

RECOMMENDATIONS

STARTERS

	Individual portions	to share
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$5.300	\$8.900

BERENJENAS AL HORNO
BAKED EGGPLANTS

\$8.700 \$12.500

MAIN COURSE

	Individual portions	to share
RAVIOLES DE OSOBUCO OSSOBUCO RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$18.700	\$29.400

CUERDA VERDE CON BOLOGNESE
SPINACH PASTA WITH BOLOGNESE SAUCE

\$19.000 \$30.500

RISSOTTO MILANESA CON OSOBUCO
BASED ON SAFFRON RICE WITH OSSOBUCO

\$24.700 \$37.000

RISSOTTO DE SOLOMILLO DE LOMO TERNERA
RISOTTO WITH FILET MIGNON

\$39.300 \$51.000

MILANESA NAPOLITANA CON CUERDAS DE GUITARRA
SIRLOIN PARMEGIANA WITH PASTA

\$24.000 \$34.900

COLD APPETIZERS

	Porc. individual	Para 2 personas
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROCIUTTO		\$26.300

VARIEDAD DE BRUSCHETTAS
ASSORTED BRUSCHETTAS

\$14.000 \$22.000

PROSCIUTTO DI PARMA (ITALIANO)
IMPORTED RAW HAM

MARKET PRICE

MOZZARELLA CAPRESE
MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL

\$12.300 \$18.800

BOQUERONES
ANCHOVIES IN OLIVE OIL

\$10.300 \$14.500

ANTIPASTO
ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES FOR 3/4 PEOPLE

\$19.900 \$31.500

HOT APPETIZERS

	Individual portions	to share
ARANCINI BREADED RICE BALLS FILLED WITH CHEESE ACCOMPANIED WITH TOMATO SAUCE	\$8.400	\$12.000
MOZZARELLA MILANESA MOZZARELLA PARMIGIANA	\$8.700	\$12.500
BERENJENAS AL HORNO BAKED EGGPLANTS	\$8.700	\$12.500
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN GARLIC SAUCE AND CREAM	\$22.300	\$30.900
RABAS A LA ROMANA FRIED CALAMARI	\$15.600	\$24.500
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$102.900	\$140.700
GAMBAS AL AJILLO PRAWNS IN GARLIC SAUCE	\$26.300	\$37.500
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$24.500	\$35.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$15.700	\$22.400
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$16.400	\$23.300
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$8.200	\$11.800
PULPO GRILLADO GRILLED OCTOPUS WITH GARDEN POTATOES		\$112.600
ENVOLTINIS DE BEREJENA Y RICOTA SHEETS EGGPLANT STUFFED WITH RICOTA WITH TOMATO SAUCE AND DRATIN CHEESE	\$8.600	\$11.800
OSTRAS FIORENTINAS OYSTERS, ONION, CHMAPIGNON, SPINACH, CREAM, GRTINATED PARMESAN CHEESE	\$18.900	\$36.800



SALADS

	Individual portions	to share
ROMANA ROCKET LEAVES AND PARMASAN CHEESE	\$7.400	\$9.300
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$10.500	\$15.800
CHICKEN CAESAR CHIKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$9.300	\$12.200
CAESAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$7.200	\$9.300
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$6.700	\$8.900
WALDORF GREEN APPLES, CELERY, NUTS CREAM AND MAYONNAISE	\$5.800	\$8.400
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING	\$7.400	\$9.300
TRADICIONAL TRADITIONAL SALAD WITH INGREDIENITS OF YOUR CHOISE: LETTUC, CHICORY LEAVES, ROCKET LEAVES, WATERCRESS, SPINACH, CARROT, CELERY, ONION, TOMATO, BOILED POTATOES, GREEN BEANS, CUCUMBER, BEET, EGG.	\$6.900	\$9.300
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPERS, TUNA OR CHICKEN, GOAT CHEESE	\$7.900	\$14.500



