



Sant Ambroeus
Breakfast

CASA
LEVER

CASA LEVER BREAKFAST

39

freshly brewed coffee or plain T
freshly squeezed orange or grapefruit juice
choose from EGGS AND OMELETES
bakery selection of
sunflower and twelve grain bread, housemade pastry

CASAFIT

(DESIGNED BY MARYANN BROWNING)

345 CALORIES, 3G FAT

39

double espresso or green tea
kale, spinach, cucumber, ginger, lemon & apple juice
egg white & skim milk omelet* with chopped onions, mushrooms, peppers, zucchini and tomato
one slice of twelve grain bread, no butter
fresh berries

EGGS AND OMELETES

OMELET DELLA CASA* _____	19
three organic egg omelet with choice of two ingredients; ham, taleggio cheese, tomato, mushroom, onion and zucchini (<i>egg whites available</i>). Served with twelve grain toast	
CROSTINO MILANESE* _____	19
scrambled eggs, parmesan cheese (<i>egg whites available</i>)	
UOVA AL TEGAMINO* _____	19
sunnyside up organic eggs, smoked applewood bacon, white ciabatta crostini	
FRITTATA DI ZUCCHINE* _____	19
zucchini frittata, scallions, goat cheese. Served with twelve grain toast	
UOVA TIROLESE* _____	19
poached eggs, hollandaise sauce, tirolian speck, spinach	
HARD OR SOFT BOILED ORGANIC EGG* _____	8

SIDE DISHES

NIMAN RANCH SMOKED APPLEWOOD BACON _____	8
SALSICCIA ITALIANA _____	8
OVEN ROASTED POTATOES _____	8
SMOKED ATLANTIC SALMON _____	11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions.

LIGHTER DISHES

YOGURT PARFAIT	_____	17
homemade granola, yogurt, fresh berries		
AVOCADO TOAST	_____	13
toasted sunflower bread, avocado, lemon zest, peperoncino		
FRESH FRUIT SALAD	_____	13
selection of seasonal fruits		
MIXED BERRY SALAD	_____	16
selection of fresh berries		
HALF GRAPEFRUIT	_____	8

EARLY MORNING SPECIALTIES

RAISIN BRIOCHE FRENCH TOAST	_____	16
creme anglaise, mixed berries		
BUTTERMILK LEMON PANCAKES	_____	16
berry compote, vermont maple syrup		
SALMONE	_____	21
smoked atlantic salmon, chives, creme fraiche, sunflower toast		

CUSTOM ARTISANAL CEREAL

*CHOOSE FROM THE FOLLOWING
SERVED WITH MILK, SKIM MILK OR YOGURT*

HOMEMADE GRANOLA

organic oats, rye, barley, flax seed, dried apple, raisins, almonds, coconut, honey

RAISIN BRAN

organic wheat bran flakes with plump organic raisins

SANT AMBROEUS MORNING MIX

high fiber cereal with organic whole wheat flakes, granola clusters and crunchy bran twigs

WARM CEREAL

FARM TO TABLE FOODS ORGANIC OATMEAL

organic oats, rye, barley, flax seed, dried apple, thompson raisins

FRESH
SANT AMBROEUS
BAKERY SELECTION

7

CORNETTO

SUGAR BRIOCHE

CHOCOLATE CROISSANT

APRICOT BRIOCHE

CREAM BRIOCHE

VENEZIANA

BAKERY BASKET

13

We are proud to serve our freshly baked pastries and breads that have been part of the Sant Ambroeus and now the Casa Lever culture for over 20 years. We use organic ingredients to guarantee you receive a nutritious start to the day

FRESH SQUEEZED JUICE

9

ORANGE

GRAPEFRUIT

KALE, SPINACH, CUCUMBER,
GINGER, LEMON & APPLE

COFFEE

ESPRESSO	_____	6.00
ESPRESSO LUNGO	served filling up the cup _____	6.00
ESPRESSO RISTRETTO	short and concentrated _____	6.00
ESPRESSO CON PANNA	with whipped cream _____	6.50
GOCCIATO FREDDO	espresso with cold milk on the side _____	5.50
CAPPUCCINO	espresso with hot milk and milk froth _____	7.50
CAFFE LATTE	espresso with hot milk _____	7.50
CAFFE AMMI FAIR TRADE ORGANIC COFFEE	_____	7.50
telepan blend regular and decaffeinated american coffee, served plentifully		
CIOCCOLATA CALDA	dense semisweet hot chocolate _____	7.50

TEA & TISANE

PLAIN T SELECTION	_____	7.50
GREEN	japan finest sencha, jasmine phoenix pearls	
WHITE	china pai mun tan	
BLACK	english breakfast, earl grey royal, lapsang souchong	
FLAVORED	vanilla darjeeling, orange pekoe, rooibos maracuja	
HERBAL AND DECAFFEINATED	chamomile, mint leaves, verbena, ceylon mango	



LA STORIA DI SANT AMBROEUS

Sant Ambroeus is the name, in Milanese dialect, of Sant' Ambrogio, the patron saint of Milan. Born in 334 A.D., a local governor and lawyer, he was appointed bishop of Milan in the year 374. Known as the 'reluctant bishop' due to the fact that he became bishop by popular demand rather than personal inclination, he effectively ran the city for close to 20 years. A skilled orator and demagogue, Ambrogio campaigned against Paganism and Arianism. His most famous convert, St Augustine, proclaimed him to be a 'model bishop'. Amrogio died in 397 A.D. at the age of 65. His feast day is celebrated on December 7, the date when he was made bishop. To this day, the Milanese often refer to themselves as 'Ambrosiani' in honor of Sant Ambroeus.