

## RECOMMENDATIONS

### STARTERS

	Individual portions	to share
<b>PAN DE PIZZA AL PARMEGGIANO</b> PIZZA BREAD WITH PARMESAN	\$9.800	\$16.200

**BERENJENAS AL HORNO**  
BAKED EGGPLANTS

\$15.800 \$22.700

### MAIN COURSE

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

\$36.100 \$59.600

**PORCINI MUSHROOM RISSOTTO**  
INFUSED WITH TRUFFLE OIL

\$53.900 \$77.500

**RISSOTTO MILANESA CON OSOBUCCO**  
BASED ON SAFFRON RICE WITH OSSOBUCCO

\$44.700 \$66.500

**RISSOTTO DE SOLOMILLO DE LOMO TERNERA**  
RISOTTO WITH FILET MIGNON

\$70.500 \$91.600

**MILANESA NAPOLITANA CON CUERDAS DE GUITARRA**  
SIRLOIN PARMEGIANA WITH PASTA

\$41.000 \$60.100

## COLD APPETIZERS

	Porc. individual	Para 2 personas
<b>BURRATA CON RÚCULA Y PROSCIUTTO</b> WITH ARUGULA AND PROCIUTTO		\$47.400
<b>VARIEDAD DE BRUSCHETTAS</b> ASSORTED BRUSCHETTAS	\$88.100	\$175.100
<b>PROSCIUTTO DI PARMA (ITALIANO)</b> IMPORTED RAW HAM	\$25.400	\$39.700
<b>MOZZARELLA CAPRESE</b> MOZZARELLA, TOMATOES, BASIL AND OLIVE OIL	\$22.300	\$33.900
<b>BOQUERONES</b> ANCHOVIES IN OLIVE OIL	\$22.700	\$33.800
<b>ANTIPASTO</b> ASSORTED ITALIAN COLD CUTS, CHEESE AND VEGETABLES FOR 3/4 PEOPLE	\$36.000	\$56.500

Piegari

## HOT APPETIZERS

	Individual portions	to share
<b>ARANCINI</b> BREADED RICE BALLS FILLED WITH CHEESE ACCOMPANIED WITH TOMATO SAUCE	\$15.300	\$21.900
<b>MOZZARELLA MILANESA</b> MOZZARELLA PARMIGIANA	\$16.000	\$22.700
<b>BERENJENAS AL HORNO</b> BAKED EGGPLANTS	\$16.000	\$22.700
<b>LANGOSTINOS A LA CREMA DE AJO</b> SHRIMP IN GARLIC SAUCE AND CREAM	\$38.400	\$52.900
<b>RABAS A LA ROMANA</b> FRIED CALAMARI	\$26.900	\$41.900
<b>PULPO ESPAÑOL A LA GALLEGA</b> GALICIAN STYLE OCTOPUS (OLIVE OIL & PAPRIKA)	\$117.000	\$203.000
<b>GAMBAS AL AJILLO</b> PRAWNS IN GARLIC SAUCE	\$45.100	\$64.200
<b>LANGOSTINOS MILANO</b> MILANO STYLE SHRIMP	\$31.900	\$60.200
<b>CALAMARETIS FRITOS</b> FRIED LITTLE SQUIDS	\$26.900	\$38.500
<b>OSTIONES A LA PARMESANA</b> LARGE OYSTERS WITH CREAM AND PARMESAN CHEESE	\$28.100	\$40.100
<b>MALFATTI</b> SPINACH AND RICOTTA BALLS WITH TOMATO SAUCE	\$14.900	\$21.200
<b>PULPO GRILLADO</b> GRILLED OCTOPUS TENTACLES WITH LEMON POTATOES		\$148.000
<b>ENVOLTINIS DE BEREJENA Y RICOTA</b> SHEETS EGGPLANT STUFFED WITH RICOTA WITH TOMATO SAUCE AND DRATIN CHEESE	\$15.900	\$21.500
<b>OSTRAS FIORENTINAS</b> OYSTERS, ONION, CHMAPIGNON, SPINACH, CREAM, GRTINATED PARMESAN CHEESE	\$32.500	\$63.200



