

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	\$16.000	\$22.000
MOZZARELLA MILANESA BREADED MOZZARELLA	\$16.000	\$23.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$16.000	\$23.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$39.000	\$53.000
RABAS A LA ROMANA FRIED CALAMARI	\$27.000	\$42.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$122.000	\$224.000
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	\$27.000	\$39.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$29.000	\$41.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$15.000	\$22.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$187.000
ENVOLTINIS DE BERENJENA Y RICOTA GRATINADOS FINE EGGPLANT STUFFED WITH RICOTA, TOMATO SAUCE AND MOZZARELLA	\$16.000	\$22.000

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$50.000
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	\$24.000	\$36.000
BOQUERONES ANCHOVIES IN OLIVE OIL	\$27.000	\$38.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES	\$38.000	\$60.000
(FOR 3/4 PEOPLE)		

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	\$15.000	\$18.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$20.000	\$30.000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$18.000	\$23.000
CEASAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$14.000	\$18.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$17.000	\$22.000
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING ..	\$17.000	\$22.000
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	\$14.000	\$18.000
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPRES, TUNA OR CHICKEN, GOAT CHEESE	\$16.000	\$28.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$33.000	\$48.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH TOMATO AND BASIL	\$30.000	\$45.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$55.000	\$72.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$37.000	\$52.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$39.000	\$55.000
GNOCCHI A LA CIROCCO POTATO GNOCCHI IN SPINACH AND PARMESAN CREAM	\$34.000	\$49.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$52.000	\$69.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$44.000	\$61.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$32.000	\$46.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$34.000	\$61.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$120.000	\$215.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$37.000	\$58.000
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		\$58.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND MUSHROOMS	\$39.000	\$60.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE	\$33.000	\$48.000
GNOCCHI POMODORO Y BASILICO		
GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE	\$34.000	\$49.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO		
TOSSED WITH CLAMS AND WHITE WINE	\$32.000	\$55.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION	\$35.000	\$48.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSED IN POMODORO WITH BABY SQUIDS	\$45.000	\$69.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO	\$35.000	\$50.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER	\$35.000	\$51.000
BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$37.000	\$52.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$37.000	\$53.000
PASTA SECA AL FRUTTI DI MARE		
GUITAR STRINGS PASTA TOSSED WITH FRESH SEAFOOD IN POMODORO SAUCE	\$64.000	\$99.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$54.000	\$78.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$36.000	\$52.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$72.000	\$103.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$38.000	\$63.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$45.000	\$67.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$45.000	\$66.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$51.000	\$72.000

VEGAN OPTIONS UPON REQUEST



MEATS

LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON AND CREAMY POTATOES IN DEMI GLACE SAUCE	\$50.000	\$84.000
LOMO A LA CASTAÑA CON PURÉ DE BATATA FILET MIGNON IN SWEET CHESTNUT SAUCE WITH SWEET POTATOES	\$50.000	\$84.000
LOMO GRILLÉ GRILLED FILET MIGNON	\$50.000	\$84.000
MILANESA HORACIO BREADED FILET MIGNON WITH ROMAN SALAD	\$37.000	\$52.000
MILANESA NAPOLITANA CON CUERDAS DE GUITARRA BREADED FILET MIGNON BAKED WITH HAM, CHEESE AND GUITAR STRINGS PASTA ON THE SIDE	\$44.000	\$65.000

FISHES / SEAFOOD



	Individual portion	For 2 people
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	\$25.000	\$44.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$25.000	\$44.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$26.000	\$45.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	\$26.000	\$45.000

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 \$78.000

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

\$5.600

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS

Especiales

CARPACCIO DI SALMONE E POLPO

FINAS LÁMINAS DE SALMÓN FRESCO, PULPO ESPAÑOL CON RÚCALA Y JUGO DE LIMÓN
SALMON AND FRESH OCTOPUS CARPACCIO

\$49.000

BURRATINA AL PESTO

BURRATA, TOMATES CHERRY, PESTO DE RUCULA ALBAHACA Y PISTACHO
BURRATA, CHERRY TOMATOES, ARUGULA, BASIL AND PISTACHIO PESTO

\$32.000

PAPPARDELLE AL TARTUFFO E RICOTTA

PASTA RELLENA DE RICOTTA, TRUFA BLANCA CON PESTO DE RUCULA ALBAHACA Y PISTACHO
PAPARDELLE FILLED WITH RICOTTA WHITE TRUFFLE AND ARUGULA BASIL AND PISTACHIO PESTO

\$34.000

SPAGUETTI AL POMODORO E POLPETTE

PASTA ITALIANA AL POMODORO CON ALBÓNDIGAS DE CARNE
SPAGUETTI WITH MEATBALLS

\$37.000

PAPAS FRITAS CON ACEITE DE TRUFA

PAPAS FRITAS CONDIMENTADAS CON HIERVAS, QUESO PARMESANO Y ACEITE DE TRUFA BLANCA
WITH SPICES, PARMESAN CHEESE AND TRUFFLE OIL

