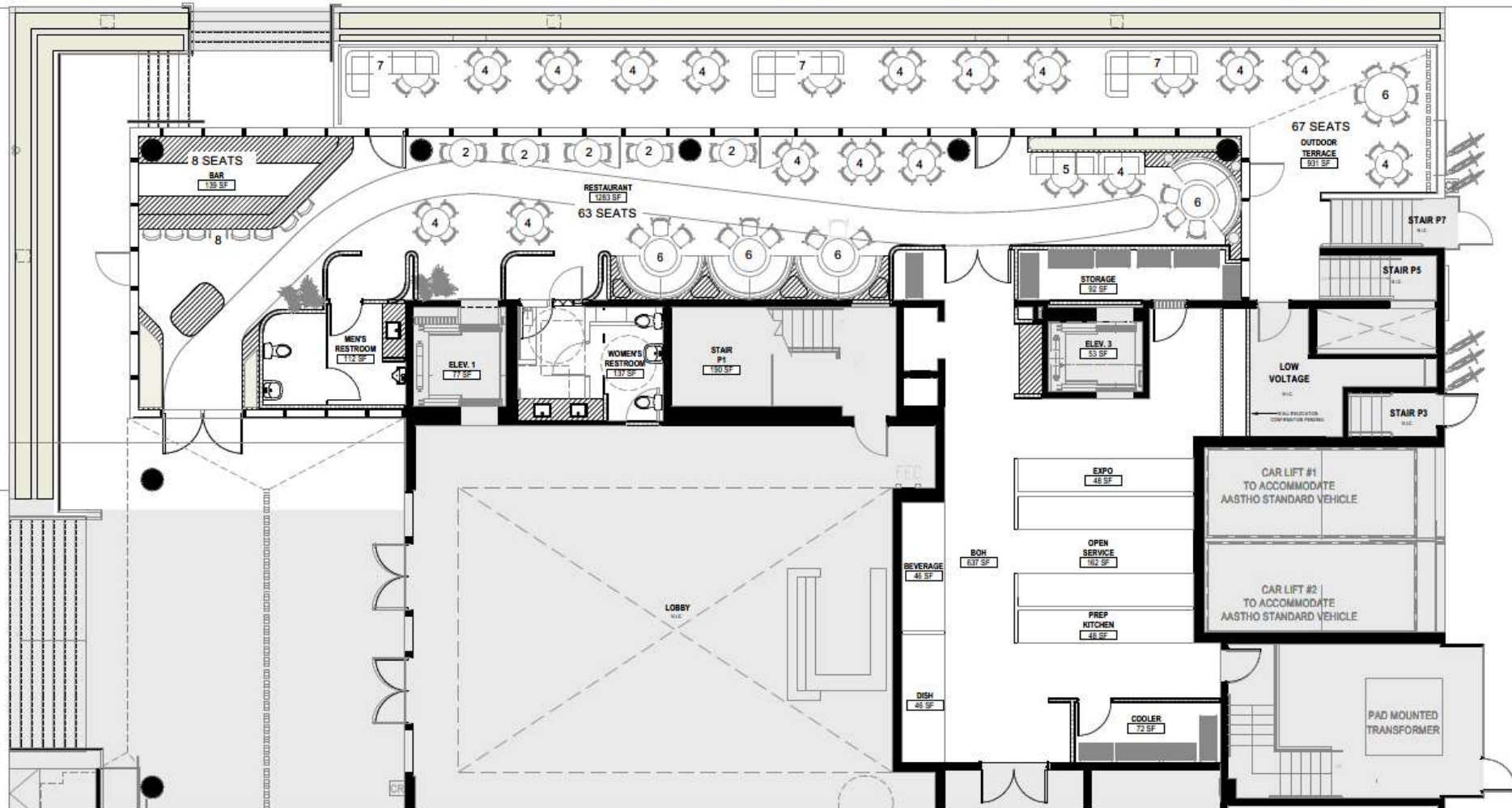
\* RETAIL SPACES DOESN'T HAVE A RSF GROW FACTOR \*

1 LEVEL 01 SPACE PLAN

SCALE: 1/8" = 1'-0"



