

# AMBROGIO

by Acquerello

At **Ambrogio by Acquerello** we seek to operate within the frame of a **New Italian Cuisine**, built on concreteness, innovation and respect for our great **Italian Culture and Materia Prima**, as well as the amazing resources San Diego has to offer.

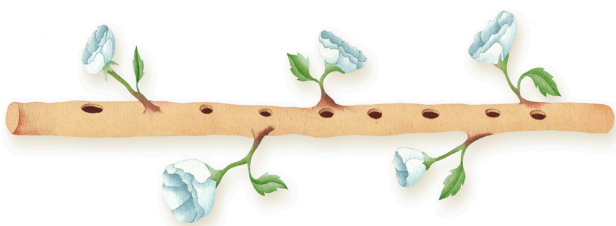
Working away from trends and social fads we focus with all our knowledge and skills on the pursuit of **taste and pure execution**.

We work without employing sous-vide or parboiling techniques but cooking à la Minute to accomplish **maximum quality** and an **integral respect** for the "materia prima", seeking to sweep away the customer through the **experience** and **hospitality** that we strive to offer.

Italy, France, Korea, Japan and California. The five countries that define our cuisine and allow us to create a **unique set of masterpieces** where the **traditional flavors of Milan** typical foods meet the exoticism of **Pacific Asian influences**.

*"It matters not what you paint,  
but how and why you paint it"*

*Silvio Salmoiraghi, Choi Cheolhyeok,  
Davide Colombo, Paolo Tucci*



@ambrogioyacquerello  
www.ambrogioyacquerello.com

## CHEF SILVIO SALMOIRAGHI

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Chef's first milestone dates back to 1993, when he is hired at **Joia**, first **Vegetarian Michelin Star** restaurant of Italy. From 1995 to 1999 he works with **Maestro Gualtiero Marchesi**, the Founding Father of Modern Italian Cuisine, at his **3 Michelin Star Restaurant L'Albereta**, where he is nominated Sous Chef. In 1999 he becomes **Executive Chef at "Il Lotti"**, in Paris, gaining the restaurant's first Star. From 2001 to 2002 he moves to Japan to work with the **Great Master Kyomi Mikuni** at his **3 Michelin Star Tokyo Restaurant**, Hotel de Mikuni. In 2003 he moves to Dublin, at **Chapter One**, where he's awarded a Star after only few months. In 2004, together with Marchesi, he opens **ALMA, the International Italian Culinary Institute**. In 2007 he makes a dream come true, ranking in the **top 10 Chefs in the World** at the Bocuse d'Or. This achievement gives him the confidence to open **Acquerello** in 2008, which soon becomes a reference for the Italian culinary scene, gaining a **Michelin Star** in 2014 and being ranked since then among the **best in Italy**.

## CHEF CHOI CHEOLHYEOK

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Chef Choi grew up in **South Korea**, where he began his restaurant career. He moved to **Japan** to master his sushi skills at Tokyo's most renowned **Sushi Bars**. That's when he met **Gualtiero Marchesi** and fell in love with his new Italian Cuisine. Marchesi was so impressed he brought him to Italy to work at the prestigious **3 Michelin Star Antica Osteria del Ponte**. Later on, Choi got his Master in Italian Cuisine at **Alma Culinary Institute**, where he had **Chef Silvio Salmoiraghi** as a Mentor. Once graduated, he joined Silvio' at the newborn **Acquerello**, playing an essential role as Head Chef and Co-Owner in the achievement of the restaurant's first **Michelin Star**.

At **Acquerello**, Choi and Silvio, together with **Gastronome Paolo Tucci** and **Chef Davide Colombo**, implement and build their vision for a new modern Italian cuisine.

**Ambrogio by Acquerello** is their next exciting step with the ambitious goal of redefining the concept of Italian cuisine in **San Diego**.

## DANCING WITH THE STARS

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\$ 159

### Aperitivo by Acquerello

#### Branzino alla Ligure

Seabass / Taggiasca Olives / Basil

*Add Caviar + \$ MP*

#### Merluzzo e Polenta

Black Cod / Toasted Polenta / Milk

#### Omelette Surprise

Surprise / Surprise / Surprise

#### Sorbetto Pompelmo, Cioccolato Bianco e Rabarbaro

White Chocolate / Rhubarb / Grapefruit

#### Parmigiano e Menta

Linguine / Parmigiano 24M / Mint

*Add Fresh Black Truffles + \$30*

#### Nocetta di Agnello in Crosta di Pistacchio

Lamb / Pistacchio / Eggplant

#### Degustazione di Dolci

Assortment of Pastries

## A WALK IN THE GARDEN

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\$ 139

### Aperitivo by Acquerello

#### Sedano Rapa alla Ligure

Celery Root / Taggiasca Olives / Pine Nuts

#### Tartare di Pomodoro

Tomato / Parsley / Orange

#### Uovo al Verde

Egg / Broccoli Rabes

#### Sorbetto Cioccolato Bianco e Rabarbaro

White Chocolate / Rhubarb / Grapefruit

#### Parmigiano e Menta

Linguine / Parmigiano 24M / Mint

*Add Fresh Black Truffles + \$ 30*

#### Rossini Acquerello

Eggplant / Daikon Foie / Black Truffle

#### Degustazione di Dolci

Assortment of Pastries

DISHES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY

## WINE PAIRING

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### | QUEEN OF HEARTS | \$129

Emphasizing a dynamic harmony of flavors between the wine and menu, you will experience this old but at the same time innovative approach to winemaking through our unique and "foolish" minds. These wines capture the essence of their terroir - both of the landscape, and of the people that inhabit it.

### | THROUGH THE LOOKING-GLASS | \$199

Through a visionary approach to wine pairing, Chef Silvio and our Sommeliers will transport you to Italy to discover rare treasures from the greatest winemakers and vineyards of our country. In the search of the perfect balance of flavors, each wine is chosen to complement and elevate Silvio's culinary creations. Prepare yourself for some of the most precious Italian wines, some of which may never be experienced again, masterpieces we are honored to share with you.

