

RECOMMENDATIONS

STARTERS

	Individual portions	to share
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$8.800	\$14.600

BERENJENAS AL HORNO
BAKED EGGPLANTS

\$14.200 \$20.500

MAIN COURSE

	Individual portions	to share
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HOME MADE PAPARDELLE
WITH TRUFFLE OIL AND MUSHROOMS

\$32.600 \$54.000

PORCINI MUSHROOM RISSOTTO
INFUSED WITH TRUFFLE OIL

\$48.900 \$70.200

RISSOTTO MILANESA CON OSOBUCCO
BASED ON SAFFRON RICE WITH OSSOBUCCO

\$40.400 \$60.200

RISSOTTO DE SOLOMILLO DE LOMO TERNERA
RISOTTO WITH FILET MIGNON

\$63.900 \$83.000

MILANESA NAPOLITANA CON CUERDAS DE GUITARRA
SIRLOIN PARMEGIANA WITH PASTA

\$37.100 \$54.400

COLD APPETIZERS

	Porc. individual	Para 2 personas
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROCIUTTO		\$42.900
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	\$79.900	\$158.700
PROSCIUTTO DI PARMA (ITALIANO) IMPORTED RAW HAM	\$22.900	\$36.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$20.100	\$30.600
BOQUERONES ANCHOVIES IN OLIVE OIL	\$20.500	\$30.500
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES FOR 3/4 PEOPLE	\$32.500	\$51.200



HOT APPETIZERS

	Individual portions	to share
ARANCINI BREADED RICE BALLS FILLED WITH CHEESE ACCOMPANIED WITH TOMATO SAUCE	\$13.800	\$19.800
MOZZARELLA MILANESA MOZZARELLA PARMIGIANA	\$14.400	\$20.500
BERENJENAS AL HORNO BAKED EGGPLANTS	\$14.400	\$20.500
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN GARLIC SAUCE AND CREAM	\$34.700	\$47.900
RABAS A LA ROMANA FRIED CALAMARI	\$24.400	\$38.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$154.700	\$211.400
GAMBAS AL AJILLO PRAWNS IN GARLIC SAUCE	\$40.800	\$58.100
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$38.000	\$54.500
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$24.300	\$34.800
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$25.400	\$36.200
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$13.400	\$19.100
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$169.400
ENVOLTINIS DE BEREJENA Y RICOTA SHEETS EGGPLANT STUFFED WITH RICOTA WITH TOMATO SAUCE AND DRATIN CHEESE	\$14.300	\$19.400
OSTRAS FIORENTINAS OYSTERS, ONION, CHMAPIGNON, SPINACH, CREAM, GRTINATED PARMESAN CHEESE	\$29.400	\$57.200



SALADS

	Individual portions	to share
ROMANA ROCKET LEAVES AND PARMESAN CHEESE	\$12.200	\$15.300
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$17.000	\$25.700
CHICKEN CAESAR CHIKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$15.300	\$19.800
CAESAR LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$11.900	\$15.300
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$11.000	\$14.500
WALDORF GREEN APPLES, CELERY, NUTS CREAM AND MAYONNAISE	\$9.600	\$13.800
RECOVA SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING	\$12.200	\$15.300
TRADICIONAL TRADITIONAL SALAD WITH INGREDIENETS OF YOUR CHOISE: LETTUC, CHICORY LEAVES, ROCKET LEAVES, WATERCRESS, SPINACH, CARROT, CELERY, ONION, TOMATO, BOILED POTATOES, GREEN BEANS, CUCUMBER, BEET, EGG.	\$11.300	\$15.300
ESPECIALES SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPERS, TUNA OR CHICKEN, GOAT CHEESE	\$13.100	\$23.600