\$14.000

PANNA COTTA ALL'ARANCIA

CON NARANJAS CARAMELIZADAS Y ALMÍBAR DE NARANJA
ORANGE PANACOTTA

\$9.000

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 \$10.600

HELADO FREDDO

"FREDDO" ICE CREAM \$9.200

ENSALADA DE FRUTA

ENSALADA DE FRUTAS FRESCAS DE ESTACIÓN
FRESH FRUIT SALAD \$9.200

PANQUEQUE DE MANZANA CON HELADO

WARM CREPE WITH APPLES, CARAMEL AND ICE-CREAM \$11.300

EGOISTA DE CHOCOLATE CON HELADO

WARM CHOCOLATE VOLCANO SERVED WITH ICE-CREAM \$11.300

TORTA HUMEDA DE CHOCOLATE

CHOCOLATE FUDGE CAKE WITH ICE-CREAM AND BERRIES COULIS \$10.300

CRÉPE PIEGARI

PANQUEQUES TIBIOS RELLENOS DE DULCE DE LECHE CON SALSA DE CHOCOLATE, NUECES Y HELADO
VAINILLA ICE-CREAM AND ALMOND DESSERT \$14.400

TIRAMISÚ HELADO PIEGARI

CON VAINILLA, CAFÉ, LICOR, HELADO Y CHOCOLATE
OUR ICE VERSION OF THE TIRAMISU \$15.000

TARTA TIBIA DE MANZANA CON HELADO

WARM APPLE TART WITH ICE-CREAM \$11.400

FLAN CASERO

HOMEMADE CUSTARD (CREME CARAMEL) \$7.000

POSTRE ALMENDRADO "EL FUNDADOR"

ALMOND ICE CREAM TOPPED WITH CRISPY ALMONDS \$8.600

TIRAMISÚ TRADICIONAL

CON BISCOCHO DE VAINILLA, MOUSE DE CAFE Y MASCARPONE ITALIANO
SPONGE CAKE, COFFEE CREAM AND CHOCOLATE, ITALIAN MASCARPONE \$15.000

ZABAGLIONE

YEMA DE HUEVO, AZÚCAR Y MARSALA
ITALIAN CUSTARD \$10.600

DON PEDRO

HELADO DE CREMA AMERICANA, WHISKY, CREMA Y NUECES
VAINILLA ICE CREAM, WHISKY WHIPPED CREAM AND WALNUTS \$10.300

MOUSSE CASERO

HOMEMADE CHOCOLATE MOUSSE, BLACK CHOCOLATE \$9.700

TOSCANA

SAMBAYON, HELADO, FRUTILLA, ALMENDRAS Y SALSA DE CARAMELO
ZABAIONE, ICE CREAM, STRAWBERRIES AND CARAMEL SAUCE \$9.700

FIorentina

SAMBAYON, HELADO, CASTANAS Y CHOCOLATE
ZABAIONE, ICE CREAM, CHESTNUTS AND CHOCOLATE \$9.700

PIEGARI

PICCOLA

MERENGUE, HELADO Y ZAMBAYON FRIO
MERENGUE, ICE CREAM AND COLD ZABAIONE \$10.100

LIMONATA

MOUSSE DE LIMON, MERENGUES, HELADO Y SALSA DE FRUTOS ROJOS
LEMON MOUSSE, MERENGUE, ICE CREAM Y BERRIES TOPPING \$10.100

AMARETTO

MOUSSE DE CHOCOLATE, HELADO Y AMARETIS
CHOCOLATE MOUSSE, ICE CREAM AND AMARETTI-ALMONDS BISCUITS \$10.100

MERINGATA

MERENGUE, HELADO, FRUTILLA, CREMA Y SALSA DE CARAMELO
MERENGUE, ICE CREAM, STRAWBERRIES AND CARAMEL TOPPING \$10.100

CARAMELATA DE FRAGOLA

FRUTILLAS FLAMBEADAS CON HELADO Y ALMENDRAS
GLACED STRAWBERRIES WITH ICE CREAM AND ALMONDS \$11.800

BISCUIT FREDDO

MOUSSE DE CHOCOLATE, HELADO, MERENGUES Y SALSA DE CHOCOLATE
CHOCOLATE MOUSSE, ICE CREAM, MERENGUE AND CHOCOLATE TOPPING \$9.800

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 \$10.700

CRÉPE VENECIANO

PANQUEQUE, HELADO, SALSA DE NARANJA Y CREMA PASTELERA
PANCAKE, ICE CREAM, ORANGE SAUCE AND CUSTARD CREAM \$10.700

FRAGOLATA ALLA PANNA

FRUTILLAS CON CREMA
STRAWBERRIES AND CREAM \$10.700

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 \$9.800

PALLONCINO DI CIOCOLATTO

GLOBO DE CHOCOLATE DERRETIDO CON CHEESECAKE DE MARACUYA
CHOCOLATE BALLON THAT MELTS INTO PASSION FRUIT CHEESECAKE \$15.000

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 \$53.200

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 \$54.400

CAFÉ/TÉ ESPECIALES COFFEE/SPECIAL TEAS

CAFÉ EXPRESSO JARRITO

COFFEE \$4.100

CAPUCCINO

CAPUCCINO \$5.200

CAFÉ EXPRESSO

COFFEE \$4.000

CAFÉ EXPRESSO ITALIANO

ITALIAN EXPRESS COFFEE \$4.000

CAFE DOBLE

COFFEE \$4.700

TÉ

TEA \$5.200

