

RECOMMENDATIONS

STARTERS

	Individual portions	to share
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	732,00	1453,00

PLATO FRITO DE MAR

FRIED CALAMARETI, MILANO STYLE SHRIMP, SOLE AND IN BREADCUMBS SALOM
FRIED EGGPLANT AND ZUCCHINI, TUNA AND SPINACH PULPET

9598,00

MAIN COURSE

	Individual portions	to share
PANZOTTIS DE OSOBUCO AL PEPERONI E MODORLE SOUSE OF PEPPER AND ALMONDS WITH CREAM	3040,00	4443,00

MILANESA HORACIO

BREADED MEAT WITH RECOILS, PARMESAN AND CHERRY TOMATO

2563,00 4478,00

MILANESA NAPOLITANA CON CUERDAS DE GUITARRA

SIRLOIN PARMEGIANA WITH PASTA

2563,00 4478,00

RAVIOLONES DE BURRATA Y HONGOS

BURRATA AND MUSHROOMS RAVIOLI

2933,00 4276,00

FETTUCCINE VERDI CON BOLOGNESE

SPINACH FETTUCCINE WITH BOLOGNESE SAUCE

2653,00 3797,00

RISSOTTO CON RAGU DE CORDERO Y AZAFRAN EN HEBRAS

RISOTTO WITH LAMB RAGU AND SAFFRON

4140,00 5908,00

PIEGARI PASTA TASTING

SELECT 3 VARIETIES

CUARDAS DE GUITARRA CARRETIERI - FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO
CAPELETIS VALDOSTANA- RAVIOLES DE BURRATA - RAVIOLES DE SALMON-

4348,00

COLD APPETIZERS

	Porc. individual	Para 2 personas
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROCIUTTO		3403,00
PROSCIUTTO SAN DANIELE (ITALIANO) PROSIUTTO PARMA	3067,00	4396,00
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	2178,00	3338,00
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	1589,00	2918,00
BOQUERONES ANCHOVIES IN OLIVE OIL	1594,00	2240,00
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES		4003,00



HOT APPETIZERS

	Individual portions	to share
ARANCINI BREADED RICE BALLS FILLED WITH CHEESE ACCOMPANIED WITH TOMATO SAUCE	1305,00	1861,00
MOZZARELLA MILANESA MOZZARELLA PARMIGIANA	1305,00	1861,00
BERENJENAS AL HORNO BAKED EGGPLANTS	1352,00	1936,00
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN GARLIC SAUCE AND CREAM	2868,00	3982,00
RABAS A LA ROMANA FRIED CALAMARI	2408,00	3783,00
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	10642,00	15207,00
GAMBAS AL AJILLO PRAWNS IN GARLIC SAUCE	3384,00	4833,00
LANGOSTINOS MILANO MILANO STYLE SHRIMP	3164,00	4527,00
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	2424,00	3463,00
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	2538,00	3616,00
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	1331,00	1904,00
POLENTA PARMESANA FRITA FRIED POLENTA WITH TOMATO SAUCE AND DRATIN CHEESE	1372,00	1954,00
ENVOLTINIS DE BEREJENA Y RICOTA SHEETS EGGPLANT STUFFED WITH RICOTA WITH TOMATO SAUCE AND DRATIN CHEESE	1398,00	1904,00

The logo for Piegari, featuring the brand name in a stylized, handwritten-style script.

SALADS

	Individual portions	to share
ROMANA ROCKET LEAVES AND PARMASAN CHEESE	888,00	1107,00
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	1884,00	
CHICKEN CAESAR CHIKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	1375,00	1884,00
CAESAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	1107,00	1375,00
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	1032,00	1383,00
WALDORF GREEN APPLES, CELERY, NUTS CREAM AND MAYONNAISE	897,00	1294,00
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING	1132,00	1423,00
TRADICIONAL TRADITIONAL SALAD WITH INGREDIENTS OF YOUR CHOISE: LETTUC, CHICORY LEAVES, ROCKET LEAVES, WATERCRESS, SPINACH, CARROT, CELERY, ONION, TOMATO, BOILED POTATOES, GREEN BEANS, CUCUMBER, BEET, EGG.	1071,00	1428,00
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPERS, TUNA OR CHICKEN, GOAT CHEESE	1208,00	1673,00