HOMEMADE PASTA

	Individual portions	to share
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTE TOSSED WITH TOMATO AND BLACK OLIVES	\$27.600	\$40.800
CUERDAS DE GUITARRA AL FRUTI DI MARE GUITAR STRINGS PASTA TOSSED WITH FRESH SEAFOOD	\$62.400	\$89.600
CREPE DE CENTOLLA CENTOLLA CREPE WITH CREAM SAUCE	\$116.100	\$184.200
FUSSILLI SCARPARO HAND TWISTED PASTA WITH TOMATO AND BASIL	\$26.800	\$36.300
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM	\$49.300	\$64.400
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH TOMATO SAUCE AND CREAM	\$30.100	\$45.000
RAVIOLE DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$32.000	\$46.700
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN CREAM OF ALMONDS AND MUSHROOMS	\$43.300	\$61.800
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$36.900	\$52.500
CAPPELLETTI VERDI ALLA VALDOSTANA BAKED WITH GRUYERE CHEESE	\$28.700	\$40.800
CANELLONI ALLA BOLOGNESE E PANNA FILLED PASTA WITH MEAT SAUCE AND CREAM	\$30.300	\$55.100
GNOCCHI A LA CIROCCO POTATO DUMPLINGS IN SPINACH AND PARMESAN CREAM	\$27.600	\$40.600
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$30.900	\$52.100
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 -		\$45.800



ARTISAN PASTA SUITALE FOR CELIACS



FETTUCCINE POMODORO Y BASILICO
 ARTISAN FETUCCINI WITHOUT T.A.C.C. ACCOMPANIED BY
 CELIACO-FRIENDLY POMODORO SAUCE

	Porc. individual	Para 2 personas
	\$27.500	\$40.800

GNOCCHI POMODORO Y BASILICO
 GNOCCHI DE PAPA LIBRES DE GLUTEMN ACOMPAÑADO DE SALDA POMODORO APTO CELIACO

	\$27.600	\$40.600
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REQUEST GLUTEN FREE BREAD BASET
 CHECK MORE SUITABLE CELIAC OPTIONS



DRIED PASTA

	Individual portions	to share
SPAGHETTI VONGOLE BIANCO OLIVE, GARLIC, PEPERONCCINO, SALT, PEPECCINO, SALT, PEPPER, VVINE, FISH FURNET, BROTH	\$27.500	\$48.700

PENNE RIGATE AMATRICIANA
 PENNE RIGATE WITH BACON AND WINE

	\$31.300	\$43.800
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LINGUINE NERO DI SEPIA CON CHIPIRONES
 LINGUINE WITH SQUID INK IN TOMATO SAUCE AND SQUIDS.

	\$43.400	\$61.700
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PAPPARDELLE AL PESTO
 PAPPARDELLE WITH BASIL AND NUTS

	\$25.500	\$40.800
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SPAGHETTI CACIO E PEPE
 SPAGHETTI TOSSED WITH PARMESAN, CREAM AND PEPPER

	\$30.800	\$45.800
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PASTA CON BROCOLI AGLIO E OLIO
 SEMOLINA PASTA SAUTEED OLIVE OIL, GARLIC,
 BASIL, ALNUT AND BROCCOLI.

	\$31.400	\$44.400
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CAPELLINI AL TUCO CASERO
 ITALIAN PASTA ACCOMPANIED WITH HOMEMADE SAUCE BASED ON
 TOMATO, CELERY, BASIL AND ONION

	\$27.600	\$40.800
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RISOTTO

	Individual portions	to share
RISOTTO CON FUNGHI WITH MUSHROOMS	\$43.500	\$64.900

RISOTTO A LA VALENCIANA
 VALENCIAN STYLE WITH CHICKEN

	\$32.200	\$46.200
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RISOTTO CON MARISCOS
 WITH FRESH SEAFOOD

	\$64.700	\$92.500
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RISOTTO PRIMAVERA
 BASED ON SAFFRON RICE AND SELECTED VEGETABLES

	\$32.500	\$53.800
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CHECK VEGAN RISOTTO OPTIONS



