HOT APPETIZERS

	Individual portion	For 2 people
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	$14.000	$21.000
ARANCINI BREADED RICE BALLS FILLED WITH MOZZARELLA CHEESE WITH POMODORO	$21.000	$31.000
MOZZARELLA MILANESA BREADED MOZZARELLA	$23.000	$31.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	$23.000	$31.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	$58.000	$80.000
RABAS A LA ROMANA FRIED CALAMARI	$44.000	$58.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	$101.000	$174.000
GAMBAS AL AJILLO PRAWNS IN GARLIC AND OLIVE OIL	$55.000	$65.000
LANGOSTINOS MILANO MILANO STYLE SHRIMP	$64.000	$86.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	$39.000	$52.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	$39.000	$56.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	$24.000	$32.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES	$118.000	$179.000

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		$54.000
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	$40.000	$53.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	$34.000	$44.000
BOQUERONES ANCHOVIES IN OLIVE OIL	$35.000	$47.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES (FOR 3/4 PEOPLE)		$77.000

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	$21.000	$ 28.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	$27.000	$38 .000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	$30.000	$35.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	$23.000	$30.000
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING.	$23.000	$30.000
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPRES, TUNA OR CHICKEN, GOAT CHEESE	$23.000	$36.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	$59.000	$81.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	$65.000	$87.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	$82.000	$108.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	$65.000	$87.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	$65.000	$87.000
GNOCCHI A LA GORGONZOLA POTATOE GNOCCHI IN SPINACH AND CREAM SAUCE WITH BLUE CHEESE	$65.000	$87.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	$65.000	$87.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	$65.000	$87.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	$63.000	$86.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	$ 53 .000	$86.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	$155 .000	$247.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	$65.000	$87.000
DEGUSTACION DE PASTAS PIEGARI SELECT 3 VARIETIES CUERDAS DE GUITARRA CARRETIERI - FETUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO CAPELETIS VALDOSTANA - RAVIOLES DE BURRATA - RAVIOLES DE SALMÓN - FETUCCINES BOLOGNESA	$ 93.000	
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	$65.000	$87.000
VARENIKES CON ESTOFADO POTATO FILLED PASTA IN POMODORO AND MEAT SAUCE	$65.000	$86.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE	$59.000	$81.000
GNOCCHI POMODORO Y BASILICO GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE	$59.000	$81.000

GLUTEN FREE BREAD BASKET AVAILABLE

DRIED PASTA

DE CECCO

SPAGHETTI VONGOLE BIANCO TOSSED WITH CLAMS AND WHITE WINE	$65.000	$87.000
PENNE RIGATE AMATRICIANA PENNE RIGATE IN BACON AND WINE REDUCTION	$65.000	$87.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES SQUID INK LINGUINI TOSSED IN POMODORO WITH BABY SQUIDS	$75.000	$103.000
PAPPARDELLE AL PESTO PAPPARDELLE WITH BASIL AND NUTS PESTO	$65.000	$87.000
SPAGHETTI CACIO E PEPE SPAGHETTI TOSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER	$65.000	$87.000
PASTA CON BRÓCOLI AGLIO E OLIO SPAGHETTI TOSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	$65.000	$87.000
CAPELLINI AL TUCO CASERO THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	$65.000	$87.000
SPAGHETTI AL FRUTI DI MARE SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	$90.000	$125.000

MORE VEGAN OPTIONS UPON REQUEST

RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	$74.000	$113.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	$60.000	$92.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	$93.000	$143.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	$59.000	$90.000
RISOTTO MILANESA CON OSOBUCO SAFFRON RISOTTO WITH OSOBUCO (SKIN STEAK) MEAT	$85.000	$113.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	$68.000	$112.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	$69.000	$106.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	$59.000	$91.000

VEGAN OPTIONS UPON REQUEST

MEATS

LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON AND CREAMY POTATOES IN DEMI GLACE SAUCE	$57.000	$94.000
LOMO A LA CASTAÑA CON PURÉ DE BATATA FILET MIGNON IN SWEET CHESTNUT SAUCE WITH SWEET POTATOES	$57.000	$94.000
MILANESA HORACIO BREADED FILET MIGNON WITH ROMAN SALAD	$44.000	$67.000
MILANESA NAPOLITANA CON CUERDAS DE GUITARRA BREADED FILET MIGNON BAKED WITH HAM, CHEESE AND GUITAR STRINGS PASTA ON THE SIDE	$55.000	$80.000

