

COCKTAILS

DEEP RED | 12

Grey Goose vodka, Chambord, Pama, pomegranate, orange

IN BLOOM | 12

Wodka vodka, Sipsmith gin, Lillet rose, lemon, sugar

SLOE DOWN | 12

Hayman's sloe gin, Meletti 1870 bitter, lime, orgeat, lavender

AEREO DI CARTA | 13

Cedar Ridge bourbon, Aperol, Amaro Nonino, lemon

PROMISES | 12

Plantation Isle of Fiji rum, Effen blood orange vodka, lime, simple, angostura

OAXACAN SUMMER | 12

Hornitos tequila, Creyente mezcal, agave, chocolate

CINQUE TERRE | 14

D'Usse cognac, Drambuie, Cinzano sweet vermouth, orange bitters

MEZZA LUNA | 12

High West Double Rye, Nonino Aperitivo, angostura, smoked chili



The Pizzi family immigrated to Indianapolis in the mid-1960s, chasing the classic “American dream.” While the family had been in the wrought-iron welding business for over 100 years, Giuseppe and Anna Pizzi’s son Gino had a dream of opening a restaurant. He did just that, founding Ambrosia Ristorante in 1979.

While Gino has launched other restaurants in the Indianapolis area, the family has always been anchored by his first creation and its place in the vibrant Broad Ripple neighborhood. Since its inception, Ambrosia has striven to consistently provide the very best quality traditional Italian cuisine while still seeking opportunities to be innovative. Since 2019 the restaurant has been proudly operated by Gino’s daughter Anna (named after Gino’s mother) and her husband, Dan Cage.

BENVENUTO in FAMIGLIA!!!

AMBROSIA

ANTIPASTI

CALAMARI | 15

Lightly breaded calamari, cocktail sauce

COZZE AL VAPORE | 15

Steamed mussels, curry-spiced tomatoes, lemongrass, coconut cream broth, grilled bread

POLPO alla GRIGLIA | 15

Grilled octopus, Yukon gold potatoes, red bell peppers, spicy arugula, lemon vinaigrette

GAMBERI e PROSCIUTTO | 16

Grilled prosciutto-wrapped shrimp, mixed greens, lemon, herb-infused olive oil

TORTA di CAPRINO | 14

Baked goat cheese, gorgonzola cream sauce, herbed crostini

BRUSCHETTE POMODORO | 12

Roma tomatoes, basil, olive oil, garlic

CARCIOFI | 15

Grilled baby artichokes, red peppers, balsamic dressing

ARANCINI | 12

Crispy mozzarella risotto balls, marinara, shaved parmesan

POLPETTE del NONNO | 3 for 9 | 5 for 13

Classically prepared meatballs with marinara & toasted Tuscan bread

INSALATE

BURRATA CAPRESE | 13

Burrata cheese, heirloom tomatoes, arugula, balsamic glaze

MISTA | 9

Mixed greens, diced tomatoes, gorgonzola, balsamic dressing

TRICOLORE | 12

Chopped cucumber, cherry tomatoes, red onion, kalamata olives, fresh mozzarella, basil, oregano, red wine vinaigrette

BARBABIETOLA | 11

Roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette

CESARE | 9

Romaine, parmesan, herbed croutons

ZUPPE

Cup 4 | Bowl 6

TORTELLINI

Meat-filled tortellini,
chicken broth

MINISTRONE

Mixed vegetables

MATRIMONIALE ITALIANA

Mixed vegetables,
veal meatballs

AMBROSIA

PASTA

LINGUINE con GAMBERI | 24

Linguine, shrimp, olive oil, garlic, spicy tomato cream sauce

RIGATONI alla MEDICI | 22

Penne, chicken, artichokes, sundried tomatoes, capers, olive oil, garlic

SPAGHETTI con POLPETTE | 20

Our family's classic spaghetti & meatballs recipe

GNOCCHI di GIUSEPPE | 21

Gnocchi, mushrooms, Giuseppe sauce

Add chicken 5 | add shrimp 6

LASAGNA | 22

Pizzi family's world-famous recipe, topped with bechamel & meat ragu

RAVIOLI della MAMMA | 23

Spinach & cheese ravioli, pesto cream sauce

TUTTI MARE | 24

Linguine, shrimp, mussels, clams, & calamari in a light tomato sauce

TORTELLINI alla PANNA | 22

Italian pork and beef tortellini, pancetta, parmesan cream sauce

SPAGHETTI con LIMON | 21

Spaghetti, lemon, chili flakes, Parmigiano-Reggiano, garlic breadcrumbs, ricotta

Add chicken 5 | add shrimp 6

CARBONARA | 23

Spaghetti, egg, pancetta, parmesan, black pepper

FETTUCINE ALFREDO | 21

Our classic family recipe

add chicken 5 | add shrimp 6

FETTUCINE BOLOGNESE | 23

Fettucine, three meat Bolognese ragu



CARNE

POLLO MARSALA | 24

Sauteed chicken breast, mushrooms, & marsala sauce,
served with smashed red-skin potatoes

POLLO PARMIGIANA | 24

Breaded chicken breast, melted mozzarella, & marinara sauce,
served with pasta with marinara

PORCHETTA | 28

Pork belly roast, fennel, garlic, rosemary, thyme, citrus & crushed red pepper,
served with salsa verde & smashed red-skin potatoes

COSTOLETTE BRASATE | 30

Braised short ribs, cherry tomatoes, lemon zest, fresh thyme, & aged balsamic vinegar,
served with smashed red-skin potatoes

MARE

BRANZINO | 30

Pan seared branzino, topped with a lemon butter cream sauce mixed with shallots,
bell peppers & spinach, served over crispy risotto cake

SALMONE in CAMICIA | 25

Salmon fillet poached in white wine, garlic, & herbs,
served over angel hair pasta

MERLUZZO ARROSTO | 26

Roasted cod, cherry tomatoes, kalamata olives, shallots & garlic,
served over crispy risotto cake

PORTOVENERE | 28

Jumbo shrimp sauteed with olive oil, white wine, topped with arugula salad,
served over angel hair pasta

Our carne and mare dishes are served with chef's seasonal vegetable

AMBROSIA

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.