RISOTTO

	Individual portions	to share
RISOTTO A LA PLANCHA CON CHIPIRONES SOUSE OF PEPPER AND ALMONDS WITH CREAM	\$40.200	\$59.700
RISSOTTO MILANESA CON OSOBUCCO BASED ON SAFFRON RICE WITH OSSOBUCCO	\$40.600	\$60.200
RISSOTTO CON RAGU DE CORDERO Y AZAFRAN EN HEBRAS RISOTTO WITH LAMB RAGU AND SAFFRON	\$45.700	\$65.100

MEATS

	Porc. individual	Para 2 personas
LOMO A LA PIMIENTA CON PAPAS A LA CREMA FILET MIGNON WITH DEMI GLACE SAUCE AND PEPPER	\$43.400	\$72.400
LOMO A LA CASTAÑA CON PURE DE BATATA FILET MIGNON WITH CHESTNUT SAUCE	\$43.400	\$72.400
LOMO GRILLE ROAST FILET MIGNON	300g \$41.300	600g \$69.000
OJO DE BIFE RIB EYE STEAK	400g	\$34.200
BIFE DE CHORIZO NEW YORK STEAK	400g	\$34.200
MILANESA HORACIO BREADED MEAT WITH RECOILS PARMESAN AND CHERRY TOMATO	\$31.800	\$48.900



FISH



	Individual portions	to share
LENGUADO AL POMODORO CON PAPAS SOLE WITH POMODORO SAUCE AND NATURAL POTATOES	\$37.000	\$64.200
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$44.100	\$69.800
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH SPINACH AND CREAM	\$58.700	\$94.400
SALMON ROSADA LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$63.500	\$94.400
BROCHETTE LANGOSTINOS CON VEGETALES GRILLADOS Y COLE SLOW PRANS MARINATED IN BALSAMIC STEEL REDUCTION ACCOMPANIED BY GRILLED VEGETABLES AND FRESH COLE SLOW SALAD		\$49.700
MERLUZA NEGRA (500g) GRILLED CHILEAN SEABASS WITH SPINACH AND CREAM		\$132.500
BISCAYAN COD (500g) WITH NATURAL POTATOES AND FRESH TOMATOES SAUCE 500 GRAMS		\$69.500



	1/4 Porc.	1/2 Porc.
POLLO A LA CALABRESA CHICKEN WITH CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$22.600	\$39.200
POLLO A LA GUADALUPE CHICKEN WITH WHITE WINE, MUSHROOMS, CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$22.600	\$39.200
POLLO DESHUESADO A LA FIORENTINA FRIED BONELESS CHICKEN WITH SPINACH AND CREAM	\$23.700	\$40.800

	Porc. individual	To Share
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS IN GREEN ONION SAUCE	\$22.900	\$40.800
LOMITOS DE POLLO A LA CREMA CON CHAMPIGNON CHICKEN LOINS TOSSED IN CREAM OF MUSHROOMS	\$22.900	\$40.800
LOMITO DE POLLO PIZZAIOLA CHICKEN LOINS WITH POMODORO SAUCE AND MUZZARELLA ACCOMPANIED BY POTATO NOISETTE	\$22.900	\$40.800