HOMEMADE PASTA

	Individual portions	to share
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTE TOSSED WITH TOMATO AND BLACK OLIVES	2610,00	3851,00
CUERDAS DE GUITARRA AL FRUTI DI MARE GUITAR STRINGS PASTA TOSSED WITH FRESH SEAFOOD	4985,00	7118,00
CREPE DE CENTOLLA CENTOLLA CREPE WITH CREAM SAUCE	6482,00	9255,00
FUSSILLI SCARPARO HAND TWISTED PASTA WITH TOMATO AND BASIL	2512,00	3601,00
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM	4475,00	6384,00
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH TOMATO SAUCE AND CREAM	2839,00	4268,00
RAVIOLE DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	3040,00	4443,00
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN CREAM OF ALMONDS AND MUSHROOMS	3919,00	5601,00
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	3491,00	4991,00
CAPPELLETTI VERDI ALLA VALDOSTANA BAKED WITH GRUYERE CHEESE	2721,00	3883,00
CANELLONI ALLA BOLOGNESE E PANNA FILLED PASTA WITH MEAT SAUCE AND CREAM	2871,00	4797,00
GNOCCHI A LA CIROCCO POTATO DUMPLINGS IN SPINACH AND PARMESAN CREAM	2610,00	3851,00

ARTISAN PASTA SUITABLE FOR CELIACS

	Porc. individual	Para 2 personas
FETTUCCINE POMODORO FETTUCCINE ARTASANALES SIN T.A.C.C. ACOMAÑADO DE SALDA POMODORO APTO CELIACO	2610,00	3851,00
GNOCCHI POMODORO GNOCCHI DE PAPA LIBRES DE GLUTEN ACOMAÑADO DE SALDA POMODORO APTO CELIACO	2610,00	3851,00

REQUEST GLUTEN FREE BREAD BASET
CHECK MORE SUITABLE CELIAC OPTIONS



Piegari

DRIED PASTA

	Individual portions	to share
PENNE RIGATE AMATRICIANA PENNE RIGATE WITH BACON AND WINE	2896,00	4146,00
LINGUINE NERO DI SEPPIA CON CHIPIRONES LINGUINE WITH SQUID INK IN TOMATO SAUCE AND SQUIDS.	3954,00	5661,00
PAPPARDELLE AL PESTO PAPPARDELLE WITH BASIL AND NUTS	2610,00	3736,00
PASTA CON BROCOLI AGLIO E OLIO SEMOLINA PASTA SAUTEED WITH OLIVE OIL, GARLIC, BASIL, ALNUT AND BROCCOLI.	2648,00	4145,00
CHECK MORE VEGAN OPTIONS		



RISOTTO

	Individual portions	to share
RISOTTO CON FUNGHI WITH MUSHROOMS	3401,00	4870,00
RISOTTO A LA VALENCIANA VALENCIAN STYLE WITH CHICKEN	3063,00	4369,00
RISOTTO CON MARISCOS WITH FRESH SEAFOOD	5150,00	7354,00
RISOTTO PRIMAVERA BASED ON SAFFRON RICE AND SELECTED VEGETABLES	2983,00	4268,00
RISSOTTO MILANESA CON OSOBUOCO BASED ON SAFFRON RICE WITH OSSOBUOCO		5715,00

CHECK VEGAN RISOTTO OPTIONS



FISH



	Individual portions	to share
LENGUADO AL POMODORO CON PAPAS SOLE WITH POMODORO SAUCE AND NATURAL POTATOES	3488,00	6038,00
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	3401,00	5685,00

FISH



	Individual portions	to share
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH SPINACH AND CREAM	4562,00	7172,00
SALMON ROSADA LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	5071,00	7332,00
BROCHETTE LANGOSTINOS CON VEGETALES GRILLADOS Y COLE SLOW PRANS MARINATED IN BALSAMIC STEEL REDUCTION ACCOMPANIED BY GRILLED VEGETABLES AND FRESH COLE SLOW SALAD	3474,00	