# Floor Plan



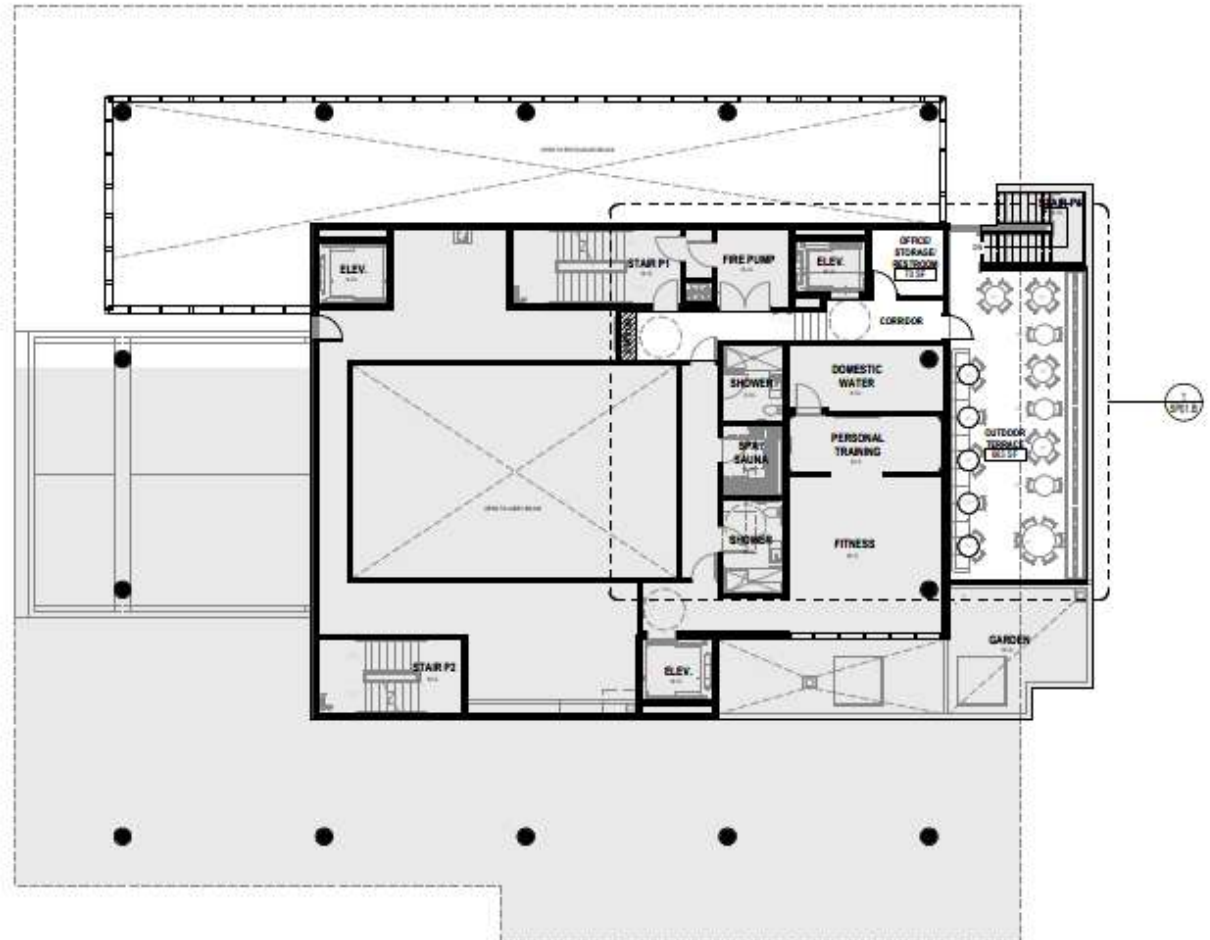
1 LEVEL 01 - SPACE PLAN - ENLARGED RESTAURANT  
SCALE: 3/16" = 1'-0"



