



AMPIA  
RESTAURANT & ROOFTOP

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## ANTIPASTI / INSALATE

### LAND

#### **BURRATA \$24**

CREAMY APULIAN MOZZARELLA,  
BLACK TRUFFLE CARPACCIO or PROSCIUTTO DI PARMA

#### **BRUSCHETTA \$18**

BRUSCHETTA, ROBIOLA CHEESE & SPECK

#### **ROLLATINO DI CARNE \$21**

ROLLED ROAST BEEF WITH MOZZARELLA, ARUGULA,  
BASIL PESTO, PARMIGIANO

#### **BARBABIETOLA ROSSA \$17**

BEEF SALAD WITH CUCUMBER, GOAT CHEESE, EVOO

#### **CLASSIC CAESAR \$16**

ROMAINE HEARTS, ANCHOVIES, CROUTONS, PARMIGIANO

#### **CAPRESE \$15**

FIOR DI LATTE MOZZARELLA, TOMATOES,  
BASIL GLAZED BALSAMIC

### SEA

#### **LOBSTERCROQ \$20**

POTATO CROQUETTE SLITHERED  
WITH LOBSTER IN CHEESE SAUCE

#### **POLIPO ALLA BRACE \$24**

GRILLED OCTOPUS, RED ONIONS, GAETA OLIVES,  
TOMATO CONFIT, BASIL, OLIVE OIL

#### **FRITTURA DI CALAMARI \$19**

FRIED CALAMARI  
(ADD SHRIMP \$8)

#### **OSTRICHE**

OYSTERS WITH PASSION FRUIT  
3 pc \$14 or 5 pc \$19

#### **AMPIA \$29**

ROCKET ARUGULA, HASS AVOCADO, CORN, GRAPE  
TOMATOES, HEART OF PALM, MAINE LOBSTER IN LEMON  
VINAIGRETTE

#### **TARTARA DI TONNO \$23**

YELLOWFIN TUNA TARTARE, HASS AVOCADO, MOZZARELLA

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## PASTE

#### **RIGATONI RAGU POLPETTE \$26**

SLOWLY COOKED RAGU SAUCE WITH  
MINI MEATBALLS

#### **FREDO \$24**

FETTUCCINE PASTA IN CLASSIC ALFREDO SAUCE  
ADD CHICKEN \$8  
ADD LOBSTER \$12

#### **RAVIOLI CON ASTICE \$29**

HANDMADE RAVIOLI FILLED WITH LOBSTER,  
RICOTTA CHEESE IN LOBSTER BISQUE SAUCE

#### **BUCATINI CON GAMBERI \$28**

BUCATINI PASTA, CONFIT TOMATOES, LEMON,  
CRUSHED PISTACHIOS & SHRIMPS

## GNOCCHI

#### **BEET GNOCCHI \$24**

HOMEMADE BEET GNOCCHI IN 4 CHEESE SAUCE

#### **GNOCCHI CRUDAIOLA \$26**

HOMEMADE POTATO GNOCCHI, TOMATOES, BASIL, BURRATA CHEESE

#### **TRIS FOR TWO \$38**

HOMEMADE POTATO GNOCCHI IN  
PESTO, 4 FORMAGGI, SORRENTINA SAUCES

- GLUTEN FREE GNOCCHI AVAILABLE -

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\* Our food may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or Dairy products.  
Please speak to your server if you have any allergies

