

AMBRA

A M B R A F U N C T I O N S

550 DKK
FAMILY STYLE

A N T I P A S T I

Burrata al latte di bufala
Buffalo burrata with olive oil and black pepper

Olive siciliane marinate
Marinated sicilian olives

Vitello tonnato
Veal with tuna cream, capers & black pepper

Polpo capaccio
Polpo cappacio with capers, chili and parsley

Prosciutto di parma
Thinly Sliced Parma Ham

Foccacia "bruschetta" with whipped ricotta
Fresh baked bread with whipped ricotta & olive oil

S E C O N D I

Spaghetti pomodoro
Spaghetti with tomato sauce and stracciatella

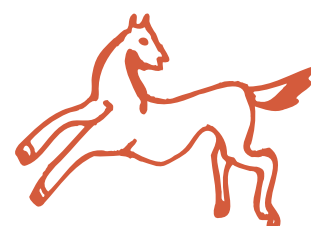
Cotoletta alla parmigiana
Crispy veal chop, gratinated with tomatoes, mozzarella & basil

**Insalata di foglie miste con noci,
aceto balsamico e pecorino**
Mixed leaf salad with walnuts,
balsamic vinegar & pecorino cheese

Patate al forno
Roasted potatoes with rosemary

D U L C E

Panna cotta con amarene
Panna cotta



AMBRA

A L L E R G I E S

Anchovies

With peppers

(olive oil & vinegar)

(cannot be removed)

Green olives "bella del bellice"

(vinegar & olive oil)

(cannot be removed)

Vitello tonnato

(anchovies, capers, sage, thyme, meat, tuna, olive oil)

(anchovies cannot be removed & the herbs in the meat cannot be removed)

Polpo e fagioli

Octopus salad with white beans, olives,

Calabrian chili, croutons & tomato

(gluten, chili, garlic, nuts, tomato, molluscs)

Parma ham

(pork cannot be removed)

Focaccia "bruschetta"

With whipped ricotta

(gluten, dairy & garlic, we can serve without ricotta)

Spaghetti al pomodoro

(tomato, gluten cannot be removed, can be served without cheese)

Veal parm – breaded veal cutlet on the bone

Served with tomato & mozzarella

(meat, gluten, tomato & lactose)

Mix leaf salad

With walnuts, balsamic vinegar and pecorino cheese

(nuts, lactose can be removed)

Roasted potatoes

With rosemary

(rosemary, olive oil)

Panna cotta

(lactose cannot be removed, stone fruit, vanilla)