**SALADS**

	Individual portions	to share
<b>ROMANA</b> ROCKET LEAVES AND PARMESAN CHEESE	\$13.600	\$17.100
<b>PRAWNS CAESAR</b> PRAWNS, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$18.800	\$28.900
<b>CHICKEN CAESAR</b> CHIKEN, LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$17.000	\$21.900
<b>CAESAR</b> LETTUCE, CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	\$13.200	\$17.200
<b>CAPRESE</b> TOMATOES, MOZZARELLA BOCCONCINI, BASIL, FRESH GROUND, BLACK PEPPER AND OLIVE OIL	\$12.300	\$16.100
<b>WALDORF</b> GREEN APPLES, CELERY, NUTS CREAM AND MAYONNAISE	\$10.700	\$15.300
<b>RECOVA</b> SLICED AVOCADO, SPINACH LEAVES, TOMATOES, GOAT CREAMY CHEESE AND BALSAMIC DRESSING	\$13.600	\$17.000
<b>TRADICIONAL</b> 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.	\$12.500	\$16.700
<b>ESPECIALES</b> SPECIAL INGREDIENTS, TO ORDER YOUR FAVORITES: HEARTS OF PALM, ASPARAGUS, MUSHROOMS, OLIVE, CAPERS, TUNA OR CHICKEN, GOAT CHEESE	\$14.500	\$26.100



## HOMEMADE PASTA

	Individual portions	to share
<b>CUERDAS DE GUITARRA CARRETIERI</b> GUITAR STRINGS PASTE TOSSED WITH TOMATO AND BLACK OLIVES	\$30.500	\$45.100
<b>CUERDAS DE GUITARRA AL FRUTI DI MARE</b> GUITAR STRINGS PASTA TOSSED WITH FRESH SEAFOOD	\$68.900	\$99.000
<b>CREPE DE CENTOLLA</b> CENTOLLA CREPE WITH CREAM SAUCE	\$115.000	\$184.000
<b>FUSSILLI SCARPARO</b> HAND TWISTED PASTA WITH TOMATO AND BASIL	\$29.700	\$40.200
<b>FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO</b> BLACK FETTUCCINE WITH PRAWNS TOSSED IN GARLIC CREAM	\$54.400	\$71.200
<b>RAVIOLES A LA SCROFFA</b> SPINACH AND RICOTTA RAVIOLI BAKED WITH TOMATO SAUCE AND CREAM	\$33.300	\$49.800
<b>RAVIOLE DI AGNELLO AL FUNGHI E PANNA</b> LAMB RAVIOLI TOSSED WITH MUSHROOMS AND CREAM	\$35.300	\$51.600
<b>RAVIOLES NEGROS DE SALMÓN</b> BLACK RAVIOLI FILLED WITH SALMON IN CREAM OF ALMONDS AND MUSHROOMS	\$47.800	\$68.200
<b>SORRENTINOS A LA FRANCESA</b> FILLED WITH HAM AND MOZZARELLA IN CREAM SAUCE	\$40.800	\$58.300
<b>CAPPELLETTI VERDI ALLA VALDOSTANA</b> BAKED WITH GRUYERE CHEESE	\$31.800	\$45.100
<b>CANELLONI ALLA BOLOGNESE E PANNA</b> FILLED PASTA WITH MEAT SAUCE AND CREAM	\$33.500	\$60.800
<b>GNOCCHI A LA CIROCCO</b> POTATO DUMPLINGS IN SPINACH AND PARMESAN CREAM	\$29.400	\$44.900
<b>RAVIOLONES DE BURRATA Y HONGOS</b> BURRATA AND MUSHROOMS RAVIOLI	\$34.200	\$57.600
<b>PIEGARI PASTA TASTING</b> 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 -		\$50.600



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
	\$30.400	\$45.100

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

	\$30.600	\$45.400
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REQUEST GLUTEN FREE BREAD BASET  
 CHECK MORE SUITABLE CELIAC OPTIONS



DRIED PASTA

**SPAGHETTI VONGOLE BIANCO**  
 OLIVE, GARLIC, PEPERONCCINO, SALT, PEPPECCINO, SALT, PEPPER, VVINE, FISH FURNET, BROTH

	Individual portions	to share
	\$31.400	\$54.100

**PENNE RIGATE AMATRICIANA**  
 PENNE RIGATE WITH BACON AND WINE

	\$34.500	\$48.300
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**LINGUINE NERO DI SEPIA CON CHIPIRONES**  
 LINGUINE WITH SQUID INK IN TOMATO SAUCE AND SQUIDS.