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## SECONDI

### LAND

**POLLO AL ROSMARINO \$29**  
BAKED BONE CHICKEN WITH ROASTED POTATOES  
AND ROSEMARY

**RIBEYE \$59**  
GRILLED 16OZ. RIBEYE STEAK SERVED WITH  
TRUFFLE FRIES OR SALAD

### SEA

**BRANZINO \$35**  
PAN-ROASTED MEDITERRANEAN SEA BASS  
FILET, ZUCCHINI COULIS  
JUMBO SHRIMP, OYSTER MUSHROOMS

**SALMONE \$32**  
SEARED FARO ISLAND SALMON, SPINACH, DIJON  
MUSTARD, PINK PEPPERCORN SAUCE

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### PIZZE

**MARGHERITA \$ 19**  
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE,  
MOZZARELLA

**PIZZA DIAVOLETTA \$ 22**  
FIOR DI LATTE MOZZARELLA, SPICY SALAME,  
TOMATO

**ARUGULA \$ 24**  
PROSCIUTTO DI PARMA, ARUGULA, FIOR DI LATTE,  
SHAVED PARMIGIANO

**PIZZA TARTUFATA \$26**  
BURRATA, SPECK, TRUFFLE PATE, TOMATO

### PANINI

**THE HAMBURGUER \$ 25**  
8ONZ BLACK ANGUS BURGER, CARMALIZED  
ONIONS, VERMONT CHEDDAR CHEESE, MAPLE  
CURED BACON, HASS AVOCADO

**POLIPO \$29**  
GRILLED MARINATED OCTOPUS, BURRATA,  
FRIED EGGPLANT AND BASIL PESTO

**PANINO ASTICE \$ 31**  
MAINE LOBSTER, AVOCADO TOMATO, BASIL  
MAYO

**GRANCHIO (COLD) \$ 26**  
CRABCAKE, TARTAR SAUCE, TOMATOES,  
LETTUCE

### CONTORNI

(SIDES)

SPINACH GARLIC EVOO \$ 9  
FRENCH FRIES \$ 10  
ADD TRUFFLE PATE \$ 4  
GRILLED MUSHROOMS \$10  
BASIL MASHED POTATOES \$10

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## I DOLCI

### TIRAMISU \$ 12

LADY FINGERS, ESPRESSO, COFFEE,  
MASCARPONE CREAM, CHOCOLATE POWDER

### BUDINO DI FRAGOLE \$ 12

STRAWBERRY PUDDING, RASPBERRIES  
COULIS,  
WHIPPED CREAM

### CIOCCOLATISSIMO \$ 13

HOT CHOCOLATE WALTEN CAKE, TAHITIAN  
VANILLA GELATO

### TORTINO DI FORMAGGIO CON CIOCCOLATO \$ 12

NY-STYLE CHEESECAKE, VALHRONA  
CHOCOLATE SAUCE

## AMARI & GRAPPE

LIMONCELLO \$ 12

FRAGELICO \$ 12

AMARO DEL CAPO \$ 12

AMARO MONTENEGRO \$ 12

FERNET BRANCA \$ 14

GRAPPANONNINO \$ 14

AMARONONNINO \$ 14

CYNAR \$ 12

SAMBUCA \$ 9

## C A F F E

ESPRESSO \$ 3.50

DOUBLE ESPRESSO \$ 4.50

CAPPUCCINO \$ 5

AMERICANO \$ 4.50

LATTE \$ 5

HOT TEA \$ 3.50

# SPECIAL COCKTAILS

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## **La Condesa**

El Tesoro Reposado Tequila, Horchata Liqueur, Corn Liqueur, Mango Puree and Liqueur Horchata 43, Lime Juice

22

## **Pursuit of Passion Fruit**

Don Q Cristal rum, Pamplemousses Liqueur, Chinola Passion Fruit Liqueur, Baby Peppers, Cherry Tomatoes, Lime Juice

19

## **The Statesman**

Sazerac Rye, Brandied Cherry Reduction with Lucano Caffe Liqueur and Cambier Banana, Chocolate Bitters and Orange Rind Twist

20

## **Street Supreme Mezcalita**

Double Cross Vodka, Lucano Coffee Liqueur, Licor43, Fermented Coffee with Cloves, Cinnamon, Anise Star and Orange

20

## **Starry Night Martini**

Banhez Mezcal, Peche de Vigne, Amarononnino, Grilled Pineapple, Chipotle and Tamarind Marmalade, Lime

19

## **Aphrodite**

The Botanist Gin Chereau, Aloe Liqueur, Rockey's Botanical Liqueur, Hibiscus, Strawberry and Blueberry Marmalade, Lime Juice

20

## **Sunset Sangria**

Rose Wine, Peche de Vigne, Cointreau, Fiorente Eld Flower Liqueur, Chinola Passion Fruit, Strawberry, Blueberry and Orange

19