

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$44.000
PROSCIUTTO DI PARMA (ITALIANO) IMPORTED ITALIAN PROSCIUTTO	\$45.000	\$85.000
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	\$32.000	\$45.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$25.000	\$37.000
BOQUERONES ANCHOVIES IN OLIVE OIL	\$28.000	\$39.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES (FOR 3/4 PEOPLE)	\$40.000	\$63.000

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	\$17.000	\$20.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$21.000	\$32.000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$19.000	\$24.000
CEASAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$16.000	\$20.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$18.000	\$23.000
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING....	\$19.000	\$24.000
TRADICIONAL TRADITIONAL SALAD WITH INGREDIENTS OF YOUR CHOICE: LETTUCE, CHICORY LEAVES, ARUGULA, WATERCRESS, SPINACH, CARROT, CELERY, ONION, TOMATO, BOILED POTATOES, GREEN BEANS, CUCUMBER, BEET, EGG	\$16.000	\$20.000
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPRES, TUNA OR CHICKEN, GOAT CHEESE	\$18.000	\$31.000

HOT APPETIZERS

	Individual portion	For 2 people
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$10.000	\$17.000
ARANCINI BREADED RICE BALLS FILLED WITH MOZZARELLA CHEESE WITH POMODORO	\$17.000	\$23.000
MOZZARELLA MILANESA BREADED MOZZARELLA	\$17.000	\$23.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$17.000	\$23.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$41.000	\$53.000
RABAS A LA ROMANA FRIED CALAMARI	\$35.000	\$46.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$97.000	\$170.000
GAMBAS AL AJILLO PRAWNS IN GARLIC AND OLIVE OIL	\$46.000	\$65.000
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$42.000	\$61.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$28.000	\$40.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$31.000	\$43.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$17.000	\$24.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$160.000
ENVOLTINIS DE BERENJENA Y RICOTA GRATINADOS FINE EGGPLANT STUFFED WITH RICOTA, TOMATO SAUCE AND MOZZARELLA	\$18.000	\$24.000
FRIED POLENTA DEEP FRIED POLENTA IN POMODORO SAUCE AND MOZARELLA	\$17.000	\$22.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$36.000	\$51.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$36.000	\$51.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$59.000	\$77.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$41.000	\$56.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$42.000	\$59.000
GNOCCHI A LA CIROCCO POTATO GNOCCHI IN SPINACH AND PARMESAN CREAM	\$33.000	\$48.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$42.000	\$59.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$42.000	\$59.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$42.000	\$59.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$42.000	\$59.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$129.000	\$206.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$40.000	\$62.000
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		\$62.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$42.000	\$62.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE.....	\$36.000	\$51.000
GNOCCHI POMODORO Y BASILICO		
GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE.....	\$35.000	\$50.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO		
TOSSED WITH CLAMS AND WHITE WINE.....	\$36.000	\$58.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION.....	\$35.000	\$50.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSED IN POMODORO WITH BABY SQUIDS.....	\$51.000	\$72.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO.....	\$40.000	\$54.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER.....	\$37.000	\$54.000
PASTA CON BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI.....	\$35.000	\$50.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE.....	\$33.000	\$48.000
SPAGHETTI AL FRUTTI DI MARE		
SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE.....	\$67.000	\$89.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$47.000	\$79.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$38.000	\$63.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$70.000	\$102.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$38.000	\$63.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$47.000	\$79.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$47.000	\$79.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$47.000	\$79.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	\$38.000	\$63.000

VEGAN OPTIONS UPON REQUEST



MEATS

LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON AND CREAMY POTATOES IN DEMI GLACE SAUCE	\$48.000	\$80.000
LOMO A LA CASTAÑA CON PURÉ DE BATATA FILET MIGNON IN SWEET CHESTNUT SAUCE WITH SWEET POTATOES	\$48.000	\$80.000
LOMO GRILLÉ GRILLED FILET MIGNON	\$46.000	\$77.000
MILANESA HORACIO BREADED FILET MIGNON WITH ROMAN SALAD	\$36.000	\$54.000
MILANESA NAPOLITANA CON CUERDAS DE GUITARRA BREADED FILET MIGNON BAKED WITH HAM, CHEESE AND GUITAR STRINGS PASTA ON THE SIDE	\$46.000	\$68.000

