

STARTERS

Jumbo Shrimp Cocktail

Jumbo shrimp cooked to perfection, served with a spicy cocktail sauce - 11

Mozzarella in Carozza

Breaded, fried mozzarella - 6

Clams Casino

Stuffed with bacon, onions and peppers - 8

Fried Calamari

Sweet and tender, served with a sweet or spicy sauce - 8

Prince Edward Island Mussels

In a marinara sauce - 7

Grilled Portabella Mushrooms

Vidalia onions, fresh mozzarella topped with balsamic vinaigrette - 8

Spanakopita

Spinach and feta cheese baked in a flaky phyllo dough - 6

Long Hot Peppers - 5

Cold Antipasto

For two people. Prosciutto, salami, mozzarella, provolone, olives and roasted red peppers. Topped with virgin olive oil - 14

Clams Oreganata - 8

Hotsy Topsy

Breaded, fried shrimp tossed in a hot sauce - 8

Firecracker Calamari

Hot and spicy - 8

Eggplant Rollatini

Breaded, thinly sliced eggplant rolled and stuffed with a creamy ricotta and mozzarella filling topped with marinara sauce - 7

Stuffed Mushrooms

Mushroom caps stuffed with crabmeat in a champagne sauce - 8

Broccoli Rabe

Sautéed broccoli rabe in virgin olive oil with garlic - 6

SOUPS

Pasta e Fagioli - 3.95

Soup Of The Day - 3.95

SALADS

Pecan Encrusted Chicken

Chicken with glazed pecans, bleu cheese and celery dressed in balsamic vinegar - 9

Cobb

Grilled chicken, avocado, crumbled bleu cheese, bacon, tomato, onions and your choice of dressing - 9

Caesar

Hearts of romaine lettuce in a classic Caesar dressing, topped with shavings of imported cheese and croutons - 6

Greek Salad

Lettuce, cucumbers, imported olives, red onions and feta cheese drizzled with olive oil - 6

Tri-Color

Baby arugula, endive, radicchio in a balsamic vinaigrette - 5

House Salad

Baby field greens, tomato wedges, carrots and onions with your choice of dressing - 4

PASTA

Linguine Fini with Clams

Served in a red or white sauce - 16

Fettuccine Zingara

Sautéed chicken, shiitake mushrooms, olives and cherry hot peppers in a light marinara sauce - 12

Pappardella Bolognese

Sautéed ground beef with herbs served over homemade pasta - 12

Whole Wheat Penne

With fresh chopped tomatoes and portabella mushrooms - 11

Oricchiette

With sautéed sausage and broccoli di rabe - 12

Pasta Mykonos

Fusilli pasta with fresh chopped tomato and basil topped with feta cheese - 11

Ravioli Ambrosia

Jumbo pasta stuffed with four cheeses with fresh tomato and basil sauce - 12

Penne Vodka

With peas in a light cream sauce - 11

With Chicken - 13 With Shrimp - 15

Rigatoni Puttanesca

Black olives, capers, anchovies and cherry hot peppers in a light marinara sauce - 12

Fettuccine Carbonara

With pancetta and shallots sautéed in a light cream sauce - 12

CHICKEN

All entrées include vegetables and potatoes.

Chicken Fantasia

Sautéed chicken, sun-dried tomatoes, mushrooms, artichoke hearts in a brandy reduction - 15

Chicken Milanese

Breaded chicken sautéed and topped with tri-color greens - 15

Chicken Tri-Fungi

Chicken lightly sautéed with wild mushrooms in a sage demi-glace - 15

Chicken Sorrento

Sautéed chicken topped with prosciutto, eggplant, fontina cheese in a light marinara sauce - 15

Chicken Murphy

Mushrooms, onions and cherry hot peppers in a garlic white wine sauce - 15

Chicken Balsamico

Chicken pieces with balsamic vinegar, garlic, portabella mushrooms and rosemary - 15

Chicken Campagnola

Chicken pieces with potatoes, onions, peppers, mushrooms and sausage in a garlic white wine sauce - 15

Chicken Saltimbocca

Grilled chicken topped with prosciutto, fresh spinach and fontina cheese in a sage demi glaze - 15

VEAL OR BEEF

All entrées include vegetables and potatoes.

Veal Romano

Sautéed veal topped with mozzarella and shiitake mushrooms in a brandy sauce - 17

Veal Saltimbocca

Veal scallopini topped with prosciutto, fresh spinach and fontina cheese in a sage demi glaze - 17

Veal Parmigiana - 17

Pork Loin Giambotta

Medallions of pork sautéed in onions, mushrooms, potatoes and peppers with fresh rosemary - 17

Veal Francese - 17

Veal Fantasia

Veal with sundried tomatoes, mushrooms and artichoke hearts in a brandy reduction - 17

Filet Mignon

10 oz. grilled to perfection - 25

T- Bone Steak

16 oz. steak grilled - 23

For your convenience, an 18% gratuity will be added to parties of 6 or more.

SEAFOOD

Frutti di Mare

Mixed seafood sautéed in a light tomato and basil sauce served over capellini - 24

Shrimp Scampi

Sautéed garlic in a white wine sauce served over rice - 17

Shrimp Francese

Jumbo shrimp sautéed in a wine, butter and lemon sauce - 17

Poached Salmon

With Julienne vegetables in a dijon mustard sauce - 17

Tilapia

Made oreganata style over sautéed spinach with vegetables and potatoes - 17

Shrimp á la Rossa

Sautéed shrimp in a vodka sauce over spinach fettuccine - 17

Shrimp Marinara or Fra Diavolo

Served over linguine - 17

Grilled Salmon

Grilled to perfection with Dijon mustard sauce served with vegetables and potatoes - 17

Tilapia Marechiaro

Sautéed tilapia, mussels and clams in a light marinara over capellini - 17

DESSERTS

Tiramisu Cake - 5

Tartuto - 5

Assorted Cakes - 5

Sorbet

In their own fruit shell - 5

COFFEE & TEA

Regular or Decaf - 2

Espresso - 2.50

Cappuccino - 3.50

KIDS

10 and under. Kids meals served with a soft drink and vanilla ice cream.

Hamburger

With fries - 5.95

Chicken Fingers

With fries - 5.95

Pasta - 5.95



AMBROSIA
RESTAURANT & BAR

For your convenience, an 18% gratuity will be added to parties of 6 or more.