RESTAURANT SEAT COUNT  
INCLUDING MEZZANINE 184 SEATS

CODE OCCUPANT LOAD BASED ON  
AREA CALCULATIONS 214

# Floor Plan



INTERIOR	124 USF
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STORAGE

INTERIOR	3,112 USF
EXTERIOR	1,611 USF
TOTAL 4,723 USF	

RESTAURANT 1ST FLOOR

INTERIOR	614 USF
EXTERIOR	759 USF
TOTAL 1,373 USF	

CAFE / JUICE BAR

INTERIOR	177 USF
EXTERIOR	663 USF
TOTAL 840 USF	

RESTAURANT MEZZANINE

\* RETAIL SPACES DOESN'T HAVE A RSF GROW FACTOR \*

1 LEVEL M1 - SPACE PLAN  
SCALE: 1/8" = 1'-0"



# Operations

Sant Ambroeu's

Miami Beach

## Operations (Restaurant & Café)

### Operating Hours:

- Breakfast: 8am – 11am
- Lunch: 11am – 5pm
- Dinner: 5pm – 2am

\*During school hours, alcohol shall only be served with meals.

### Capacity:

- Indoor Dining: 65 seats, plus 7 - 11 bar seats
- Outdoor Dining: 67 - 85 seats
- Café: 50 - 68 seats (total across front and courtyard)
- Mezzanine (Outdoor): 49 - 60 seats

### Access:

- General Public + 411 Michigan Office Users
- The primary entrance will be located on Michigan Avenue and will be accessed via double doors on the podium level. There are also stairs located on 5<sup>th</sup> street and at the on-site south driveway that will provide access to the primary entry. The Historic House (café) will be accessed from a single entry on Michigan Avenue.

# Request

**We respectfully request a variance from Section 6-4 of the Code to permit the proposed restaurant to operate on the Property with alcoholic beverage service.**

# Condition Proffer

**“During school hours, alcohol shall only be served with meals.”**



# Neighbor Outreach

- Support from FOSPE
- Support from SOFNA



July 3, 2024

**Board of Adjustment Members**

c/o Rogelio A. Madan, Development and Resiliency Officer  
Planning Department  
City of Miami Beach  
1700 Convention Center Drive, 2nd Floor  
Miami Beach, Florida 33139

Re: ZBA24-0163 – 411, 419 Michigan Avenue, 944 5th Street – LETTER OF SUPPORT

Dear Board of Adjustment Members:

On behalf of the Friends of South Pointe Elementary Children and Education Foundation ("FOSPE"), we are writing to confirm our support of this Board of Adjustment ("BOA") application and the beautiful Sant Ambroeus restaurant proposed for 411, 419 Michigan Avenue and 944 5th Street (the "Project"). The restaurant is viewed as one of the most elegant and understated dining venues in the country and will add significant value to the South of Fifth neighborhood. The dining experience, along with the patrons it will attract, is refined and sophisticated, making its proximity to South Pointe Elementary School not concerning.

Based on the foregoing, FOSPE supports this application and the proposed Project.

Sincerely,

Vedant Mimani  
President  
Friends of South Pointe Elementary Children and Education Foundation



# Thank You

200 S. Biscayne Boulevard  
Suite 300, Miami, FL 33131

**[www.brzoninglaw.com](http://www.brzoninglaw.com)**

305.374.5300 office  
305.377.6222 fax  
[Info@brzoninglaw.com](mailto:Info@brzoninglaw.com)

# Operations Valet Parking

Parking Access to Cellar  
(Via Car Elevator)



Parking Access to South  
Parking Structure





# Operations Staffing Levels

	Breakfast hours	Lunch hours	Dinner hours
Servers	5	8	10
Bussers	3	6	8
Runners	1	3	3
Baristas	4	4	2
Bartenders	0	2	3
Kitchen Chef	2	2	3
Cook	2	4	4
Diswasher	2	3	3
Host	1	2	3
Managers	2	3	4
<b>Total</b>	<b>22</b>	<b>37</b>	<b>43</b>

# Operations

## Access and Security

Our establishment is situated at 411 Michigan Avenue, Miami Beach, FL, 33139. Patrons will access the restaurant through the primary entrance on the West side of the building, located on Michigan Avenue. This entrance can also be accessed from stairs to the podium level from 5<sup>th</sup> street and the on-site driveway at the south of the building. At this entrance, Sant Ambreous will maintain a hostess desk prominently positioned at the front of the restaurant, adjacent to the primary entry doors. Guests will be escorted either to their dining tables or to the bar area. A rear entrance on the South side of the building is designated for vendor deliveries and staff entry. For the Historic House, where our Café will be located, patrons will use the primary entrance along Michigan Avenue.