FISHES / SEAFOOD

PESCE FRUTOS DE MAR

	Porción individual	Para 2 personas
LENGUADO AL POMODORO CON PAPAS SOLE IN POMODORO SAUCE AND NATURAL POTATOES	$63 .000	$95 .000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	$67.000	$104.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH	$78.000	$ 138 .000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	$87.000	$ 146 .000
MERLUZA NEGRA (500G) CHILEAN SEABASS		$204.000

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	$50.000	$69 .000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	$50.000	$69 .000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	$50.000	$69 .000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	$50.000	$69.000

PIZZAS

PIZZA WITH ITALIAN-STYLE DOUGH

MARGARITA
FIOR DI LATTE MOZZARELLA, POMODORO AND BASIL $52.000

NAPOLITANA
SLICED TOMATOES, GARLIC, FIOR DI LATTE MOZZARELLA $60.000

FUGAZETA
ONIONS AND ITALIAN MOZZARELLA CHEESE $60.000

RÚCULA
FLOR DI LATTE MOZZARELLA, POMODORO, ARUGULA AND PROSCIUTTO $62.000

BURRATA
BURRATA, POMODORO WITH CHERRY TOMATOES, ARUGULA AND PROSCIUTTO $86.000

VEGETALES ASADOS
FIOR DI LATTE MOZZARELLA AND ROASTED VEGETABLES (BELL PEPPER, ONION, PUMPKIN, BROCCOLI, ZUCCHINI, EGGPLANT AND CHERRY TOMATO) $56.000

POLLO A LAS BRASAS
FIOR DI LATTE MOZZARELLA, POMODORO, GRILLED CHICKEN, SAUTÉED PORTOBELLO MUSHROOMS $66.000

AL TARTUFFO
BASE DE SALSA BLANCA, MOZZARELLA Y TRUFA FRESCA $83.000

AHUMADO
GOAT FETA CHEESE, SMOKED SALMON AND CAPERS $66.000

EXTRAS
GREEN ONION, ARUGULA, EGG, CORN, ONION, PORSCIUTTO, BELL PEPPERS, SPINACH $15.000

SPECIAL EXTRAS
ROQUEFORT, MORTADELLA WITH PISTACHIO, PROVOLONE, PEPPERONI, TUNA $22.000

TABLE SERVICE
$6.200

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS

POSTRES DESSERT

QUESO Y DULCE
QUESO FRESCO CON DULCE DE BATATA O MEMBRILLO
TRADITIONAL DESSERT COMBINING SOFT, FRESH ARGENTINIAN CHEESE AND QUINCE OR SWEET POTATO JAM $17.000

HELADO FREDDO
"FREDDO" ICE CREAM $18.000

ENSALADA DE FRUTA
ENSALADA DE FRUTAS FRESCAS DE ESTACIÓN
FRESH FRUIT SALAD $17.000

PANQUEQUE DE MANZANA CON HELADO
WARM CREPE WITH APPLES, CARAMEL AND ICE-CREAM $25.000

EGOÍSTA DE CHOCOLATE CON HELADO
WARM CHOCOLATE VOLCANO SERVED WITH ICE-CREAM $22.000

TORTA HÚMEDA DE CHOCOLATE
CHOCOLATE FUDGE CAKE WITH ICE-CREAM AND BERRIES COULIS $18.000

CREPE PIEGARI
PANQUEQUES TIBIOS RELLENOS DE DULCE DE LECHE CON SALSA DE CHOCOLATE, NUECES Y HELADO
VAINILLA ICE-CREAM AND ALMOND DESSERT $25.000

TIRAMISÚ HELADO PIEGARI
CON VAINILLA, CAFÉ, LICOR, HELADO Y CHOCOLATE
OUR ICE VERSION OF THE TIRAMISU $26.000

TARTA TIBIA DE MANZANA CON HELADO
WARM APPLE TART WITH ICE-CREAM $22.000

FLAN CASERO
HOMEMADE CUSTARD (CREME CARAMEL) $14.000

POSTRE ALMENDRADO "EL FUNDADOR"
ALMOND ICE CREAM TOPPED WITH CRISPY ALMONDS $19.000

TIRAMISÚ TRADICIONAL
CON BIZCOCHO DE VAINILLA, MOUSSE DE CAFÉ Y MASCARPONE ITALIANO
SPONGE CAKE, COFFEE CREAM AND CHOCOLATE, ITALIAN MASCARPONE $25.000

ZABAGLIONE
YEMA DE HUEVO, AZÚCAR Y MARSALA
ITALIAN CUSTARD $19.000

DON PEDRO
HELADO DE CREMA AMERICANA, WHISKY, CREMA Y NUECES
VAINILLA ICE CREAM, WHISKY WHIPPED CREAM AND WALNUTS $19.000

MOUSSE CASERO
HOMEMADE CHOCOLATE MOUSSE, BLACK CHOCOLATE $18.000

TOSCANA
SAMBAYÓN, HELADO, FRUTILLA, ALMENDRAS Y SALSA DE CARAMELO
ZABAIONE, ICE CREAM, STRAWBERRIES AND CARAMEL SAUCE $18.000

