

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	\$113.000	\$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	\$27.000
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.....	\$56.000	\$77.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$62.000	\$83.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR.....	\$78.000	\$103.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM.....	\$62.000	\$83.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM.....	\$62.000	\$83.000
GNOCCHI A LA GORGONZOLA POTATOE GNOCCHI IN SPINACH AND CREAM SAUCE WITH BLUE CHEESE	\$62.000	\$83.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$62.000	\$83.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE.....	\$62.000	\$83.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$60.000	\$82.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE.....	\$ 50 .000	\$82.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE.....	\$155.000	\$247.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$62.000	\$83.000
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		\$ 88.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$62.000	\$83.000
VARENIKES CON ESTOFADO POTATO FILLED PASTA IN POMODORO AND MEAT SAUCE.....	\$62.000	\$83.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE	\$56.000	\$77.000
GNOCCHI POMODORO Y BASILICO		
GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE	\$56.000	\$77.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO		
TOSSSED WITH CLAMS AND WHITE WINE	\$62.000	\$ 83.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION	\$62.000	\$ 83.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSSED IN POMODORO WITH BABY SQUIDS	\$71.000	\$98.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO	\$62.000	\$83.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER	\$62.000	\$ 83.000
PASTA CON BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$62.000	\$83.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$49.000	\$69.000
SPAGHETTI AL FRUTTI DI MARE		
SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	\$85.000	\$119.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$65.000	\$107.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$54.000	\$86.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO.....	\$82.000	\$136.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES.....	\$54.000	\$86.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$81.000	\$107.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$65.000	\$107.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON.....	\$67.000	\$99.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO.....	\$53.000	\$86.000

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



	Porción individual	Para 2 personas
LENGUADO AL POMODORO CON PAPAS SOLE IN POMODORO SAUCE AND NATURAL POTATOES	\$60.000	\$91.000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$64.000	\$98.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH.....	\$74.000	\$132.000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS.....	\$83.000	\$139.000
MERLUZA NEGRA (500G) CHILEAN SEABASS		\$194.000

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	\$48.000	\$66.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES.....	\$48.000	\$66.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$48.000	\$66.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS.....	\$48.000	\$66.000

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

FIOR 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, PROSCIUTTO, 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 \$15.000

HELADO FREDDO

"FREDDO" ICE CREAM

\$16.000

ENSALADA DE FRUTA

ENSALADA DE FRUTAS FRESCAS DE ESTACIÓN

FRESH FRUIT SALAD \$15.000

PANQUEQUE DE MANZANA CON HELADO

WARM CREPE WITH APPLES, CARAMEL AND ICE-CREAM

\$23.000

EGOÍSTA DE CHOCOLATE CON HELADO

WARM CHOCOLATE VOLCANO SERVED WITH ICE-CREAM

\$20.000

TORTA HÚMEDA DE CHOCOLATE

CHOCOLATE FUDGE CAKE WITH ICE-CREAM AND BERRIES COULIS

\$16.000

CREPE PIEGARI

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

VAINILLA ICE-CREAM AND ALMOND DESSERT \$23.000

TIRAMISÚ HELADO PIEGARI

CON VAINILLA, CAFÉ, LICOR, HELADO Y CHOCOLATE

OUR ICE VERSION OF THE TIRAMISU \$24.000

TARTA TIBIA DE MANZANA CON HELADO

WARM APPLE TART WITH ICE-CREAM

\$19.000

FLAN CASERO

HOMEMADE CUSTARD (CREME CARAMEL)

\$13.000

POSTRE ALMENDRADO "EL FUNDADOR"