TABLE SERVICE
\$4.600

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS



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PIZZA

PIZZA DE MASA ESTILO ITALIANO

MARGARITA

MOZARELLA FLOR DI LATTE, POMODORO Y ALBAHACA

\$33.600

NAPOLITANA

RODAJAS DE TOMATE, AJO, MOZARELLA FLOR DI LATTE

\$37.100

FUGAZETA

CEBOLLA Y QUESO MOZARELLA ITALIANO

\$37.100

RUCULA

MOZARELLA FLOR DI LATTE, POMODORO, RÚCULA Y JAMÓN CRUDO

\$39.900

BURRATA

BURRATA, POMODORO CON TOMATE CHERRY, RÚCULA Y JAMÓN CRUDO

\$57.400

VEGETALES ASADOS

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

\$35.300

POLLO A LAS BRASAS

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

\$37.100

MORADA

CEBOLLA CARAMELIZADA, QUESO FETA DE CABRA Y POMODORO

\$43.500

AHUMADO

QUESO FETA DE CABRA, SALMON AHUMADO Y ALCAPARRAS

\$43.500

EXTRAS

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

\$7.700

EXTRAS ESPECIALES

ROQUEFORT, MORTADELLA CON PISTACHO, PROVOLONE, PEPPERONI, ATUN

\$14.300





POSTRES/ DESSERT

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>	\$10.600
HELADO FREDDO <i>"Freddo" Ice Cream</i>	\$9.200
ENSALADA DE FRUTAS Ensalada de frutas frescas de estación <i>Fresh fruits salad</i>	\$9.200
PANQUEQUE DE MANZANA CON HELADO <i>Warm crepe with apples, caramel and ice-cream</i>	\$11.300
EGOISTA DE CHOCOLATE CON HELADO <i>Warm chocolate Vulcano served with ice-cream</i>	\$11.300
TORTA HÚMEDA DE CHOCOLATE c/helado <i>Chocolate fudge cake with ice-cream and berries coulis</i>	\$10.300
CREPÉ PIEGARI Panqueques tibios rellenos de dulce de leche, con salsa de chocolate, nueces y helado <i>Vainilla ice-cream and almond dessert</i>	\$14.400
TIRAMISÚ HELADO PIEGARI Con vainillas, café, licor, helado y chocolate <i>Our ice version of the tiramisú</i>	\$15.000
TARTA TIBIA DE MANZANA CON HELADO <i>Warm apple tart with ice-cream</i>	\$11.400
FLAN CASERO <i>Homemade custard (creme caramel)</i>	\$7.000
POSTRE ALMENDRADO EL FUNDADOR <i>Almond ice cream topped with crispy almonds</i>	\$8.600
TIRAMISÚ TRADICIONAL Con bischocho de vainilla, mouse de café y mascarpone italiano <i>Sponge cake, coffee cream and chocolate, italian mascarpone</i>	\$15.000
ZABAGLIONE Yema de huevo, azucar y marsala <i>Italian Custard</i>	\$10.600
DON PEDRO <i>Helado de crema amaricana, whisky, crema y nueces Vainilla Ice Cream crema amaricana, whisky, whipped cream and walnuts</i>	\$10.300
MOUSSE CASERO <i>Homemade chocolate mousse, black chocolate</i>	\$9.700
TOSCANA <i>Sambayon, helado, frutilla, almendras y salsa de caramelo Zabaione, ice cream, strawberries and caramel sauce</i>	\$9.700
FIorentina Sambayon, helado, castañas y chocolate <i>Zabaione, ice cream, chestnuts and chocolate</i>	\$9.700

POSTRES/ DESSERT

PICCOLA

Merengue, helado, y zambayon frio
Meringue, ice cream and cold zabaione _____ \$10.100

LIMONATA

Mousse de limon, merengues, helado y salsa de frutos rojos
Lemon mousse, meringue, 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
Meringue, ice cream, strawberries, and caramel topping _____ \$10.100

CARAMELLATA 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, meringue and chocolate topping _____ \$9.800

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 _____ \$10.700

CREPE VENECIANO

Panquque, 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, pistachio _____ \$9.800

PALLONCINO DI CIOCOLATTO

Globo de Chocolate derretido con cheesecake de maracuya
Chocolate balloon that melts into passion fruit cheesecake _____ \$15.000

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 _____ \$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

CAFÉ EXPRESSO

Coffee _____ \$4.000

CAFE DOBLE

Coffee _____ \$4.700



CAPUCCINO

Capuccino _____ \$5.200

TÉ

Tea _____ \$4.000

CAFE EXPRESSO ITALIANO

Italian Express Coffee _____ \$5.200