	\$48.200	\$68.200
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**PAPPARDELLE AL PESTO**  
 PAPPARDELLE WITH BASIL AND NUTS

	\$28.200	\$45.200
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**SPAGHETTI CACIO E PEPE**  
 SPAGHETTI TOSSED WITH PARMESAN, CREAM AND PEPPER

	\$34.100	\$50.600
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**PASTA CON BROCOLI AGLIO E OLIO**  
 SEMOLINA PASTA SAUTEED OLIVE OIL, GARLIC,  
 BASIL, ALNUT AND BROCCOLI.

	\$34.700	\$49.100
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**CAPELLINI AL TUCO CASERO**  
 ITALIAN PASTA ACCOMPANIED WITH HOMEMADE SAUCE BASED ON  
 TOMATO, CELERY, BASIL AND ONION

	\$30.500	\$45.100
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RISOTTO

**RISOTTO CON FUNGHI**  
 WITH MUSHROOMS

	Individual portions	to share
	\$48.000	\$71.700

**RISOTTO A LA VALENCIANA**  
 VALENCIAN STYLE WITH CHICKEN

	\$35.600	\$51.100
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**RISOTTO CON MARISCOS**  
 WITH FRESH SEAFOOD

	\$71.400	\$102.100
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**RISOTTO PRIMAVERA**  
 BASED ON SAFFRON RICE AND SELECTED VEGETABLES

	\$36.000	\$59.400
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CHECK VEGAN RISOTTO OPTIONS



## RISOTTO

	Individual portions	to share
<b>RISOTTO A LA PLANCHA CON CHIPIRONES</b> SOUSE OF PEPPER AND ALMONDS WITH CREAM	\$44.500	\$65.900
<b>RISSOTTO MILANESA CON OSOBUCCO</b> BASED ON SAFFRON RICE WITH OSSOBUCCO	\$45.000	\$66.500
<b>RISSOTTO CON RAGU DE CORDERO Y AZAFRAN EN HEBRAS</b> RISOTTO WITH LAMB RAGU AND SAFFRON	\$50.400	\$71.900

## MEATS

	Porc. individual	Para 2 personas
<b>LOMO A LA PIMIENTA CON PAPAS A LA CREMA</b> FILET MIGNON WITH DEMI GLACE SAUCE AND PEPPER	\$47.900	\$80.000
<b>LOMO A LA CASTAÑA CON PURE DE BATATA</b> FILET MIGNON WITH CHESTNUT SAUCE	\$47.900	\$80.000
<b>LOMO GRILLE</b> ROAST FILET MIGNON	300g \$47.900	600g \$80.000
<b>OJO DE BIFE</b> RIB EYE STEAK	400g \$37.800	
<b>BIFE DE CHORIZO</b> NEW YORK STEAK	400g \$37.800	
<b>MILANESA HORACIO</b> BREADED MEAT WITH RECOILS PARMESAN AND CHERRY TOMATO	\$35.100	\$54.000



FISH



	Individual portions	to share
<b>LENGUADO AL POMODORO CON PAPAS</b> SOLE WITH POMODORO SAUCE AND NATURAL POTATOES	\$40.900	\$70.900
<b>ABADEJO A LA PLANCHA CON VERDURAS GRILLADAS</b> GRILLED POUT WITH MIXED VEGETABLES	\$48.800	\$77.000
<b>SALMÓN ROSADO A LA PLANCHA CON ESPINACAS A LA CREMA</b> GRILLED SALMON WITH SPINACH AND CREAM	\$64.800	\$104.200
<b>SALMON ROSADA LA CREMA DE ALMENDRAS</b> CREAMED SALMON WITH ALMONDS	\$70.100	\$106.400
<b>BROCHETTE LANGOSTINOS CON VEGETALES GRILLADOS Y COLE SLOW</b> PRANS MARINATED IN BALSAMIC STEEL REDUCTION ACCOMPANIED BY GRILLED VEGETABLES AND FRESH COLE SLOW SALAD		\$54.900
<b>MERLUZA NEGRA (500g)</b> GRILLED CHILEAN SEABASS WITH SPINACH AND CREAM		\$146.200
<b>BISCAYAN COD (500g)</b> WITH NATURAL POTATOES AND FRESH TOMATOES SAUCE 500 GRAMS		\$76.700



	1/4 Porc.	1/2 Porc.
<b>POLLO A LA CALABRESA</b> CHICKEN WITH CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$25.000	\$43.300
<b>POLLO A LA GUADALUPE</b> CHICKEN WITH WHITE WINE, MUSHROOMS, CHERRY TOMATO, GARLIC, ROASTED MORRON, BLACK OLIVES AND COTTAGES FRIES.	\$25.000	\$43.300
<b>POLLO DESHUESADO A LA FIORENTINA</b> FRIED BONELESS CHICKEN WITH SPINACH AND CREAM	\$26.200	\$44.500

	Porc. individual	To Share
<b>LOMITOS DE POLLO AL VERDEO</b> CHICKEN LOINS IN GREEN ONION SAUCE	\$25.400	\$45.100
<b>LOMITOS DE POLLO A LA CREMA CON CHAMPIGNON</b> CHICKEN LOINS TOSSED IN CREAM OF MUSHROOMS	\$25.400	\$45.100
<b>LOMITO DE POLLO PIZZAIOLA</b> CHICKEN LOINS WITH POMODORP SAUCE AND MUZZARELLA ACCOMPANIED BY POTATO NOISETTE	\$25.400	\$45.100

TABLE SERVICE  
\$5.600

PRICES ARE EXPRESSED IN ARGENTINIAN PESOS



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# PIZZA

## PIZZA DE MASA ESTILO ITALIANO

### MARGARITA

MOZARELLA FLOR DI LATTE, POMODORO Y ALBAHACA

\$37.100

### NAPOLITANA

RODAJAS DE TOMATE, AJO, MOZARELLA FLOR DI LATTE

\$41.000

### FUGAZETA

CEBOLLA Y QUESO MOZARELLA ITALIANO

\$41.000

### RUCULA

MOZARELLA FLOR DI LATTE, POMODORO, RÚCULA Y JAMÓN CRUDO

\$44.000

### BURRATA

BURRATA, POMODORO CON TOMATE CHERRY, RÚCULA Y JAMÓN CRUDO

\$63.400

### VEGETALES ASADOS

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

\$39.000

### POLLO A LAS BRASAS

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

\$48.000

### MORADA

CEBOLLA CARAMELIZADA, QUESO FETA DE CABRA Y POMODORO

\$48.000

### AHUMADO

QUESO FETA DE CABRA, SALMON AHUMADO Y ALCAPARRAS

\$48.000

### EXTRAS

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

\$8.600

### EXTRAS ESPECIALES

ROQUEFORT, MORTADELLA CON PISTACHO, PROVOLONE, PEPPERONI, ATUN

\$15.900





**POSTRES/ DESSERT**

<b>QUESO Y DULCE</b> Queso fresco con dulce de batata o membrillo <i>Traditional dessert combining soft fresh argentine cheese and quince or sweet potatoes jam</i>	\$12.300
<b>HELADO FREDDO</b> <i>"Freddo" Ice Cream</i>	\$10.800
<b>ENSALADA DE FRUTAS</b> Ensalada de frutas frescas de estación <i>Fresh fruits salad</i>	\$10.800
<b>PANQUEQUE DE MANZANA CON HELADO</b> <i>Warm crepe with apples, caramel and ice-cream</i>	\$13.200
<b>EGOISTA DE CHOCOLATE CON HELADO</b> <i>Warm chocolate Vulcano served with ice-cream</i>	\$13.200
<b>TORTA HÚMEDA DE CHOCOLATE</b> c/helado <i>Chocolate fudge cake with ice-cream and berries coulis</i>	\$12.100
<b>CREPÉ PIEGARÌ</b> Panqueques tibios rellenos de dulce de leche, con salsa de chocolate, nueces y helado <i>Vainilla ice-cream and almond dessert</i>	\$16.700
<b>TIRAMISÚ HELADO PIEGARÌ</b> Con vainillas, café, licor, helado y chocolate <i>Our ice version of the tiramisú</i>	\$17.400
<b>TARTA TIBIA DE MANZANA CON HELADO</b> <i>Warm apple tart with ice-cream</i>	\$13.300
