

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$42.000
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 (FOR 3/4 PEOPLE)	\$38.000	\$60.000

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

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	\$21.600
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$16.000	\$21.600
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$39.000	\$50.300
RABAS A LA ROMANA FRIED CALAMARI	\$33.000	\$44.000
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	\$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		\$160.000
ENVOLTINIS DE BERENJENA Y RICOTA GRATINADOS FINE EGGPLANT STUFFED WITH RICOTA, TOMATO SAUCE AND MOZZARELLA	\$16.000	\$22.000
FRIED POLENTA DEEP FRIED POLENTA IN POMODORO SAUCE AND MOZARELLA	\$15.000	\$20.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$34.000	\$49.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$34.000	\$49.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$56.000	\$73.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$39.000	\$53.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$40.000	\$56.000
GNOCCHI A LA CIROCCO POTATO GNOCCHI IN SPINACH AND PARMESAN CREAM	\$31.000	\$46.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$40.000	\$56.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$40.000	\$56.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$40.000	\$56.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$40.000	\$56.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$129.000	\$206.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$38.000	\$59.000
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		\$59.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$40.000	\$59.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE		
GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE.....	\$34.000	\$49.000
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		
TOSSSED WITH CLAMS AND WHITE WINE	\$33.000	\$56.000
PENNE RIGATE AMATRICIANA		
PENNE RIGATE IN BACON AND WINE REDUCTION.....	\$34.000	\$49.000
LINGUINE NERO DI SEPPIA CON CHIPIRONES		
SQUID INK LINGUINI TOSSSED IN POMODORO WITH BABY SQUIDS	\$50.000	\$70.000
PAPPARDELLE AL PESTO		
PAPPARDELLE WITH BASIL AND NUTS PESTO	\$39.000	\$53.000
SPAGHETTI CACIO E PEPE		
SPAGHETTI TOSSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER.....	\$36.000	\$52.000
BRÓCOLI AGLIO E OLIO		
SPAGHETTI TOSSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$34.000	\$49.000
CAPELLINI AL TUCCO CASERO		
THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$32.000	\$47.000
SPAGHETTI AL FRUTTI DI MARE		
SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	\$65.000	\$86.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$45.000	\$75.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$36.000	\$60.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$67.000	\$96.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$36.000	\$60.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$45.000	\$75.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$45.000	\$75.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$45.000	\$75.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	\$36.000	\$60.000

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	\$44.000	\$65.000

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	\$26.000	\$45.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$26.000	\$45.000
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\$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