POULTRY

POLLO A LA CALABRESA CHICKEN WITH CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	2398,00	4213,00
POLLO A LA GUADALUPE CHICKEN WITH WHITE WINE, MUSHROOMS, CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	2398,00	4213,00
LOMITOS DE POLLO A LA CREMA CON CHAMPIGNON CHICKEN LOINS TOSSED IN CREAM OF MUSHROOMS	2428,00	4242,00
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS IN GREEN ONION SAUCE	2398,00	4213,00
POLLO DESHUESADO A LA FIORENTINA FRIED BONELESS CHICKEN WITH SPINACH AND CREAM	2428,00	4242,00
LOMITO DE POLLO PIZZAIOLA CHICKEN LOINS WITH POMODORP SAUCE AND MUZZARELLA ACCOMPANIED BY POTATO NOISETTE	2398,00	4213,00

TABLE SERVICE

\$422

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS



Porc.
individual

POSTRES/ DESSERT

QUESO Y DULCE Queso fresco con dulce de batata o membrillo <i>Traditional dessert combining soft fresh argentine cheese and quince or sweet potatoes jam</i>	\$888
HELADO FREDDO <i>"Freddo" Ice Cream</i>	\$773
ENSALADA DE FRUTAS Ensalada de frutas frescas de estación <i>Fresh fruits salad</i>	\$773
PANQUEQUE DE MANZANA CON HELADO <i>Warm crepe with apples, caramel and ice-cream</i>	\$956
EGOISTA DE CHOCOLATE CON HELADO <i>Warm chocolate Vulcano served with ice-cream</i>	\$953
TORTA HÚMEDA DE CHOCOLATE c/helado <i>Chocolate fudge cake with ice-cream and berries coulis</i>	\$847
CREPÉ PIEGARÌ Panqueques tibios rellenos de dulce de leche, con salsa de chocolate, nueces y helado <i>Vainilla ice-cream and almond dessert</i>	\$1161
TIRAMISÚ HELADO PIEGARÌ Con vainillas, café, licor, helado y chocolate <i>Our ice version of the tiramisú</i>	\$921
TARTA TIBIA DE MANZANA CON HELADO <i>Warm apple tart with ice-cream</i>	\$948
FLAN CASERO <i>Homemade custard (creme caramel)</i>	\$623
POSTRE ALMENDRADO EL FUNDADOR <i>Almond ice cream topped with crispy almonds</i>	\$616
TIRAMISÚ TRADICIONAL Con biscocho de vainilla, mouse de café y mascarpone italiano <i>Sponge cake, coffee cream and chocolate, italian mascarpone</i>	\$921
ZABAGLIONE Yema de huevo, azucar y marsala <i>Italian Custard</i>	\$808
DON PEDRO <i>Helado de crema amaricana, whisky, crema y nueces</i> <i>Vainilla Ice Cream crema amaricana, whisky, whipped cream and walnuts</i>	\$863
MOUSSE CASERO <i>Homemade chocolate mousse, black chocolate</i>	\$806
TOSCANA <i>Sambayon, helado, frutilla, almendras y salsa de caramelo</i> <i>Zabaione, ice cream, strawberries and caramel sauce</i>	\$800
FIorentina Sambayon, heldo, castañas y chocolate <i>Zabaione, ice cream, chestnuts and chocolate</i>	\$803



POSTRES/ DESSERT

Porc.
individual

PICCOLA

Merengue, helado, y zambayon frio

Meringue, ice cream and cold zabaione \$803

LIMONATA

Mousse de limon, merengues, helado y salsa de frutos rojos

Lemon mousse, meringue, ice cream y berries topping \$803

AMARETTO

Mousse de chocolate, helado y amaretis

Chocolate mousse, ice cream and amaretti-almonds biscuits \$794

MERINGATA

Merengue, helado, frutilla, crema y salsa de caramelo

Meringue, ice cream, strawberries, and caramel topping \$885

CARAMELLATA DE FRAGOLA

Frutillas flambeadas con helado y almendras

Glaced strawberries with ice cream and almonds \$984

BISCUIT FREDDO

Mousse de chocolate, helado, merengues y salsa de chocolate

Chocolate Mousse, ice cream, meringue and chocolate topping \$803

PROFITEROLES

Masa dulce rellena de crema de pastelera, bañada en chocolate y helado de crema amaricana