In terms of security, our team will engage a Low Voltage (LV) consultant to specify security and access control devices and systems to ensure proper restaurant security. Within this scope, security cameras will be strategically placed at all entrances and exits, as well as within various internal areas of the property, and access control will be provided as needed to control points of entry and internal private BOH operational areas. In addition, the landlord has secured an LV consultant to specify security and access services for the base building premises as part of the sufficient building operation.

# Restaurant Use: Sant Ambroeus

## Panini

**SAN DANIELE PROSCIUTTO**  
Swiss cheese  
13.5

**THE CLASSIC\***  
classic egg salad  
12.5

**PROSCIUTTO COTTO**  
Swiss cheese  
12.5

**CLASSIC TUNA**  
tomato  
13.5

**SALMON CROISSANT**  
smoked salmon, crème fraîche,  
whole wheat croissant, dill  
15.5

## Pastries

**CORNETTI**  
sugar, plain,  
cream, girella  
6

**CHOCOLATE & ALMOND**  
6.5

**BAKERY BASKET**  
assorted homemade pastries,  
butter and jam  
21

## Morning Specialties

**SCOTTISH SMOKED SALMON\*** ..... 31  
Scotch reserve, smoked Scottish salmon, crème fraîche, onion,  
served with toast

**SANT AMBROEUS PANCAKE** ..... 27  
citrus-ricotta pancakes, fresh berries, Hudson Valley maple syrup

**AVOCADO TOAST\*** ..... 22  
avocado, toasted sunflower bread, poached organic eggs, lime zest,  
peperoncino

**OMELETTE OF THE DAY\*** ..... 23  
three eggs, choice of 4 ingredients: bacon, zucchini, spinach,  
mushroom, mozzarella, Swiss, roasted cherry tomatoes, ham,  
baked red onions, asparagus.  
Served with roasted potatoes and twelve grain toast.  
(egg whites available) add smoked salmon 3.5

**CROSTINO MILANESE\*** ..... 23  
scrambled eggs, parmesan cheese, served on homemade bun with  
roasted potatoes (egg whites available)