FISHES / SEAFOOD



	Porción individual	Para 2 personas
LENGUADO AL POMODORO CON PAPAS SOLE IN POMODORO SAUCE AND NATURAL POTATOES	\$41.000	\$71.000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$49.000	\$77.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH	\$69.000	\$110.000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$72.000	\$120.000
MERLUZA NEGRA (500G) CHILEAN SEABASS	\$147.000	

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	\$28.000	\$48.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$28.000	\$48.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$28.000	\$48.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	\$28.000	\$48.000

PIZZAS

PIZZA WITH ITALIAN-STYLE DOUGH

MARGARITA

FIOR DI LATTE MOZZARELLA, POMODORO AND BASIL\$39.000

NAPOLITANA

SLICED TOMATOES, GARLIC, FIOR DI LATTE MOZZARELLA\$44.000

FUGAZETA

ONIONS AND ITALIAN MOZZARELLA CHEESE\$44.000

RÚCULA

FIOR DI LATTE MOZZARELLA, POMODORO, ARUGULA AND PROSCIUTTO\$47.000

BURRATA

BURRATA, POMODORO WITH CHERRY TOMATOES, ARUGULA AND PROSCIUTTO\$67.000

VEGETALES ASADOS

FIOR DI LATTE MOZZARELLA AND ROASTED VEGETABLES (BELL PEPPER, ONION, PUMPKIN, BROCCOLI, ZUCCHINI, EGGPLANT AND CHERRY TOMATO)\$41.000

POLLO A LAS BRASAS

FIOR DI LATTE MOZZARELLA, POMODORO, GRILLED CHICKEN, SAUTÉED PORTOBELLO MUSHROOMS\$51.000

MORADA

CARAMELIZED ONIONS, GOAT FETA CHEESE AND POMODORO\$51.000

AHUMADO

GOAT FETA CHEESE, SMOKED SALMON AND CAPERS\$51.000

EXTRAS

GREEN ONION, ARUGULA, EGG, CORN, ONION, PROSCIUTTO, BELL PEPPERS, SPINACH\$10.000

SPECIAL EXTRAS

ROQUEFORT, MORTADELLA WITH PISTACHIO, PROVOLONE, PEPPERONI, TUNA\$17.000

TABLE SERVICE

\$4.900

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 \$14.000

HELADO FREDDO

"FREDDO" ICE CREAM

\$13.000

ENSALADA DE FRUTA

ENSALADA DE FRUTAS FRESCAS DE ESTACIÓN

FRESH FRUIT SALAD

\$13.000

PANQUEQUE DE MANZANA CON HELADO

WARM CREPE WITH APPLES, CARAMEL AND ICE-CREAM

\$16.000

EGOISTA DE CHOCOLATE CON HELADO

WARM CHOCOLATE VOLCANO SERVED WITH ICE-CREAM

\$16.000

TORTA HUMEDA DE CHOCOLATE

CHOCOLATE FUDGE CAKE WITH ICE-CREAM AND BERRIES COULIS

\$14.000

CRÉPE PIEGARI

PANQUEQUES TIBIOS RELLENOS DE DULCE DE LECHE CON SALSA DE CHOCOLATE, NUECES Y HELADO

VAINILLA ICE-CREAM AND ALMOND DESSERT

\$20.000

TIRAMISÚ HELADO PIEGARI

CON VAINILLA, CAFÉ, LICOR, HELADO Y CHOCOLATE

OUR ICE VERSION OF THE TIRAMISU

\$21.000

TARTA TIBIA DE MANZANA CON HELADO

WARM APPLE TART WITH ICE-CREAM

\$16.000

FLAN CASERO

HOMEMADE CUSTARD (CREME CARAMEL)

\$12.000

POSTRE ALMENDRADO "EL FUNDADOR"

