

HOT APPETIZERS

	Individual portion	For 2 people
PAN DE PIZZA AL PARMEGGIANO PIZZA BREAD WITH PARMESAN	\$13.000	\$20.000
ARANCINI BREADED RICE BALLS FILLED WITH MOZZARELLA CHEESE WITH POMODORO	\$20.000	\$29.000
MOZZARELLA MILANESA BREADED MOZZARELLA	\$20.000	\$29.000
BERENJENAS AL HORNO BAKED EGGPLANTS IN POMODORO AND MOZZARELLA	\$20.000	\$29.000
LANGOSTINOS A LA CREMA DE AJO SHRIMP IN CREAMY GARLIC SAUCE	\$55.000	\$76.000
RABAS A LA ROMANA FRIED CALAMARI	\$42.000	\$55.000
PULPO ESPAÑOL A LA GALLEGA GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$101.000	\$174.000
GAMBAS AL AJILLO PRAWNS IN GARLIC AND OLIVE OIL	\$50.000	\$62.000
LANGOSTINOS MILANO MILANO STYLE SHRIMP	\$61.000	\$82.000
CALAMARETIS FRITOS FRIED LITTLE SQUIDS	\$33.000	\$49.000
OSTIONES A LA PARMESANA LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$37.000	\$53.000
MALFATTI SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$20.000	\$30.000
PULPO GRILLADO GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES	\$102.000	\$170.000

COLD APPETIZERS

	Individual portions	For 2 people
BURRATA CON RÚCULA Y PROSCIUTTO WITH ARUGULA AND PROSCIUTTO		\$52.000
VARIEDAD DE BRUSCHETTAS ASSORTED BRUSCHETTAS	\$37.000	\$53.000
MOZZARELLA CAPRESE MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$30.000	\$42.000
BOQUERONES ANCHOVIES IN OLIVE OIL	\$33.000	\$45.000
ANTIPASTO ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES	\$48.000	\$73.000
(FOR 3/4 PEOPLE)		

SALADS

ROMANA ARUGULA AND PARMESAN CHEESE	\$20.000	\$26.000
PRAWNS CAESAR PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$27.000	\$38.000
CHICKEN CAESAR CHICKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$23.000	\$30.000
CAPRESE TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$21.000	\$29.000
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	\$22.000	\$36.000

HOMEMADE PASTA

	Individual portion	For 2 people
CUERDAS DE GUITARRA CARRETIERI GUITAR STRINGS PASTA TOSSED WITH POMODORO AND BLACK OLIVES	\$42.000	\$60.000
FUSSILLI SCARPARO HAND TWISTED PASTA WITH JAM, TOMATO AND BASIL	\$42.000	\$60.000
FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM AND RED CAVIAR	\$71.000	\$89.000
RAVIOLES A LA SCROFFA SPINACH AND RICOTTA RAVIOLI BAKED WITH POMODORO AND CREAM	\$50.000	\$66.000
RAVIOLI DI AGNELLO AL FUNGHI E PANNA LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$51.000	\$70.000
GNOCCHI A LA GORGONZOLA POTATOE GNOCCHI IN SPINACH AND CREAM SAUCE WITH BLUE CHEESE	\$40.000	\$57.000
RAVIOLES NEGROS DE SALMÓN BLACK RAVIOLI FILLED WITH SALMON IN ALMOND CREAM AND MUSHROOMS	\$51.000	\$71.000
SORRENTINOS A LA FRANCESA FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$51.000	\$71.000
CAPPELLETTI VERDI ALLA VALDOSTANA FILLED WITH GRUYERE CHEESE	\$51.000	\$71.000
CANELLONI ALLA BOLOGNESE E PANNA FILLED WITH RICOTTA IN A MINCED MEAT SAUCE	\$51.000	\$71.000
CREPE DE CENTOLLA KING CRAB CREPE IN CREAM SAUCE	\$147.000	\$235.000
RAVIOLONES DE BURRATA Y HONGOS BURRATA AND MUSHROOMS RAVIOLI	\$48.000	\$73.000
DEGUSTACION DE PASTAS PIEGARI SELECT 3 VARIETIES CUERDAS DE GUITARRA CARRETIERI - FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO CAPELETIS VALDOSTANA - RAVIOLES DE BURRATA - RAVIOLES DE SALMÓN - FETTUCCINES BOLOGNESA		\$75.000
HOMEMADE PAPARDELLE WITH TRUFFLE OIL AND PORCINI MUSHROOMS	\$51.000	\$73.000
PAPARDELLE AL TARTUFFO E RICOTTA PAPARDELLE FILLED WITH RICOTTA WHITE TRUFFLE AND ARUGULA BASIL AND PISTACHIO PESTO		\$51.000

GLUTEN FREE PASTA

	Individual portion	For 2 people
FETTUCCINE GLUTEN FREE FETTUCCINE IN THE SAUCE OF YOUR CHOICE	\$42.000	\$60.000
GNOCCHI POMODORO Y BASILICO GLUTEN FREE POTATO GNOCCHI IN THE SAUCE OF YOUR CHOICE.....	\$41.000	\$59.000