**SANT AMBROEUS OATMEAL** ..... 16  
steel-cut oats, flax seeds, apples, raisins, mixed berries

**BERRIES SALAD** ..... 17  
seasonal berry salad

**YOGURT PARFAIT** ..... 19  
Greek style yogurt, homemade granola, fresh berries

## Sides

**APPLEWOOD SMOKED BACON** ..... 13

**CRISPY POTATOES** ..... 9.5

**CHICKEN BREAKFAST SAUSAGE** ..... 13

**SALMON\*** ..... 13

Marco Masciella, Executive Chef • Iacopo Falai, Culinary Director

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

## Coffee Bar

**ESPRESSO** ..... 6  
single espresso

**ESPRESSO DOPPIO** ..... 7.5  
double espresso

**GOCCIATO FREDDO** ..... 6.5  
espresso with cold milk served separately

**RISTRETTO** ..... 6  
a "shorter" concentrated espresso

**ESPRESSO LUNGO** ..... 6  
a "longer" espresso

**ESPRESSO CON PANNA** ..... 6.5  
with whipped cream

**MACCHIATO** ..... 6.5  
espresso with a drop of milk foam

**AMERICANO** ..... 6.5  
espresso in a cappuccino cup with a small pitcher of hot water

**CAPPUCCINO** ..... 8  
espresso with hot milk and milk foam

**CAPPUCCINO VIENNESE** ..... 9  
cappuccino with whipped cream and cocoa powder

**CAFFÈ LATTE** ..... 8  
espresso with hot milk

**SANT AMBROEUS** ..... 8.5  
espresso with thick hot chocolate, milk foam and cocoa powder

**HOT CHOCOLATE** ..... 7  
our dense semi sweet hot chocolate

**POT OF BREWED COFFEE** ..... 8  
regular and decaf

**ESPRESSO FREDDO** ..... 7.5  
espresso and ice

**SHAKERATO** ..... 9.5  
espresso, sugar and ice

**CAPPUCCINO FREDDO** ..... 8.5  
espresso, cold milk, milk foam and ice

## Freshly Squeezed

11

**VALENCIA ORANGE**

**PINK GRAPEFRUIT**

**GREEN JUICE**  
kale, cucumber, apple,  
spinach, celery, ginger

## Tea

8

**ENGLISH BREAKFAST**  
muscatel, woods, spice

**EARL GREY**  
citrus, decisive, persistent

**GUNPOWDER**  
green tea, strong,  
full-bodied, grassy

**PAI MU TAN**  
white tea, honey, velvety,  
apricot

**SOGNO D'AMORE**  
ripe fruits, vigorous,  
caramel mou

**CAPE TOWN**  
rooibos, rose, sunflower,  
crème caramel

**CHAMOMILE**  
floral, soothing, sweet

**MINT**  
peppermint, mellow,  
sweet mint



# Restaurant Use: Sant Ambroeus

## Freshly Squeezed

- 11 -

### VALENCIA ORANGE

#### GREEN JUICE

kale, cucumber, apple, spinach, celery, ginger

#### PINK GRAPEFRUIT

## Pizza

### MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil

32

### SAN DANIELE

buffalo mozzarella, fresh local burrata, 24-month aged San Daniele prosciutto

33

### BLACK TRUFFLE\*

black truffle, buffalo mozzarella, 24-month aged Parmigiano-Reggiano, egg yolk

34

## Brunch

SCOTTISH SMOKED SALMON*	31
Scotch reserve, smoked Scottish salmon, crème fraîche, onion, served with toast	
CROSTINO MILANESE*	23
scrambled eggs, parmesan cheese, served on homemade bun with roasted potatoes (egg whites available)	
SANT AMBROEUS EGGS NORWEGIAN*	32
poached eggs, smoked Scottish salmon, hollandaise sauce, served on a homemade bun roll with crispy potato	
OMELETTE OF THE DAY*	23
three farm eggs, with a choice of 4 ingredients: bacon, zucchini, spinach, mushroom, mozzarella, Swiss, roasted cherry tomatoes, ham, baked red onions, asparagus, served with roasted potatoes and twelve grain toast (egg whites available)	
AVOCADO TOAST*	22
avocado, toasted sunflower bread, poached organic eggs, lime zest, peperoncino	
PANCAKE	27
citrus ricotta pancake, fresh berries, Hudson Valley maple syrup	

## Appetizers

Additions: Grilled Chicken or Salmon\* (+16), Boiled Egg (+6), Avocado (+9)

VITELLO TONNATO*	37
traditional slow-roasted thinly sliced veal tenderloin, yellowfin tuna sauce, pickled capers	
MISTICANZA SALAD	31
Bibb lettuce, cottage cheese, almonds, fresh herbs, ginger dressing	
GRILLED VEGETABLES	27
Chef's daily assorted grilled vegetables	
INSALATA CENTOCOLORI	34
tri-colored organic lettuce, avocado, cherry tomatoes, hearts of palm, mozzarella, olives	
SANT AMBROEUS ASPARAGUS*	32
traditional Sant Ambroeus steamed asparagus, Kumato tomato, hard-boiled egg	
BRUSSELS SPROUTS SALAD	26
shaved brussels sprout salad, Pecorino Romano, toasted almonds, lemon dressing	
ARTICHOKE SALAD	34
thinly sliced artichokes, wild arugula, hearts of palm, shaved Parmigiano-Reggiano	
SAN DANIELE PROSCIUTTO & BUFFALO	39
36-month aged Dok d'Allava San Daniele prosciutto, buffalo mozzarella	
CAPRESE SALAD	32
Kumato tomato, buffalo mozzarella, fresh basil, Primolio Extra Virgin Olive Oil	

Vegetarian

## Panini

SANT AMBROEUS BURGER*	34
black Angus beef, pepper jack cheese, beefsteak tomato, pickles, caramelized onion, homemade barbecue sauce, toasted sesame bun, French fries	
SANT AMBROEUS	23
chicken Milanese, arugula, tomato, Dijon mustard, toasted sesame bun, French fries	