FIORENTINA
SAMBAYÓN, HELADO, CASTAÑAS Y CHOCOLATE
ZABAIONE, ICE CREAM, CHESTNUTS AND CHOCOLATE $18.000

PICCOLA
MERENGUE, HELADO Y SAMBAYÓN FRÍO
MERINGUE, ICE CREAM AND COLD ZABAIONE $18.000

PIEGARI

LIMONATA
MOUSSE DE LIMÓN, MERENGUES, HELADO Y SALSA DE FRUTOS ROJOS
LEMON MOUSSE, MERINGUE, ICE CREAM Y BERRIES TOPPING $18.000

AMARETTO
MOUSSE DE CHOCOLATE, HELADO Y AMARETIS
CHOCOLATE MOUSSE, ICE CREAM AND AMARETTI-ALMONDS BISCUITS $18.000

MERINGATA
MERENGUE, HELADO, FRUTILLA, CREMA Y SALSA DE CARAMELO
MERINGUE, ICE CREAM, STRAWBERRIES AND CARAMEL TOPPING $18.000

CARAMELATA DE FRAGOLA
FRUTILLAS FLAMBEADAS CON HELADO Y ALMENDRAS
GLACED STRAWBERRIES WITH ICE CREAM AND ALMONDS $24.000

BISCUIT FREDDO
MOUSSE DE CHOCOLATE, HELADO, MERENGUES Y SALSA DE CHOCOLATE
CHOCOLATE MOUSSE, ICE CREAM, MERINGUE AND CHOCOLATE TOPPING $18.000

PROFITEROLES
MASA DULCE RELLENA DE CREMA DE PASTELERA, BAÑADA EN CHOCOLATE Y HELADO DE CREMA AMERICANA
SWEET DOUGH BALLS FILLED WITH CUSTARD CREAM, ICE CREAM AND CHOCOLATE SAUCE $25.000

CRÉPE VENECIANO
PANQUEQUE, HELADO, SALSA DE NARANJA Y CREMA PASTELERA
PANCAKE, ICE CREAM, ORANGE SAUCE AND CUSTARD CREAM $22.000

FRAGOLATA ALLA PANNA
FRUTILLAS CON CREMA
STRAWBERRIES AND CREAM $21.000

CANNOLIS
MASA EN FORMA DE TUBO RELLENO DE CREMA DE RICOTA, CHIPS DE CHOCOLATES Y PISTACHOS
TUBE-SHAPED DOUGH FILLED WITH RICOTTA CREAM, CHOCOLATE CHIPS AND PISTACHIO $19.000

PALLONCINO DI CIOCOLATTO
GLOBO DE CHOCOLATE DERRETIDO CON CHEESECAKE DE MARACUYÁ
CHOCOLATE BALLOON THAT MELTS INTO PASSION FRUIT CHEESECAKE $26.000

MOUSSE AL PISTACHO
MOUSSE CASERO DE PISTACHO Y CHOCOLATE BLANCO
PISTACCHIO AND WHITE CHOCOLATE MOUSSE $28.000

DEGUSTACIÓN DE POSTRES para compartir
TORTA HÚMEDA, CHEESECAKE, KEY LIME PIE, TIRAMISÚ, TORTA DE MANZANA, MOUSSE DE CHOCOLATE, HELADO Y FRUTAS
DESSERT TASTING: CHOCOLATE CAKE, CHEESECAKE, KEY LIME PIE, TIRAMISÚ, ICE CREAM, APPLE PIE,
CHOCOLATE MOUSSE, FRESH FRUIT TO SHARE $86.000

PANQUEQUE NAPOLITANO para compartir
PANQUEQUE DE MANZANA, SALSA DE CARAMELO, SAMBAYÓN, FRUTAS SECAS Y DE ESTACIÓN CON HELADO
APPLE PANCAKE, CARAMEL SAUCE, ZABAIONE, ICE CREAM AND ASSORTED FRUITS TO SHARE $91.000

CAFÉ/TÉ ESPECIALES COFFEE/SPECIAL TEAS

CAFÉ EXPRESSO JARRITO
COFFEE $5.500

CAFÉ EXPRESSO
COFFEE $5.000

CAFÉ DOBLE
COFFEE $6.000

CAPUCCINO
CAPUCCINO $7.000

CAFÉ EXPRESSO ITALIANO
ITALIAN EXPRESS COFFEE $7.000

TÉ
TEA $5.000

Cabrales