GLUTEN FREE BREAD BASKET AVAILABLE



DRIED PASTA

De Cecco

SPAGHETTI VONGOLE BIANCO TOSSED WITH CLAMS AND WHITE WINE	\$42.000	\$69.000
PENNE RIGATE AMATRICIANA PENNE RIGATE IN BACON AND WINE REDUCTION.....	\$41.000	\$59.000
LINGUINE NERO DI SEPIA CON CHIPIRONES SQUID INK LINGUINI TOSSED IN POMODORO WITH BABY SQUIDS	\$60.000	\$83.000
PAPPARDELLE AL PESTO PAPPARDELLE WITH BASIL AND NUTS PESTO	\$49.000	\$63.000
SPAGHETTI CACIO E PEPE SPAGHETTI TOSSED WITH PARMESAN CHEESE, CREAM AND BLACK PEPPER.....	\$45.000	\$62.000
BRÓCOLI AGLIO E OLIO SPAGHETTI TOSSED WITH FRESH GARLIC OLIVE OIL AND BROCCOLI	\$51.000	\$73.000
CAPELLINI AL TUCCO CASERO THIN PASTA ACCOMPANIED WITH HOMEMADE TOMATO SAUCE	\$39.000	\$57.000
SPAGHETTI AL FRUTI DI MARE SPAGHETTI WITH FRESH SEAFOOD IN POMODORO SAUCE	\$78.000	\$102.000

MORE VEGAN OPTIONS UPON REQUEST



RISOTTO

	Individual portion	For 2 people
RISOTTO AL PORCINI RISOTTO WITH IMPORTED ITALIAN PORCINI	\$56.000	\$92.000
RISOTTO A LA VALENCIANA SAFFRON RISOTTO WITH CHICKEN	\$45.000	\$74.000
RISOTTO CON MARISCOS SEAFOOD SAFFRON RISOTTO	\$82.000	\$117.000
RISOTTO PRIMAVERA SAFFRON RISOTTO WITH SEASONAL FRESH VEGETABLES	\$45.000	\$74.000
RISOTTO MILANESA CON OSOBUCCO SAFFRON RISOTTO WITH OSOBUCCO (SKIN STEAK) MEAT	\$56.000	\$92.000
RISOTTO A LA PLANCHA CON CHIPIRONES GRILLED RISOTTO WITH GRILLED BABY SQUID	\$56.000	\$92.000
RISOTTO CON RAGÚ DE CORDERO Y AZAFRÁN EN HEBRAS WITH LAMB RAGU AND SAFFRON	\$56.000	\$92.000
RISOTTO FUNGHI SAFFRON RISOTTO WITH MUSHROOMS PORTOBELLO	\$45.000	\$74.000

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	\$50.000	\$82.000
ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS GRILLED POUT WITH MIXED VEGETABLES	\$58.000	\$89.000
SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA GRILLED SALMON WITH CREAMY SPINACH	\$76.000	\$120.000
SALMÓN ROSADO A LA CREMA DE ALMENDRAS CREAMED SALMON WITH ALMONDS	\$79.000	\$132.000
MERLUZA NEGRA (500G) CHILEAN SEABASS		\$159.000

CHICKEN

POLLO A LA CALABRESA CHICKEN TOSSED IN CHERRY TOMATOES, GARLIC, ROASTED RED PEPPERS, BLACK OLIVES AND FRIED POTATOES	\$34.000	\$57.000
POLLO A LA GUADALUPE CHICKEN TOSSED IN WHITE WINE, MUSHROOMS, CHERRY TOMATOES, GARLIC, RED PEPPER, BLACK OLIVES, AND FRIED POTATOES	\$34.000	\$57.000
POLLO DESHUESADO A LA FIORENTINA BONELESS CHICKEN WITH SPINACH AND CREAM SAUCE	\$34.000	\$57.000
LOMITOS DE POLLO AL VERDEO CHICKEN LOINS TOSSED IN GREEN ONIONS	\$34.000	\$57.000

PIZZAS

PIZZA WITH ITALIAN-STYLE DOUGH

MARGARITA

FIOR DI LATTE MOZZARELLA, POMODORO AND BASIL \$47.000

NAPOLITANA

SLICED TOMATOES, GARLIC, FIOR DI LATTE MOZZARELLA \$54.000

FUGAZETA

ONIONS AND ITALIAN MOZZARELLA CHEESE \$54.000

RÚCULA

FLOR DI LATTE MOZZARELLA, POMODORO, ARUGULA AND PROSCIUTTO \$56.000

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) \$50.000

POLLO A LAS BRASAS

FIOR DI LATTE MOZZARELLA, POMODORO, GRILLED CHICKEN, SAUTÉED PORTOBELLO MUSHROOMS \$60.000

MORADA

CARAMELIZED ONIONS, GOAT FETA CHEESE AND POMODORO \$60.000

AHUMADO

GOAT FETA CHEESE, SMOKED SALMON AND CAPERS \$60.000

EXTRAS

GREEN ONION, ARUGULA, EGG, CORN, ONION, PORSCIUTTO, BELL PEPPERS, SPINACH \$13.000

SPECIAL EXTRAS

ROQUEFORT, MORTADELLA WITH PISTACHIO, PROVOLONE, PEPPERONI, TUNA \$20.000

TABLE SERVICE

\$5.800

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS