

# 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 & black pepper

**Olive siciliane marinate**  
Marinated sicilian olives

**Vitello tonnato**  
Veal with tuna cream, capers & black pepper

**Carpaccio de polpo**  
Carpaccio of polpo with capers & chili

**Prosciutto e melone**  
Thinly sliced Parma ham & melon

**Focaccia "Ambra"**  
Fresh baked bread with tomatoes

## S E C O N D I

**Ricotta ravioli**  
Ricotta ravioli with dried tomato and tomato sauce

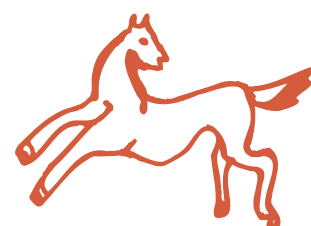
**Cotoletta alla parmigiana**  
Crispy veal chop, gratinated  
with tomatoes, mozzarella & basil

**Caesar salad alla Ambra**  
Romaine lettuce dressed with ceasar dressing and parmesan

**Patate al forno**  
Roasted potatoes

## D U L C E

**Panna cotta**  
Panna cotta



# AMBRA

A L L E R G I E S

## Burrata al latte de bufala

Lactose

*(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 capaccio

*(Molluscs, chili, onion, garlic)*

## Mortadella

*(pork cannot be removed, nuts)*

## Focaccia

*(gluten & garlic)*

## 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)*

## Cetriolo menta e foglie de sedano

Celery and rucula salad with cucumber and mint

*(selleri, citrus)*

## Roasted potatoes

With rosemary

*(rosemary, garlic, olive oil)*

## Panna cotta

*(lactose cannot be removed, stone fruit, vanilla)*