ALMOND ICE CREAM TOPPED WITH CRISPY ALMONDS

\$17.000

TIRAMISÚ TRADICIONAL

CON BIZCOCHO DE VAINILLA, MOUSSE DE CAFÉ Y MASCARPONE ITALIANO

SPONGE CAKE, COFFEE CREAM AND CHOCOLATE, ITALIAN MASCARPONE \$23.000

ZABAGLIONE

YEMA DE HUEVO, AZÚCAR Y MARSALA

ITALIAN CUSTARD \$17.000

DON PEDRO

HELADO DE CREMA AMERICANA, WHISKY, CREMA Y NUECES

VAINILLA ICE CREAM, WHISKY WHIPPED CREAM AND WALNUTS \$17.000

MOUSSE CASERO

HOMEMADE CHOCOLATE MOUSSE, BLACK CHOCOLATE

\$16.000

TOSCANA

SAMBAYÓN, HELADO, FRUTILLA, ALMENDRAS Y SALSA DE CARAMELO

ZABAIONE, ICE CREAM, STRAWBERRIES AND CARAMEL SAUCE \$16.000

FIorentina

SAMBAYÓN, HELADO, CASTAÑAS Y CHOCOLATE

ZABAIONE, ICE CREAM, CHESTNUTS AND CHOCOLATE \$16.000

PICCOLA

MERENGUE, HELADO Y SAMBAYÓN FRÍO

MERINGUE, ICE CREAM AND COLD ZABAIONE \$16.000

LIMONATA

MOUSSE DE LIMÓN, MERENGUES, HELADO Y SALSA DE FRUTOS ROJOS
LEMON MOUSSE, MERINGUE, ICE CREAM Y BERRIES TOPPING \$16.000

AMARETTO

MOUSSE DE CHOCOLATE, HELADO Y AMARETIS
CHOCOLATE MOUSSE, ICE CREAM AND AMARETTI-ALMONDS BISCUITS \$16.000

MERINGATA

MERENGUE, HELADO, FRUTILLA, CREMA Y SALSA DE CAMELO
MERINGUE, ICE CREAM, STRAWBERRIES AND CAMEL TOPPING \$16.000

CARAMELATA DE FRAGOLA

FRUTILLAS FLAMBEADAS CON HELADO Y ALMENDRAS
GLACED STRAWBERRIES WITH ICE CREAM AND ALMONDS \$22.000

BISCUIT FREDDO

MOUSSE DE CHOCOLATE, HELADO, MERENGUES Y SALSA DE CHOCOLATE
CHOCOLATE MOUSSE, ICE CREAM, MERINGUE AND CHOCOLATE TOPPING \$16.000

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 \$23.000

CRÉPE VENECIANO

PANQUEQUE, HELADO, SALSA DE NARANJA Y CREMA PASTELERA
PANCAKE, ICE CREAM, ORANGE SAUCE AND CUSTARD CREAM \$20.000

FRAGOLATA ALLA PANNA

FRUTILLAS CON CREMA
STRAWBERRIES AND CREAM \$19.000

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 \$17.000

PALLONCINO DI CIOCOLATTO

GLOBO DE CHOCOLATE DERRETIDO CON CHEESECAKE DE MARACUYÁ
CHOCOLATE BALLOON THAT MELTS INTO PASSION FRUIT CHEESECAKE \$24.000

MOUSSE AL PISTACHO

MOUSSE CASERO DE PISTACHO Y CHOCOLATE BLANCO
PISTACCHIO AND WHITE CHOCOLATE MOUSSE \$26.000

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 \$79.000

PANQUEQUE NAPOLITANO para compartir

PANQUEQUE DE MANZANA, SALSA DE CAMELO, SAMBAYÓN, FRUTAS SECAS Y DE ESTACIÓN CON HELADO
APPLE PANCAKE, CAMEL SAUCE, ZABAIONE, ICE CREAM AND ASSORTED FRUITS TO SHARE \$83.000

CAFÉ/TÉ ESPECIALES COFFEE/SPECIAL TEAS

CAFÉ EXPRESSO JARRITO

COFFEE \$5.500

CAPUCCINO

CAPUCCINO \$7.000

CAFÉ EXPRESSO

COFFEE \$5.000

CAFÉ EXPRESSO ITALIANO

ITALIAN EXPRESS COFFEE \$7.000

CAFÉ DOBLE

COFFEE \$6.000

TÉ

TEA \$5.000