<b>FLAN CASERO</b> <i>Homemade custard (creme caramel)</i>	\$8.100
<b>POSTRE ALMENDRADO EL FUNDADOR</b> <i>Almond ice cream topped with crispy almonds</i>	\$10.000
<b>TIRAMISÚ TRADICIONAL</b> Con bischocho de vainilla, mouse de café y mascarpone italiano <i>Sponge cake, coffee cream and chocolate, italian mascarpone</i>	\$17.400
<b>ZABAGLIONE</b> Yema de huevo, azucar y marsala <i>Italian Custard</i>	\$12.300
<b>DON PEDRO</b> <i>Helado de crema amaricana, whisky, crema y nueces Vainilla Ice Cream crema amaricana, whisky, whipped cream and walnuts</i>	\$12.100
<b>MOUSSE CASERO</b> <i>Homemade chocolate mousse, black chocolate</i>	\$11.300
<b>TOSCANA</b> <i>Sambayon, helado, frutilla, almendras y salsa de caramelo Zabaione, ice cream, strawberries and caramel sauce</i>	\$11.300
<b>FIorentina</b> Sambayon, helado, castañas y chocolate <i>Zabaione, ice cream, chestnuts and chocolate</i>	\$11.300

**POSTRES/ DESSERT**

**PICCOLA**

Merengue, helado, y zambayon frio

*Meringue, ice cream and cold zabaione* \_\_\_\_\_ \$11.800

**LIMONATA**

Mousse de limon, merengues, helado y salsa de frutos rojos

*Lemon mousse, meringue, ice cream y berries topping* \_\_\_\_\_ \$11.800

**AMARETTO**

Mousse de chocolate, helado y amaretis

*Chocolate mousse, ice cream and amaretti-almonds biscuits* \_\_\_\_\_ \$11.800

**MERINGATA**

Merengue, helado, frutilla, crema y salsa de caramelo

*Meringue, ice cream, strawberries, and caramel topping* \_\_\_\_\_ \$11.800

**CARAMELLATA DE FRAGOLA**

Frutillas flambeadas con helado y almendras

*Glaced strawberries with ice cream and almonds* \_\_\_\_\_ \$13.800

**BISCUIT FREDDO**

Mousse de chocolate, helado, merengues y salsa de chocolate

*Chocolate Mousse, ice cream, meringue and chocolate topping* \_\_\_\_\_ \$11.500

**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* \_\_\_\_\_ \$12.400

**CREPE VENECIANO**

Panquque, helado, salsa de naranja y crema pastelera

*Pancake, ice cream, orange sauce and custard cream* \_\_\_\_\_ \$12.400

**FRAGOLATA ALLA PANNA**

Frutillas con crema

*Strawberries and cream* \_\_\_\_\_ \$12.400

**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* \_\_\_\_\_ \$11.700

**PALLONCINO DI CIOCOLATTO**

Globo de Chocolate derretido con cheesecake de maracuya

*Chocolate balloon that melts into passion fruit cheesecake* \_\_\_\_\_ \$17.500

**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* \_\_\_\_\_ \$61.700

**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* \_\_\_\_\_ \$63.000

**CAFÉ/TÉ ESPECIALES**  
COFFEE & SPECIAL TEAS

**CAFÉ EXPRESSO JARRITO**

*Coffee* \_\_\_\_\_ \$5.000

**CAFÉ EXPRESSO**

*Coffee* \_\_\_\_\_ \$4.800

**CAFE DOBLE**

*Coffee* \_\_\_\_\_ \$5.500



**CAPUCCINO**

*Capuccino* \_\_\_\_\_ \$6.100

**TÉ**

*Tea* \_\_\_\_\_ \$4.800

**CAFE EXPRESSO ITALIANO**

*Italian Express Coffee* \_\_\_\_\_ \$6.100