HOMEMADE PASTA

	Individual portions	to share
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTE TOSSED WITH TOMATO AND BLACK OLIVES	\$16.900	\$24.900
CUERDAS DE GUITARRA AL FRUTI DI MARE GUITAR STRINGS PASTA TOSSED WITH FRESH SEAFOOD	\$38.300	\$55.000
CREPE DE CENTOLLA CENTOLLA CREPE WITH CREAM SAUCE	\$77.200	\$123.900
FUSSILLI SCARPARO HAND TWISTED PASTA WITH TOMATO AND BASIL	\$16.300	\$22.200
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM	\$31.800	\$41.500
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH TOMATO SAUCE AND CREAM	\$18.400	\$27.600
RAVIOLE DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$19.600	\$28.700
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN CREAM OF ALMONDS AND MUSHROOMS	\$27.800	\$39.800
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$22.600	\$32.300
CAPPELLETTI VERDI ALLA VALDOSTANA BAKED WITH GRUYERE CHEESE	\$17.500	\$25.100
CANELLONI ALLA BOLOGNESE E PANNA FILLED PASTA WITH MEAT SAUCE AND CREAM	\$18.600	\$33.600
GNOCCHI A LA CIROCCO POTATO DUMPLINGS IN SPINACH AND PARMESAN CREAM	\$16.900	\$24.900
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$19.000	\$31.900
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 -		\$28.000



ARTISAN PASTA SUITALE FOR CELIACS



FETTUCCINE POMODORO Y BASILICO
 FETTUCCINE ARTASANALES SIN T.A.C.C. ACOMAÑADO DE SALDA POMODORO APTO CELIACO **\$16.800** **\$24.900**

Porc. individual Para 2 personas

GNOCCHI POMODORO Y BASILICO
 GNOCCHI DE PAPA LIBRES DE GLUTEMN ACOMAÑADO DE SALDA POMODORO APTO CELIACO **\$16.900** **\$24.800**

REQUEST GLUTEN FREE BREAD BASET
 CHECK MORE SUITABLE CELIAC OPTIONS



DRIED PASTA **DE CECCO** dal 1886

SPAGHETTI VONGOLE BIANCO
 OLIVE, GARLIC, PEPERONCCINO, SALT, PEPECCINO, SALT, PEPPER, VVINE, FISH FURNET, BROTH **\$16.800** **\$29.900**

Individual portions to share

PENNE RIGATE AMATRICIANA
 PENNE RIGATE WITH BACON AND WINE **\$19.100** **\$26.800**

LINGUINE NERO DI SEPPIA CON CHIPIRONES
 LINGUINE WITH SQUID INK IN TOMATO SAUCE AND SQUIDS. **\$27.800** **\$39.800**

PAPPARDELLE AL PESTO
 PAPPARDELLE WITH BASIL AND NUTS **\$15.700** **\$25.000**

SPAGHETTI CACIO E PEPE
 SPAGHETTI TOSSED WITH PARMESAN, CREAM AND PEPPER **\$19.000** **\$28.000**

PASTA CON BROCOLI AGLIO E OLIO
 SEMOLINA PASTA SAUTEED WITH OLIVE OIL, GARLIC, BASIL, ALNUT AND BROCCOLI. **\$19.200** **\$27.300**



CHECK MORE VEGAN OPTIONS



RISOTTO

RISOTTO CON FUNGHI
 WITH MUSHROOMS **\$26.500** **\$39.700**

Individual portions to share

RISOTTO A LA VALENCIANA
 VALENCIAN STYLE WITH CHICKEN **\$19.800** **\$28.300**

RISOTTO CON MARISCOS
 WITH FRESH SEAFOOD **\$41.800** **\$59.800**

RISOTTO PRIMAVERA
 BASED ON SAFFRON RICE AND SELECTED VEGETABLES **\$20.000** **\$33.000**

CHECK VEGAN RISOTTO OPTIONS



RISOTTO

	Individual portions	to share
RISOTTO A LA PLANCHA CON CHIPIRONES SOUSE OF PEPPER AND ALMONDS WITH CREAM	\$25.300	\$36.700
RISSOTTO MILANESA CON OSOBUCCO BASED ON SAFFRON RICE WITH OSSOBUCCO		\$36.700
RISSOTTO CON RAGU DE CORDERO Y AZAFRAN EN HEBRAS RISOTTO WITH LAMB RAGU AND SAFFRON	\$28.000	\$40.0000

MEATS

	Porc. individual	Para 2 personas
LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON WHITH DEMI GLACE SAUCE AND PEPPER	\$28.400	\$44.100
LOMO A LA CASTAÑA CON PURE DE BATATA FILET MIGNON WITH CHESTNUT SAUCE	\$30.000	\$50.400
LOMO GRILLE ROAST FILET MIGNON	300g \$27.900	600g \$43.000
OJO DE BIFE RIB EYE STEAK	400g \$20.900	
BIFE DE CHORIZO NEW YORK STEAK	400g \$20.900	
MILANESA HORACIO BREADED MEAT WITH RECOILS, PARMESAN AND CHERRY TOMATO	\$21.500	\$33.200