Sweet doogh balls filled with custard cream, ice cream and chocolate sauce \$803

CREPE VENECIANO

Panqueque, helado, salsa de naranja y crema pastelera

Pancake, ice cream, orange sauce and custard cream. \$847

FRAGOLATA ALLA PANNA

Frutillas con crema

Strawberries and cream \$889

DEGUSTACION DE POSTRES

Torta Humeda, Cheesecake, Tiramisu, Torta Manzana, Helado y Frutas

Dessert Tasting: Chocolate Cake, cheesecake, tiramisu, Ice crem, Apple Pie, Fresh Fruit. to share \$3051

PANQUEQUE NAPOLITANO para compartir

Panqueque de manzana, salsa de caramelo, sambayon, frutas secas y de estacion con helado

Apple pancake, caramel sauce, zabaione, ice cream and assorted fruits. to share \$3051

CAFÉ/TÉ ESPECIALES COFFEE & SPECIAL TEAS

CAFÉ EXPRESSO JARRITO

Coffee \$363

CAFÉ EXPRESSO

Coffee \$339

TE INTI ZEN

Specialty Teas \$390

CAFE DOBLE

Coffee \$419



CAPUCCINO

Capuccino \$448

TÉ

Tea \$339

INFUSIONES CHAMANA

Herbal Tea \$390

CAFE EXPRESSO ITALIANO

Italian Express Coffee \$448



VINO POR COPA

Copa Sottano Malbec	\$1.379
Copa Barrel Select Malbec / Sauvignon Blanc	\$1.046

SUGERENCIAS

Noques Malbec x 375cc	\$1.500
De Sangre Malbec Valle de Uco x 750cc	\$6.100

PIEGARI COCTELES

CAIPIRINHA (tradicional, frutos rojos o maracuya) Cachaza, Lima o Frutas, Azucar, Hielo	\$1.103
CAIPIROSKA (tradicional, frutos rojos, maracuya) Vodka, Lima o Frutas, Azucar, Hielo	\$1.103
MOJITO Ron, Azucar, Menta, Lima, Agua con Gas o Gaseosa de Lima, Hielo	\$1.103
GINTONIC Ginebra, Tónica, Rodaja Limón, Hielo	\$1.103
MARGARITA Tequila, Triple Sec, Jugo de lima o limón	\$1.103
DAIQUIRI (frutilla, maracuya, anana, durazno) Ron Blanco, Jugo de fruta, Pulpa de Fruta Hielo Picado	\$1.103
NEGRONI Vermut Rojo, Campari, Ginebra, Rodaja Naranja Hielo	\$1.103
MARTINI Ginebra, Vermut Seco, Aceituna	\$1.103
CAMPARI Campari, Jugo de Naranja, Rodaja Naranja, Hielo	\$1.103
APEROL SPRIZ Aperol, Espumante Prosecco, Rodaja Naranja, Hielo	\$1.103

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ESPUMANTES

3/4cc.

Baron B. Rosé			\$6.715
Baron B. Brut Nature			\$6.368
Baron B. Extra Brut			\$5.118
Chandon Cuvee Reserve Blanc de Noir			\$3.783
Chandon Brut Nature Rose			\$3.424
Chandon Brut Nature			\$3.326
Chandon Brut Rosé			\$3.066
Chandon Delice			\$2.819
Chandon Extra Brut	187 cc. \$816	375 cc. \$1.477	\$2.819
Chandon Demi Sec			\$2.819
Luigi Bosca Boheme Brut Nature			\$8.400
Luigi Bosca Brut			\$4.349
Norton Cosecha Especial Vintage			\$4.224
Norton Cosecha Especial Extra Brut			\$2.844
Norton Cosecha Especial Brut Nature			\$2.844
Norton Cosecha Especial Brut Rose			\$2.844
Norton Elegido Extra Brut			\$1.777

CHAMPAGNES

Krug Grande Cuvée Brut	\$140.586
Dom Pérignon Vintage	\$123.049
Dom Pérignon Rose	\$192.237
Veuve Clicquot	\$35.373
Veuve Clicquot Rose	\$42.937
Moët Imperial	\$32.945