ALMOND ICE CREAM TOPPED WITH CRISPY ALMONDS

\$13.000

TIRAMISÚ TRADICIONAL

CON BISCOCHO DE VAINILLA, MOUSE DE CAFE Y MASCARPONE ITALIANO

SPONGE CAKE, COFFEE CREAM AND CHOCOLATE, ITALIAN MASCARPONE

\$21.000

ZABAGLIONE

YEMA DE HUEVO, AZÚCAR Y MARSALA

ITALIAN CUSTARD

\$14.000

DON PEDRO

HELADO DE CREMA AMERICANA, WHISKY, CREMA Y NUECES

VAINILLA ICE CREAM, WHISKY WHIPPED CREAM AND WALNUTS

\$14.000

MOUSSE CASERO

HOMEMADE CHOCOLATE MOUSSE, BLACK CHOCOLATE

\$13.000

TOSCANA

SAMBAYON, HELADO, FRUTILLA, ALMENDRAS Y SALSA DE CARAMELO

ZABAIONE, ICE CREAM, STRAWBERRIES AND CARAMEL SAUCE

\$13.000

FIorentina

SAMBAYON, HELADO, CASTANAS Y CHOCOLATE

ZABAIONE, ICE CREAM, CHESTNUTS AND CHOCOLATE

\$13.000

PIEGARI

PICCOLA

MERENGUE, HELADO Y ZAMBAYON FRIO
MERENGUE, ICE CREAM AND COLD ZABAIONE \$14.000

LIMONATA

MOUSSE DE LIMON, MERENGUES, HELADO Y SALSA DE FRUTOS ROJOS
LEMON MOUSSE, MERENGUE, ICE CREAM Y BERRIES TOPPING \$14.000

AMARETTO

MOUSSE DE CHOCOLATE, HELADO Y AMARETIS
CHOCOLATE MOUSSE, ICE CREAM AND AMARETTI-ALMONDS BISCUITS \$14.000

MERINGATA

MERENGUE, HELADO, FRUTILLA, CREMA Y SALSA DE CARAMELO
MERENGUE, ICE CREAM, STRAWBERRIES AND CARAMEL TOPPING \$14.000

CARAMELATA DE FRAGOLA

FRUTILLAS FLAMBEADAS CON HELADO Y ALMENDRAS
GLACED STRAWBERRIES WITH ICE CREAM AND ALMONDS \$17.000

BISCUIT FREDDO

MOUSSE DE CHOCOLATE, HELADO, MERENGUES Y SALSA DE CHOCOLATE
CHOCOLATE MOUSSE, ICE CREAM, MERENGUE AND CHOCOLATE TOPPING \$14.000

PROFITEROLES

MASA DULCE RELLENA DE CREMA DE PASTELERA, BANADA EN CHOCOLATE Y HELADO DE CREMA AMERICANA
SWEET DOUGH BALLS FILLED WITH CUSTARD CREAM, ICE CREAM AND CHOCOLATE SAUCE \$16.000

CRÉPE VENECIANO

PANQUEQUE, HELADO, SALSA DE NARANJA Y CREMA PASTELERA
PANCAKE, ICE CREAM, ORANGE SAUCE AND CUSTARD CREAM \$16.000

FRAGOLATA ALLA PANNA

FRUTILLAS CON CREMA
STRAWBERRIES AND CREAM \$16.000

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 \$14.000

PALLONCINO DI CIOCOLATTO

GLOBO DE CHOCOLATE DERRETIDO CON CHEESECAKE DE MARACUYA
CHOCOLATE BALLON THAT MELTS INTO PASSION FRUIT CHEESECAKE \$21.000

DEGUSTACION DE POSTRES para compartir

TORTA HUMEDA, 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 \$71.000

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 \$76.000

CAFÉ/TÉ ESPECIALES COFFEE/SPECIAL TEAS

CAFÉ EXPRESSO JARRITO

COFFEE \$5.500

CAFÉ EXPRESSO

COFFEE \$5.000

CAFE DOBLE

COFFEE \$6.000

CAPUCCINO

CAPUCCINO \$7.000

CAFÉ EXPRESSO ITALIANO

ITALIAN EXPRESS COFFEE \$5.000

TÉ

TEA \$7.000