## Pasta

Gluten-free and Whole Wheat pasta are also available

SPAGHETTI POMODORO E BASILICO	31
San Marzano tomatoes, basil, Parmigiano-Reggiano	
LINGUINE CACIO E PEPE	33
Pecorino Romano, butter from Parma, cracked black pepper	
RICOTTA RAVIOLI	36
spinach ricotta ravioli, Parmigiano-Reggiano sauce, sautéed spinach	
LINGUINE WITH CRAB	49
jumbo crab meat, peperoncino, lemon breadcrumbs	
LOBSTER PASTA	47
home-made shell pasta, Maine lobster, shrimp, cherry tomatoes, fresh herbs	
FETTUCINE ALLA BOLOGNESE	39
traditional veal ragù	
MEZZE MANICHE AL PESTO	32
mezze maniche Mancini pasta, basil pesto, pine nuts, French beans, Parmigiano-Reggiano	
SALMONE*	47
grilled Scottish salmon, vegetable panzanella salad, roasted bell pepper sauce	
BRANZINO ISOLANA STYLE	59
oven roasted branzino, fresh tomato sauce, caper berries, cherry tomatoes, olives	
DOVER SOLE	M/P
wild caught off the coast of France served with roasted potatoes	
LOBSTER ROLL	57
steamed lobster, brioche bun, coleslaw, spicy mayonnaise, chips	
CHICKEN PAILLARD	43
chicken pailard, zucchini, pickled radish, fava beans, mustard sauce	
CUTELETA ALLA MILANESE	67
traditional breaded veal, baby arugula, tomato, shaved Parmigiano-Reggiano	

## Sides

- 18 -

POTATOES WITH HERBS  
baby Yukon gold potatoes, garlic chips, rosemary

BRUSSEL SPROUTS  
roasted Brussels sprouts, slivered almonds

PENNETTE MARINARA  
San Marzano tomato sauce

SPINACH AND LEEKS  
sautéed baby spinach, braised leeks

ASPARAGUS  
grilled asparagus

## Main Courses

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

Marco Moscattello, Executive Chef • Jacopo Falai, Culinary Director

# Restaurant Use: Sant Ambroeus

## Sandwiches

**AVOCADO TOAST\***  
two poached organic farm eggs,  
avocado, Italian red peperoncino,  
served on sunflower bread  
22

**SANT AMBROEUS**  
chicken Milanese, arugula,  
tomato, Dijon mustard,  
toasted sesame bun,  
French fries  
23

**SANT AMBROEUS BURGER \***  
black Angus beef, pepper jack  
cheese, beefsteak tomato,  
pickles, caramelized onion,  
homemade barbecue sauce,  
toasted sesame bun,  
French fries  
34

**LOBSTER ROLL**  
steamed lobster, brioche bun,  
coleslaw, chives, malt vinegar,  
spicy mayonnaise, chips  
57

## Appetizers

<b>SAN DANIELE PROSCIUTTO &amp; BUFFALO</b> 36-month aged Dok d'Allava San Daniele prosciutto, buffalo mozzarella	39
<b>SANT AMBROEUS ASPARAGUS*</b> traditional Sant Ambroeus steamed asparagus, Kumato tomato, hard-boiled farm egg	32
<b>CAPRESE SALAD</b> Kumato tomato, buffalo mozzarella, fresh basil, Primalio Extra Virgin Olive Oil	32
<b>VITELLO TONNATO*</b> traditional slow-roasted thinly sliced veal tenderloin, yellowfin tuna sauce, pickled capers	37
<b>TUNA TARTARE*</b> Ahi tuna tartare, spicy sesame sauce, toasted sesame seeds, crispy pizza bread	36
<b>GRILLED VEGETABLES</b> Chef's daily assorted grilled vegetables	27
<b>FRITTO MISTO "Palm Beach Style"</b> fried Gulf shrimp, calamari, asparagus, lemon aioli	37
<b>SHRIMP COCKTAIL*</b> red Argentinean shrimp, salsa rosa	37

## Pizza

<b>MARGHERITA</b> San Marzano tomatoes, buffalo mozzarella, fresh basil	32
<b>SAN DANIELE</b> buffalo mozzarella, fresh local burrata, 24-month aged San Daniele prosciutto	33
<b>BLACK TRUFFLE*</b> black truffle, buffalo mozzarella, 24-month aged Parmigiano-Reggiano, egg yolk	34

## Salads

Additions:

Grilled Chicken or Salmon\* (+16); Boiled Egg (+6); Avocado (+9)