CERVEZA/BEER

Quilmes Clasica (340cc)	\$444
<i>Refrescante, debido a su filtración a bajas temperaturas.</i>	
Stella Artois (330cc)	\$527
<i>Premium belga, de destacado aroma a lúpulo y fino amargor.</i>	
Stella Artois Noir (330cc)	\$527
<i>Negra, de destacado aroma a lúpulo, fino amargor y notas dulces.</i>	
Corona Extra (355cc)	\$611
<i>Auténtica cerveza premium mexicana, color dorado, cuerpo liviano y muy refrescante.</i>	
Patagonia Amber Lager(740cc)	\$973
<i>Sabor intenso, elaborada con lúpulo patagónico y 4 malts que le dan un deleite especial.</i>	

BEBIDAS SIN ALCOHOL

Agua Mineral ECO DE LOS ANDES (500CC)	\$350
Gaseosas linea COCA COLA (350 CC)	\$350
Limonada Tradicional (500CC)	\$433
Limonada con menta y jengibre (500CC)	\$489
Exprimido de Naranja	\$591
Jugos Naturales (Naranja-Frutilla-Mango)	\$710
Acqua Panna Sin Gas (500CC)	\$502
San Pellegrino Con Gas (500CC)	\$502
	(750CC) \$811
	(750CC) \$811

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CARTA DE VINOS

TERRAZAS DE LOS ANDES

3/4cc.

Cheval des Andes, Cheval blanc & terrazas de los andes _____	\$39.977
Terrazas Single Vineyard Cabernet Sauvignon _____	\$9.775
Terrazas Single Vineyard Malbec _____	\$9.774
Terrazas Single Tardío Petit Manseng _____	\$5.861
Terrazas Reserva Torrontés _____	\$3.597
Terrazas Reserva Chardonnay _____	\$3.597
Terrazas Reserva Malbec _____ 375 cc. \$1.839	\$3.597
Terrazas Reserva Cabernet Sauvignon _____	\$3.597
Altos del Plata Malbec _____	\$2.063
Altos del Plata Cabernet Sauvignon _____	\$2.063
Altos del Plata Chardonnay _____	\$2.063

BODEGAS 33 SUR

Latitud 33° Malbec _____	\$1.741
Latitud 33° Cabernet Sauvignon _____	\$1.741
Latitud 33° Chardonnay _____	\$1.741
Latitud 33° Sauvignon Blanc _____	\$1.741

BODEGA ESCORIHUELA

Miguel Escorihuela Gascon Malbec Single Vineyard _____	\$30.894
Miguel Escorihuela Gascon _____	\$10.931
Escorihuela Gascon Gran Reserva Malbec _____	\$5.124
Escorihuela Gascon Gran Reserva Chardonnay _____	\$5.124
The President's Blend _____	\$9.056
Escorihuela Pequeñas Producciones Malbec _____	\$7.176
Escorihuela Gascon Malbec _____ 375 cc. \$2.011	\$3.449
Escorihuela Gascon Sangiovesse _____	\$3.449
Escorihuela Gascon Cabernet Franc _____	\$3.449
Familia Gascon Roble Malbec _____ 375 cc. \$1.415	\$2.397

BODEGA LA RURAL

Felipe Rutini 2009 _____	\$98.302
Rutini Pinot Noir _____	\$9.683
Rutini Malbec _____	\$8.261
Rutini Cabernet Malbec _____ 375 cc. \$2.572	\$4.889
Rutini Chardonnay _____	\$5.625
Rutini Sauvignon Blanc _____	\$4.141
Dominio Rutini Malbec _____	\$5.856
Dominio Rutini Malbec Cabernet Franc _____	\$5.856
Dominio Rutini Chardonnay _____	\$5.856
Dominio Rutini Cabernet Sauvignon _____	\$5.856
Trumpeter Malbec _____	\$2.973
Trumpeter Cabernet Sauvignon _____	\$2.837
Trumpeter Sauvignon Blanc _____	\$2.837

**BODEGA CATENA ZAPATA**

3/4cc.

Catena Zapata Estiba Reservada Agrelo 1999	\$342.917
Catena Zapata Estiba Reservada Agrelo 2015/16	\$111.216
Catena Zapata Malbec Argentina	\$75.302
Angélica Zapata Malbec Alta	\$10.191
Angélica Zapata Merlot Alta	\$10.191
Angélica Zapata Cabernet Franc Alta	\$10.191
D.V. Catena Malbec Adrianna Vineyard	\$21.433
D.V. Catena Malbec Nicasia Vineyard	\$21.433
D.V. Catena Cabernet-Cabernet	\$7.122
D.V. Catena Malbec-Malbec	\$6.843
D.V. Catena Cabernet-Malbec	\$4.316
D.V. Catena Chardonnay-Chardonnay	\$3.915
Nicasia Vineyard Blanc de Blancs	\$2.895
Nicasia Red Blend Malbec 500 cc.	\$1.823
Saint Felicien Malbec Tibuto a la Casa de Tucuman	\$5.671
Saint Felicien Malbec 375 cc.	\$1.853
Saint Felicien Cabernet Sauvignon	\$3.239
Saint Felicien Chardonnay Roble	\$3.239
Saint Felicien Cabernet-Merlot	\$3.239
Alamos Malbec	\$2.081
Alamos Chardonnay	\$2.081

BODEGA LOS NOQUES

Los Noques Finca Don Juan Malbec	\$7.633
Los Noques Reserva Pinot Noir	\$6.148
Los Noques Reserva Malbec	\$5.284
Los Noques Malbec	\$3.779
Los Noques Sauvignon Blanc	\$3.172

BODEGA DEL FIN DEL MUNDO

Special Blend	\$9.800
Fin Cabernet Franc	\$3.980
Gran Reserva Blend	\$2.850
Reserva Malbec	\$2.100
Reserva Chardonnay	\$2.100
Reserva Pinot Noir	\$2.100



3/4cc.

BODEGA NORTON

Gernot Langes	\$17.071
Lote Negro	\$13.401
Quorum VI	\$6.573
Altura Malbec	\$4.861
Altura Cabernet Franc	\$4.861
Gruner Vertlier	\$3.362
Norton Reserva Malbec	\$3.362
Norton Reserva Chardonnay	\$3.362
Norton Rosado de Malbec	\$2.781
Norton Malbec DOC	\$2.506
Barrel Select Cabernet Sauvignon	\$2.052
Barrel Select Malbec	375 cc. \$1.303 \$2.052
Barrel Select Sauvignon Blanc	\$2.052
Mil Rosas rosado de Malbec (seco)	\$1.500
Norton Cosecha Tardia	\$1.262

FINCA PERDRIEL

Finca Perdriel Centenario	\$9.433
Finca Perdriel Series Sauvignon Blanc	\$3.841
Finca Perdriel Series Cabernet Sauvignon	\$3.841

BODEGA PIATTELLI

Arlene Serie	\$12.731
Trinita Blend	\$12.731
Piattelli Grand Reserva Malbec (SALTA)	\$7.172
Piattelli Reserva Malbec (SALTA)	\$4.414
Piattelli Natural Sweet (MENDOZA)	\$3.531
Piattelli Reserve Rose (MENDOZA)	\$2.096

BODEGAS LUCA

Luca Malbec	\$6.236
Luca chardonnay	\$5.969

BODEGA ERNESTO CATENA VINEYARDS

Alma Negra Misterio I	\$9.098
Animal Malbec	\$3.538



BODEGAS LUIGI BOSCA

Los Nobles Cabernet Bouchet		\$14.984
De Sangre Cabernet Sauvignon		\$6.100
De Sangre Cabernet Franc		\$6.100
De Sangre Red Blend		\$6.100
Luigi Bosca Malbec DOC		\$9.238
Luigi Bosca Cabernet Sauvignon		\$4.812
Luigi Bosca Malbec	375 cc. \$2.648	\$4.812
Luigi Bosca Chardonnay		\$4.177

FINCA LA LINDA

Finca La Linda Malbec	\$2.752
Finca La Linda Cabernet Sauvignon	\$2.752
Finca La Linda Chardonnay	\$2.752

BODEGAS SOTTANO

3/4cc.

Judas Malbec	\$16.766
Maria Magdalena Chardonnay	\$6.200
Sottano Reserva Blend	\$2.890
Sottano Reserva Chardonnay	\$2.253

COLOSSO WINES

3/4cc.

Colosso Malbec	\$9.456
Indomable Blend de Malbec	\$2.890

LA COSTE DE LOS ANDES ORGANICO

3/4cc.

Andillian Malbec	\$3.317
Andillian Cabernet Franc	\$3.317
Andillian Chardonnay	\$2.337

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