

HOT APPETIZERS

	Individual portion	For 2 people
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$11.000	\$18.000
ARANCINI BREADED RICE BALLS FILLED WITH MOZZARELLA CHEESE WITH POMODORO	\$18.000	\$25.000
MOZZARELLA MILANESA BREADED MOZZARELLA	\$18.000	\$25.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$18.000	\$25.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$44.000	\$56.000
RABAS A LA ROMANA FRIED CALAMARI	\$38.000	\$49.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$101.000	\$174.000
GAMBAS AL AJILLO PRAWNS IN GARLIC AND OLIVE OIL	\$49.000	\$68.000
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$45.000	\$64.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$30.000	\$43.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$33.000	\$47.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$18.000	\$26.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$164.000

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$46.000
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	\$33.000	\$47.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$26.000	\$38.000
BOQUERONES ANCHOVIES IN OLIVE OIL	\$29.000	\$40.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES (FOR 3/4 PEOPLE)	\$42.000	\$65.000

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	\$18.000	\$22.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$23.000	\$34.000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$20.000	\$26.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$19.000	\$25.000
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING...	\$20.000	\$26.000
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPRES, TUNA OR CHICKEN, GOAT CHEESE	\$19.000	\$33.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$38.000	\$54.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$38.000	\$54.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$63.000	\$80.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$44.000	\$59.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$45.000	\$62.000
GNOCCHI A LA GORGONZOLA POTATOE GNOCCHI IN SPINACH AND CREAM SAUCE WITH GORGONZOLA CHEESE	\$36.000	\$51.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$45.000	\$63.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$45.000	\$63.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$45.000	\$63.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$45.000	\$63.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$133.000	\$212.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$43.000	\$65.000
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 BOLOGNESE		\$67.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$45.000	\$65.000
PAPPARDELLE AL TARTUFFO E RICOTTA PAPARDELLE FILLED WITH RICOTTA WHITE TRUFFLE AND ARUGULA BASIL AND PISTACHIO PESTO		\$45.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE.....	\$38.000	\$54.000
GNOCCHI POMODORO Y BASILICO		
GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE.....	\$37.000	\$53.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO		
TOSSSED WITH CLAMS AND WHITE WINE	\$38.000	\$61.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION.....	\$37.000	\$53.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSSED IN POMODORO WITH BABY SQUIDS	\$54.000	\$75.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO	\$43.000	\$57.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER.....	\$40.000	\$57.000
BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$45.000	\$65.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$35.000	\$51.000
SPAGHETTI AL FRUTTI DI MARE		
SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	\$70.000	\$92.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$50.000	\$82.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$40.000	\$66.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$74.000	\$105.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$40.000	\$66.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$50.000	\$82.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$50.000	\$82.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$50.000	\$82.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	\$40.000	\$66.000

VEGAN OPTIONS UPON REQUEST



MEATS

LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON AND CREAMY POTATOES IN DEMI GLACE SAUCE	\$51.000	\$84.000
LOMO A LA CASTAÑA CON PURÉ DE BATATA FILET MIGNON IN SWEET CHESTNUT SAUCE WITH SWEET POTATOES	\$51.000	\$84.000
MILANESA HORACIO BREADED FILET MIGNON WITH ROMAN SALAD	\$39.000	\$60.000
MILANESA NAPOLITANA CON CUERDAS DE GUITARRA BREADED FILET MIGNON BAKED WITH HAM, CHEESE AND GUITAR STRINGS PASTA ON THE SIDE	\$49.000	\$72.000

FISHES / SEAFOOD



	Porción individual	Para 2 personas
LENGUADO AL POMODORO CON PAPAS SOLE IN POMODORO SAUCE AND NATURAL POTATOES	\$44.000	\$74.000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$52.000	\$80.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH	\$72.000	\$114.000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$75.000	\$125.000
MERLUZA NEGRA (500G) CHILEAN SEABASS		\$151.000

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	\$30.000	\$51.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$30.000	\$51.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$30.000	\$51.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	\$30.000	\$51.000

PIZZAS

PIZZA WITH ITALIAN-STYLE DOUGH

MARGARITA

FIOR DI LATTE MOZZARELLA, POMODORO AND BASIL \$41.000

NAPOLITANA

SLICED TOMATOES, GARLIC, FIOR DI LATTE MOZZARELLA \$47.000

FUGAZETA

ONIONS AND ITALIAN MOZZARELLA CHEESE \$47.000

RÚCULA

FIOR DI LATTE MOZZARELLA, POMODORO, ARUGULA AND PROSCIUTTO \$50.000

BURRATA

BURRATA, POMODORO WITH CHERRY TOMATOES, ARUGULA AND PROSCIUTTO \$70.000

VEGETALES ASADOS

FIOR DI LATTE MOZZARELLA AND ROASTED VEGETABLES (BELL PEPPER, ONION, PUMPKIN, BROCCOLI, ZUCCHINI, EGGPLANT AND CHERRY TOMATO) \$44.000

POLLO A LAS BRASAS

FIOR DI LATTE MOZZARELLA, POMODORO, GRILLED CHICKEN, SAUTÉED PORTOBELLO MUSHROOMS \$54.000

MORADA

CARAMELIZED ONIONS, GOAT FETA CHEESE AND POMODORO \$54.000

AHUMADO

GOAT FETA CHEESE, SMOKED SALMON AND CAPERS \$54.000

EXTRAS

GREEN ONION, ARUGULA, EGG, CORN, ONION, PROSCIUTTO, BELL PEPPERS, SPINACH \$11.000

SPECIAL EXTRAS

ROQUEFORT, MORTADELLA WITH PISTACHIO, PROVOLONE, PEPPERONI, TUNA \$18.000

TABLE SERVICE

\$5.500

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS