

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
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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
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RISSOTTO MILANESA CON OSOBUCO BASED ON SAFFRON RICE WITH OSSOBUCO	\$24.700	\$37.000
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RISSOTTO DE SOLOMILLO DE LOMO TERNERA RISOTTO WITH FILET MIGNON	\$39.300	\$51.000
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MILANESA NAPOLITANA CON CUERDAS DE GUITARRA SIRLOIN PARMEGIANA WITH PASTA	\$24.000	\$34.900
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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
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PROSCIUTTO DI PARMA (ITALIANO) IMPORTED RAW HAM		MARKET PRICE
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MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$12.300	\$18.800
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BOQUERONES ANCHOVIES IN OLIVE OIL	\$10.300	\$14.500
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ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES FOR 3/4 PEOPLE	\$19.900	\$31.500
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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

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SUGERENCIAS

BURRATA

En colchon de rucula, tomates cherry y jamón crudo
Burrata with arrugula, cherry tomatoes and prosciutto

\$26.300

ASADO CRIOLLO ESPECIAL (900g)

Special Creole Beef short ribs

\$45.700

COSTILLAS CORDERO PATAGONICO

Patagonian Lamb Chops

\$32.000

COLITA DE CUADRIL AHUMADA CON PAPAS RUSTICAS Y PAPAS A DOS TIEMPOS (para compartir)

*Smoked Tail of Rump with rustic potatoes and premium french fries
to Share*

\$47.300

PARRILLADA PIEGARI

(para 2 a 3 personas)

Carnes asadas, achuras, empanadas,
ensaladas y papas fritas
*Assorted variety meats, turnovers,
salad and french fries*

\$94.500

PARRILLADA DE VERDURAS

(para 2 a 3 personas)

Portbello, Cebolla, Morrones, Zucchini, Berenjena,
Esparragos, Choclo, Zanahoria, Calabaza
grilled barbecued vegetables

\$17.500

CARNE KOBE-BEEF

BIFE DE CHORIZO (370g)

New York steak

\$115.500

OJO DE BIFE (370g)

Rib eye steak

\$115.500

DEGUSTACIÓN DE CORTES

Fino de bife, fino de ojo de bife, 1/2 asado banderita, 1/2 ribs de cordero,
1/2 matambrito de cerdo y ensalada o papas fritas

Selected cuts of meats

\$78.800



ENTRADAS FRÍAS

COLD
APPETIZERS

MOZZARELLA CAPRESE

Mozzarella, tomate, albahaca y aceite de oliva

Mozzarella, tomatoes, basil and olive oil

Porc.
individual

Para
2 personas

\$12.300 \$18.800

VARIEDAD DE BRUSCHETTAS

Jamón crudo, mozzarella de bufala, salmón ahumado y berenjena siciliana

Prosciutto, bufala mozzarella, smoked salmon and sicilian style eggplant

\$14.000 \$22.000

CARPACCIO DE LOMO

Finas láminas de lomo de novillito marinadas en jugo de limón con rúcula, parmesano y alcaparras

Tenderloin beef slices marinated in lemon juice with rocket, capers and parmesan

\$20.800 \$26.000

JAMÓN CRUDO NACIONAL

Jamón crudo nacional

Argentine ham

\$13.000 \$15.600

JAMÓN CRUDO DI PARMA (ITALIANO)

Jamón crudo

Italian ham

Precio Mercado

BERENJENAS A LA SICILIANA



Roasted bell peppers, onions and eggplant

\$6.300 \$9.400

JAMÓN CRUDO Y MOZZARELLA

Antipasto de jamón crudo, mozzarella, tomates secos y olivas

Prosciutto, mozzarella sundried tomatoes and olives starters

\$13.000 \$21.200

ANTIPASTO

Variedad de quesos, fiambres y vegetales

Assorted italian cold cuts, cheese and vegetables to share

\$19.900 \$31.500



ENTRADAS CALIENTES

HOT
APPETIZERS

PROVOLETA PIEGARI

Con tomates secos

Grilled provolone cheese slice with sundried tomatoes

Porc.
individual

Para
compartir

\$10.000

HONGOS PORTOBELLO A LA PLANCHA



Hongos portobello asados con reducción de balsámico

Grilled Portobello mushrooms with balsamic syrup

\$7.800

\$12.200

EMPANADAS CASERAS

Carne cortada a cuchillo, cordero, caprese, queso y cebolla jamón y queso

Meat, lamb, caprese, onion and cheese, or ham and cheese argentine empanadas

\$2.400

RABAS A LA ROMANA

Aros de calamar fritos a la romana

Fried battered calamari

\$15.600

\$24.500

BUÑUELOS DE ESPINACA

Spinach fritters

\$5.900

\$9.400

BUÑUELOS DE ESPINACA A LA PLANCHA

Libres de Gluten - Apto Celiacos

Grilled spinach fritters - Gluten Free



\$5.900

\$9.400

BUÑUELOS DE CALABAZA A LA PLANCHA

Libres de Gluten - Apto Celiacos

Grilled pumpkin fritters - Gluten Free



\$5.900

\$9.400



ENSALADAS

SALADS

CÉSAR CON LANGOSTINOS

Prawns Cesar salad

Porc.
individual

Para
compartir

\$10.500 \$15.800

CÉSAR CON POLLO

Chicken Cesar salad

\$9.300 \$12.200

CÉSAR

Lechugas mixtas, aderezo César, crutones de pan de campo, anchoas y queso parmesano

\$7.200 \$9.300

ENSALADA VERDE

Mix de hojas verdes



\$5.500 \$7.200

COLE SLAW

Zanahoria, repollo colorado y blanco con aderezo especial

\$5.200

RECOVA

Espinaca fresca, palta, tomates, queso de cabra y reduccion de aceto balsámico

\$7.400 \$9.300

ROMANA

Rúcula y queso parmesano

\$7.400 \$9.300

ENSALADA COBB CON POLLO GRILLADO

Pollo grillado, chochlo, huevo duro, lechuga, panceta agumada,cebolla morada, palta tomate cherry

\$11.000

PACIFICO CON SALMON GRILLADO

Salmon Grillado,huevi poche, rúcula, queso parmesano y tomates cherry

\$16.200

CAPRESE

Tomates, bocconcini de mozzarella, albahaca pimienta negra y aceite de oliva

\$6.700 \$8.900

NÓRDICA

Espinaca, ricota, cebolla morada, salmón ahumado, semillas de sésamo y vinagreta de mostaza

\$14.600

TRADICIONAL (para armar a gusto)

\$6.900 \$9.300

ESPECIAL

con palmitos, aceitunas,queso de cabra, esparragos pollo, atun, chapigñon

\$7.900 \$14.500

PARRILLA AL CARBÓN
CHARCOAL GRILL



ACHURAS/ENTRAILS

	Porc. individual	Tradicional p/compartir
CHORIZO CASERO <i>Pork and beef sausage</i>	\$2.800	
CHORIZO AL PAN <i>Sausage on bread</i>	\$3.800	
MORCILLA <i>Traditional black sausage</i>	\$2.700	
MOLLEJAS <i>Heart sweetbreads</i>	\$12.700	\$19.500
CHINCHULINES TIERNIZADOS <i>Grilled Trip intestines</i>	\$7.500	\$10.000
RIÑONCITOS AL GUSTO Parrilla, provenzal o al vino blanco <i>Your Choice: grilled kidneys or provencale or wine sauce</i>	\$7.500	\$10.000
SELECCIÓN DE ACHURAS Mollejas, riñoncitos, chinchulines, chorizo, morcilla y salchicha parrillera <i>Grill starters selection to share: sweetbreads, kidneys, veal intestines, black and pork sausage</i>		\$30.000

VACUNO PREMIER/PREMIER BEEF

BIFE DE CHORIZO PREMIER (400 GRS) <i>Boneless rib steak (New York steak)</i>	\$ 31.400
OJO DE BIFE PREMIER (400 GRS) <i>Rib eye steak</i>	\$ 31.400

PARRILLA AL CARBÓN CHARCOAL GRILL



VACUNO/BEEF	Porc. individual	Tradicional p/compartir
BIFE DE CHORIZO (400g) <i>New York steak</i>	\$20.900	
OJO DE BIFE (400g) <i>Rib eye steak</i>	\$20.900	
BIFE DE COSTILLA CON LOMO (900g) <i>T-Bone steak</i>	\$45.900	
BIFE DE COSTILLA CON LOMO (400g) <i>T-Bone steak</i>	\$29.700	
MEDALLÓN DE LOMO (300g) <i>Filet Mignon</i>	\$27.900	
BIFE DE LOMO (600 GRS) <i>Filet Mignon</i>	\$43.000	
OJO DE BIFE AUSTRALIANO <i>Australian Rib eye steak</i>	\$49.000	
ASADO DE TIRA BANDERITA <i>Beef short ribs "banderita"</i>	\$21.900	\$33.300
BABY BEEF (550g/1100g) <i>Double size rib bonless steak</i>	\$28.200	\$44.500
PICAÑA/PUNTA DE S (400 GRS) <i>Rump cap</i>	\$27.500	
COSTILLAS PIEGARI (800g) <i>Ribe eye whit bone</i>	\$31.500	
VACÍO ESPECIAL (650g) <i>Flank steak</i>	\$30.700	
BROCHETTE DE LOMO CON PAPAS REJILLA <i>Beef tenderloin, vegetables and bacon skewer</i>	\$32.700	

PARRILLA AL CARBÓN CHARCOAL GRILL



POLLO/CHICKEN

Porc. individual Tradicional p/compartir

POLLO CON GUARNICIÓN

Chicken

1/4 de pollo con guarnición	\$12.600
1/2 pollo con guarnición	\$21.200

BROCHETTE DE POLLO CON PAPAS REJILLAS

Pollo pechuga, cebolla, morron y panceta \$15.900

CORTES DE CERDO/PORK

CARRÉ DE CERDO CON SALSA BBQ CASERA

Pork rack with homemade BBQ sauce \$18.900

BROCHETTE DE SOLOMILLO DE CERDO CON CIRUELAS Y PANCETA

Spiedini pork tenderloin with bacon and plums \$21.000

MATAMBRITO DE CERDO

Pork ank steak \$19.200

PESCADO/FISH

PARRILLADA ESPECIAL DE PESCADOS

Salmón, langostinos, pulpo español, calamarettes,
labadejo, rabas, papas al natural, cebolla
y morones asados

Premium fish BBQ \$54.000 \$99.600

FILET DE PACU

Con Guarnicion \$25.200 \$47.300

SALMÓN ROSADO

Con Guarnicion \$37.800 \$60.900

BROCHETTE DE SALMON CON PAPAS REJILLAS

Salmon, cebolla y morron \$37.000

OTRAS CARNES, AVES Y PESCADOS/OTHER

COSTILLAS DE CORDERO PATAGONICO

Lamb chops \$32.000

DEGUSTACIÓN DE CORTES

fino de bife, fino de ojo de bife, ½ asado banderita,
½ ribs de cordero, ½ matambrito de cerdo

Selects cuts of meat \$78.800



PASTA ARTESANAL

HAND MADE
PASTA

CUERDAS DE GUITARRA AL POMODORO BASILICO

Fina pasta casera con salsa de tomates y albahaca

Porc. individual	Para compartir
\$15.600	\$23.500

RAVIOLES DE CORDERO

Rellenos de cordero con crema de hongos

\$19.700	\$28.700
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SORRENTINOS A LA FRANCESA

Raviolones rellenos de jamón y mozzarella gratinados con salsa bechamel, jamón y parmesano

\$22.600	\$32.300
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RAVIOLES A LA SCROFFA

Rellenos de Espinaca y Ricotta
Gratinados con Salsa Pomodoro, Crema y Parmesano

\$18.400	\$27.600
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PASTA CON BROCOLI AGLIO E OLIO

Pasta seca de semola sateado con oliva, ajo albahaca, nueces y brocoli



\$19.200	\$27.300
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PASTA ARTESANAL APTO CELIACOS



HAND MADE
PASTA
SUITABLE CELIACS



FETTUCCINI POMODORO

Fettuccini artesanales sin T.A.C.C.
acompañado de salsa pomodoro apto celíacos

Porc. individual	Para compartir
\$16.800	\$24.900

ÑOQUIS DE PAPA

Ñoquis de papa libres de gluten
acompañado de salsa pomodoro apto celíacos

\$16.900	\$24.800
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SOLICITAR PANERA LIBRE DE GLUTEN
CONSULTAR POR MAS OPCIONES APTAS PARA CELIACOS



RISSOTTOS

RISSOTTO PRIMAVERA
base de arroz azafranado y
verduras seleccionadas

<i>Rice with saffron and selected vegetables</i>	\$20.000	\$33.000
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RISSOTTO FUNGHI
base de arroz azafranado y
hongos

<i>Rice with saffron and mushrooms</i>	\$26.500	\$39.700
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CONSULTAR OPCIONES DE RISSOTTO PRIMAVERA Y FUNGHI VEGANOS





COCINA <i>OTHER SPECIALITIES</i>	MILANESAS DE LOMO CON GUARNICIÓN	\$20.000	\$28.400
	<i>Breaded sliced tenderloin with side order</i>		
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	MILANESAS NAPÓLITANA CON CUERDAS DE GUITARRA	\$24.000	\$34.900
	<i>Sirloin Parmegiana With Pasta</i>		
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	SUPREMAS DE POLLO CON GUARNICIÓN		
	<i>Breaded chicken breast with side order</i>		
		\$16.800	\$24.200

GUARNICIONES Y VEGETALES

	Porc. individual	Tradicional p/compartir
MORRONES A LAS BRASAS Roasted red peppers _____	\$4.200	\$8.300
PAPAS A LA CREMA Potato gratin with cream and parmesan cheeses _____	\$ 4.500	
VEGETALES A LAS BRASAS Assorted grilled vegetables _____	\$6.300	\$8.200
PAPAS AL PLOMO RELLENAS Baked potatoes stuffed with cream cheese, green onion and parmesan cheese _____	\$6.200	
ESPINACAS AL GUSTO Aglio olio o a la crema Choice of spinnach: sauteewith garlic and olive oil or cream _____	\$6.300	\$11.000
PURÉ de papas, batatas y/o calabaza Meshed potatoes, sweet potatoes and/or pumpkin _____	\$5.300	
PAPAS FRITAS REJILLA <i>French gaufrette fries</i> _____	\$4.500	\$5.800
PAPAS/BATATAS FRITAS BASTÓN Traditional french fries/potatoes fries _____	\$4.500	\$5.800
PAPAS FRITAS ESPAÑOLAS Spanish style fries _____	\$4.500	\$5.800
BROCCOLI AL GUSTO Aglio olio, a la parmesana o al natural Broccoli whith garlic and olive oil, or baked with parmesan cheese, or steamed _____	\$6.300	\$11.900

SERVICIO DE MESA / TABLE SERVICE

\$2750

*Precios expresados en pesos argentinos
(prices are expressed in Argentinean pesos)*

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 PIEGARI 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 PIEGARI 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
Meringue, ice cream and cold zabaione _____ \$6.400

LIMONATA

Mousse de limon, merengues, helado y salsa de frutos rojos
Lemon mousse, meringue, ice cream y berries topping _____ \$6.400

AMARETTO

Mousse de chocolate, helado y amaretis
Chocolate mousse, ice cream and amaretti-almonds biscuits _____ \$6.400

MERINGATA

Merengue, helado, frutilla, crema y salsa de caramelo
Meringue, ice cream, strawberries, and caramel topping _____ \$6.400

CARAMELLATA DE FRAGOLA

Frutillas flambeadas con helado y almendras
Glaced strawberries with ice cream and almonds _____ \$7.500

BISCUIT FREDDO

Mousse de chocolate, helado, merengues y salsa de chocolate
Chocolate Mousse, ice cream, meringue and chocolate topping _____ \$6.100

PROFITEROLES

Masa dulce rellena de crema de pastelera, bañada en chocolate y helado de crema amaricana
Sweet doogh balls filled with custard cream, ice cream and chocolate sauce _____ \$6.200

CREPE VENECIANO

Panquque, helado, salsa de naranja y crema pastelera
Pancake, ice cream, orange sauce and custard cream _____ \$6.800

FRAGOLATA ALLA PANNA

Frutillas con crema
Strawberries and cream _____ \$6.800

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, pistachio _____ \$6.200

PALLONCINO DI CIOCOLATTO

Globo de Chocolate derretido con cheesecake de maracuya
Chocolate balloon that melts into passion fruit cheesecake _____ \$9.500

DEGUSTACION DE POSTRES para compartir

Torta Humeda, Cheesecake, Key Lime Pie, Tiramisu, Torta Manzana, Mousse de chocolate, Helado y Frutas
Dessert Tasting: Chocolate Cake, cheesecake, key lime pietiramisu, Ice crem, Apple Pie, Chocolate Mousse, Fresh Fruit . to share _____ \$34.400

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 _____ \$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