FISH



	Individual portions	to share
LENGUADO AL POMODORO CON PAPAS SOLE WITH POMODORO SAUCE AND NATURAL POTATOES	\$22.600	\$39.400
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$27.000	\$42.900
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH SPINACH AND CREAM	\$37.800	\$60.900
SALMON ROSADA LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$41.000	\$60.900
BROCHETTE LANGOSTINOS CON VEGETALES GRILLADOS Y COLE SLOW PRANS MARINATED IN BALSAMIC STEEL REDUCTION ACCOMPANIED BY GRILLED VEGETABLES AND FRESH COLE SLOW SALAD	\$30.500	
MERLUZA NEGRA (500g) GRILLED CHILEAN SEABASS WITH SPINACH AND CREAM	\$88.200	

POULTRY

	1/4 Porc.	1/2 Porc.
POLLO A LA CALABRESA CHICKEN WITH CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$13.700	\$25.200
POLLO A LA GUADALUPE CHICKEN WITH WHITE WINE, MUSHROOMS, CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$13.700	\$25.200
POLLO DESHUESADO A LA FIORENTINA FRIED BONELESS CHICKEN WITH SPINACH AND CREAM	\$14.700	\$26.300

	Porc. individual	To Share
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS IN GREEN ONION SAUCE	\$14.700	\$26.300
LOMITOS DE POLLO A LA CREMA CON CHAMPIGNON CHICKEN LOINS TOSSED IN CREAM OF MUSHROOMS	\$14.700	\$26.300
LOMITO DE POLLO PIZZAIOLA CHICKEN LOINS WITH POMODORP SAUCE AND MUZZARELLA ACCOMPANIED BY POTATO NOISETTE	\$14.700	\$26.300

TABLE SERVICE
\$2.750

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS

www.piegari.com.ar - /piegariarg



پيگاري

PIZZA

PIZZA DE MASA ESTILO ITALIANO

MARGARITA

MOZARELLA FLOR DI LATTE, POMODORO Y ALBAHACA

\$18.600

NAPOLITANA

RODAJAS DE TOMATE, AJO, MOZARELLA FLOR DI LATTE

\$20.600

FUGAZETA

CEBOLLA Y QUESO MOZARELLA ITALIANO

\$20.600

RUCULA

MOZARELLA FLOR DI LATTE, POMODORO, RÚCULA Y JAMÓN CRUDO

\$21.900

BURRATA

BURRATA, POMODORO CON TOMATE CHERRY, RÚCULA Y JAMÓN CRUDO

\$31.800

VEGETALES ASADOS

MOZARELLA FLOR DI LATTE Y VEGETALES ASADOS (MORRON, CEBOLLA, CALABAZA, BROCOLI, ZUCCHINI, BERENJENA Y TOMATE CHERRY]