<b>MISTICANZA SALAD</b> bibb lettuce, cottage cheese, almonds, fresh herbs, ginger dressing	31
<b>INSALATA CENTOCOLORI</b> tri-colored organic lettuce, avocado, cherry tomatoes, hearts of palm, mozzarella, olives	34
<b>ARTICHOKE SALAD</b> thinly sliced artichokes, wild arugula, hearts of palm, shaved Parmigiano-Reggiano	34
<b>BRUSSELS SPROUTS SALAD</b> shaved brussel sprout salad, Pecorino Romano, toasted almonds, lemon dressing	26

Vegetarian

## Pasta

Gluten-free and Whole Wheat pasta are also available

<b>LINGUINE CACIO E PEPE</b> Pecorino Romano, butter from Parma, fresh cracked pepper	33
<b>SPAGHETTI AL POMODORO E BASILICO</b> San Marzano tomatoes, basil, Parmigiano-Reggiano	31
<b>MEZZE MANICHE AL PESTO</b> mezze maniche Mancini pasta, basil pesto, pine nuts, French beans, Parmigiano-Reggiano	32
<b>RICOTTA RAVIOLI</b> spinach ricotta ravioli, Parmigiano-Reggiano sauce, sautéed spinach	36
<b>SPRING FUSILLI</b> homemade fusilli, pea sauce, mint, asparagus, fava beans, lemon zest	33
<b>LINGUINE WITH CRAB</b> jumbo crab meat, peperoncino, lemon breadcrumbs	49
<b>LOBSTER PASTA</b> homemade shell pasta, Maine lobster, shrimp, cherry tomatoes, fresh herbs	47
<b>FETTUCCINE ALLA BOLOGNESE</b> traditional veal ragu, 24-month aged Parmigiano-Reggiano	39

## Main Courses

<b>CUTELÈTA ALLA MILANESE</b> traditional breaded veal, baby arugula, tomato, shaved Parmigiano-Reggiano	67
<b>VEAL SHANK MILANESE STYLE</b> slow-cooked Dutch veal shank, crispy saffron risotto	67
<b>CHICKEN PAILLARD</b> chicken pailard, zucchini, pickled radish, fava beans, mustard sauce	43
<b>WAGYU SKIRT STEAK</b> grilled 10 oz Wagyu Skirt steak, baby arugula, Parmigiano-Reggiano	66
<b>SALMONE*</b> grilled Scottish salmon, vegetable panzanella salad, roasted bell pepper sauce	47
<b>BRANZINO ISOLANA STYLE</b> oven roasted branzino, fresh tomato sauce, caper berries, cherry tomatoes, olives	59

## Just Grilled

Select a sauce:  
Mostarda, Peperoncino,  
Salmoriglio  
Served with Roasted Potatoes

**DOVER SOLE**  
wild Holland dover sole from  
the North Sea  
M/P

**VEAL PAILLARD**  
all natural and milk fed,  
grilled veal pailard,  
thyme, lemon  
59

**BONE-IN RIBEYE\***  
20 oz  
Angus bone-in ribeye steak  
96

## Sides

**SPINACH AND LEEKS**  
sautéed baby spinach,  
braised leeks

**POTATOES WITH HERBS**  
baby Yukon gold potatoes,  
garlic chips, rosemary

**BRUSSEL SPROUTS**  
roasted Brussels sprouts,  
slivered almonds

**PENNETTE MARINARA**  
San Marzano tomato sauce

**ASPARAGUS**  
grilled asparagus  
16

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our breads, baked goods and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

Culinary Director - Iacopo Falai  
Executive Chef - Marco Mascioliello

# Restaurant Use: Sant Ambroeus

## Just Grilled

Select an accompanying sauce: Mostarda, Peperoncino, Salmoriglio

Served with Roasted Potatoes

### DOVER SOLE

wild Holland dover sole from the North Sea

M/P

### VEAL PAILLARD

all natural and milk fed grilled veal pailiard, thyme, lemon

59

### BONE-IN RIBEYE\*

20 oz full bone certified prime Angus beef cowboy steak

98

 Vegetarian

Marco Moscatiello, Executive Chef

Iacopo Falai, Culinary Director

## Salads

Additions: Grilled Chicken or Salmon\* (+16); Boiled Egg (+5); Avocado (+9)