\$19.500

POLLO A LAS BRASAS

MOZARELLA FLOR DI LATTE, POMODORO, POLLO A LAS BRASAS, HONGOS PORTOBELLO SALTEADOS

\$19.500

MORADA

CEBOLLA CARAMELIZADA, QUESO FETA DE CABRA Y POMODORO

\$24.000

AHUMADO

QUESO FETA DE CABRA, SALMON AHUMADO Y ALCAPARRAS

\$24.000

EXTRAS

VERDEO, RÚCULA, HUEVO, CHOCLO, CEBOLLA, JAMÓN COCIDO, MORRONES, ESPINACA

\$4.100

EXTRAS ESPECIALES

ROQUEFORT, MORTADELLA CON PISTACHO, PROVOLONE, PEPPERONI, ATUN

\$7.700



**POSTRES/ DESSERT**Porc.
individual

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>	\$6.800
HELADO FREDDO <i>"Freddo" Ice Cream</i>	\$5.900
ENSALADA DE FRUTAS Ensalada de frutas frescas de estación <i>Fresh fruits salad</i>	\$7.300
PANQUEQUE DE MANZANA CON HELADO <i>Warm crepe with apples, caramel and ice-cream</i>	\$7.300
EGOISTA DE CHOCOLATE CON HELADO <i>Warm chocolate Vulcano served with ice-cream</i>	\$7.300
TORTA HÚMEDA DE CHOCOLATE c/helado <i>Chocolate fudge cake with ice-cream and berries coulis</i>	\$6.500
CREPÉ PIEGARÌ Panqueques tibios rellenos de dulce de leche, con salsa de chocolate, nueces y helado <i>Vainilla ice-cream and almond dessert</i>	\$9.500
TIRAMISÚ HELADO PIEGARÌ Con vainillas, café, licor, helado y chocolate <i>Our ice version of the tiramisú</i>	\$9.600
TARTA TIBIA DE MANZANA CON HELADO <i>Warm apple tart with ice-cream</i>	\$7.300
FLAN CASERO <i>Homemade custard (creme caramel)</i>	\$4.500
POSTRE ALMENDRADO EL FUNDADOR <i>Almond ice cream topped with crispy almonds</i>	\$5.500
TIRAMISÚ TRADICIONAL Con biscocho de vainilla, mouse de café y mascarpone italiano <i>Sponge cake, coffee cream and chocolate, italian mascarpone</i>	\$9.600
ZABAGLIONE Yema de huevo, azucar y marsala <i>Italian Custard</i>	\$6.200
DON PEDRO <i>Helado de crema amaricana, whisky, crema y nueces Vainilla Ice Cream crema amaricana, whisky, whipped cream and walnuts</i>	\$6.600
MOUSSE CASERO <i>Homemade chocolate mousse, black chocolate</i>	\$6.100
TOSCANA <i>Sambayon, helado, frutilla, almendras y salsa de caramelo Zabaione, ice cream, strawberries and caramel sauce</i>	\$6.100
FIorentina Sambayon, helado, castañas y chocolate <i>Zabaione, ice cream, chestnuts and chocolate</i>	\$6.100



POSTRES/ DESSERT

Porc.
individual

PICCOLA Merengue, helado, y zambayon frio <i>Meringue, ice cream and cold zabaione</i>	\$6.400
LIMONATA Mousse de limon, merengues, helado y salsa de frutos rojos <i>Lemon mousse, meringue, ice cream y berries topping</i>	\$6.400
AMARETTO Mousse de chocolate, helado y amaretis <i>Chocolate mousse, ice cream and amaretti-almonds biscuits</i>	\$6.400
MERINGATA Merengue, helado, frutilla, crema y salsa de caramelo <i>Meringue, ice cream, strawberries, and caramel topping</i>	\$6.400
CARAMELLATA DE FRAGOLA Frutillas flambeadas con helado y almendras <i>Glaced strawberries with ice cream and almonds</i>	\$7.500
BISCUIT FREDDO Mousse de chocolate, helado, merengues y salsa de chocolate <i>Chocolate Mousse, ice cream, meringue and chocolate topping</i>	\$6.100
PROFITEROLES Masa dulce rellena de crema de pastelera, bañada en chocolate y helado de crema amaricana <i>Sweet doogh balls filled with custard cream, ice cream and chocolate sauce</i>	\$6.200
CREPE VENECIANO Panqueque, helado, salsa de naranja y crema pastelera <i>Pancake, ice cream, orange sauce and custard cream</i>	\$6.800
FRAGOLATA ALLA PANNA Frutillas con crema <i>Strawberries and cream</i>	\$6.800
CANNOLIS Masa en forma de tubo relleno de crema de ricota, chips de chocolates y pistachos <i>Tube-shaped dough filled with ricotta cream chocolate chips, pistachio</i>	\$6.200
PALLONCINO DI CIOCOLATTO Globo de Chocolate derretido con cheesecake de maracuya <i>Chocolate balloon that melts into passion fruit cheesecake</i>	\$9.500
DEGUSTACION DE POSTRES para compartir Torta Humeda, Cheesecake, Key Lime Pie, Tiramisu, Torta Manzana, Mousse de chocolate, Helado y Frutas <i>Dessert Tasting: Chocolate Cake, cheesecake, key lime pietiramisu, Ice crem, Apple Pie, Chocolate Mousse, Fresh Fruit . to share</i>	\$34.400
PANQUEQUE NAPOLITANO para compartir Panqueque de manzana, salsa de caramelo, sambayon, frutas secas y de estacion con helado <i>Apple pancake, caramel sauce, zabaione, ice cream and assorted fruits. to share</i>	\$35.000

CAFÉ/TÉ ESPECIALES
COFFEE & SPECIAL TEAS

CAFÉ EXPRESSO JARRITO
Coffee \$2.700

CAFÉ EXPRESSO
Coffee \$2.600

CAFE DOBLE
Coffee \$3.200



CAPUCCINO
Capuccino \$3.500

TÉ
Tea \$2.600

CAFE EXPRESSO ITALIANO
Italian Express Coffee \$3.500