### MISTICANZA SALAD

bibb lettuce, cottage cheese, almonds, fresh herbs, ginger dressing

31

### INSALATA CENTOCOLORI

tri-colored organic lettuce, avocado, cherry tomatoes, hearts of palm, mozzarella, olives

34

### ARTICHOKE SALAD

thinly sliced artichokes, wild arugula, hearts of palm, shaved 24-month aged Parmigiano-Reggiano

34

### BRUSSELS SPROUTS SALAD

shaved brussel sprout salad, Pecorino Romano, toasted almonds, lemon dressing

26

## Pizza

### MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil

32

### SAN DANIELE

buffalo mozzarella, fresh local burrata, 24-month aged San Daniele prosciutto

33

### BLACK TRUFFLE\*

black truffle, buffalo mozzarella, 24-month aged Parmigiano-Reggiano, egg yolk

34



# Restaurant Use: Sant Ambroeus

## DOLCI

19

### GIANDUIA

hazelnut sponge, hazelnut wafer, gianduia mousse and hazelnut cream layers

### BLACK FOREST CAKE

chocolate mousse cake with layers of rum-soaked chocolate sponge, dark cherries and chantilly cream

### RICOTTA CHEESECAKE

sugar dough base with a fluffy cheesecake and a hint of lemon, vanilla and orange

### TIRAMISÙ\*

ladyfinger cookies with espresso mascarpone cream and cocoa powder

### SAINT HONORÉ

vanilla cake with 50% dark chocolate cream pâte à choux, filled with soft cream, topped with a light vanilla Chantilly cream

### SANT AMBROEUS

light chocolate mousse cake with layers of moist chocolate almond sponge, soaked with a light rum syrup, topped with chocolate granules and caramelized cocoa nibs

### PRINCIPESSA

lemon sponge layered between vanilla pastry creme and whipped cream, topped with almond marzipan

### FLOURLESS CHOCOLATE CAKE

flourless cake with 57% dark chocolate

### KEY LIME MERINGUE

sugar dough with key lime cream and Italian meringue

### CROSTATE DEL GIORNO

daily selection of home made tarts

## GELATI

21

### COPPA MISTA

assorted gelato flavors

### COPPA COLIBRI

berry salad with fruit gelato

### COPPA PACIUGO

vanilla gelato with Grand Marnier liquor

### COPPA SAN MARCO

hazelnut gelato with hot espresso

### COPPA PRINCE EDWARD

vanilla gelato with hot chocolate

### ASSORTED HOMEMADE COOKIES

## CAFFÈ

ESPRESSO	6	CAPPUCCINO	8
single espresso		espresso with hot milk and milk foam	
ESPRESSO DOPPIO	7.5	CAPPUCCINO VIENNESE	9
double espresso		cappuccino with whipped cream and cocoa powder	
GOCCIATO FREDDO	6.5	SANT AMBROEUS	8.5
espresso with cold milk on the side		espresso with thick hot chocolate, milk foam, cocoa powder	
RISTRETTO	6	HOT CHOCOLATE	8
a 'shorter' concentrated espresso		our dense semisweet hot chocolate	
ESPRESSO LUNGO	6	POT OF BREWED COFFEE	8
a 'longer' espresso		regular or decaf coffee	
ESPRESSO CON PANNA	6.5	ESPRESSO FREDDO	7.5
with whipped cream		espresso and ice	
MACCHIATO	6.5	SHAKERATO	9.5
espresso 'marked' with a drop of milk foam		espresso, sugar and ice	
CAFFÈ LATTE	8	CAPPUCCINO FREDDO	8.5
espresso with hot milk		espresso, cold milk, milk foam and ice	
AMERICANO	6.5		
espresso in a cappuccino cup, with a small pitcher of hot water			

## TÈ

ENGLISH BREAKFAST	8	SOGNO D'AMORE	8
muscatel, woods, spice		ripe fruits, vigorous, caramel mou	
EARL GREY	8	CHAMOMILE	8
citrus, decisive, persistent		floral, soothing, sweet	
GUNPOWDER	8	MINT	8
green tea, strong, full-bodied, grassy		peppermint, mellow, sweet mint	

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