



*A sacred cry.  
It reminds us at a certain moment  
that we are alive, that we  
celebrate, suddenly the  
conversations and the music stop  
and the protagonist utters the first  
cry: SPRITZZA! with an Italian  
accent, and everyone responds to  
the toast raising their glasses.*

**SPRITZZA!**

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## OUR SPRITZ COCKTAILS

### \$8500

#### APEROL SPRITZ

Aperol, dash of soda, Cinzano to spritz and orange slice.

#### ASTURIAS

Aperol, clarified apple juice, pear cyder and apple wedge.

#### CERDEÑA

Aperol, pineapple, hibiscus, Chandon Délice and dried pineapple.

#### RAVENNA

Aperol, peach tea, mango, Chandon Rosé and tangerine slice.

#### ROMA

Aperol, passion fruit, Torrontes white wine, Chandon Délice and blueberries, orange juice.



### AMALFI

Aperol, citrus mix, Chandon Délice, lemon grass and lemon wedge.

### BASILICATA

Aperol, raspberry, Chandon Délice and flowers.

### SICILIA

Aperol, honey, ginger, Chandon Extra brut and orange wedge.

## APÉRITIF \$9000

### GIULIANI'S COOLER

Beefeater, Amargo Obrero (bitter Apéritif), lemon, tonic water and basil.

### BUTTER RUDY

Aperol, Hesperidina (orange peel Apéritif), ginger soda and dehydrated orange.

## BEERS

Stella Artois \$5.000

Corona 330cc \$5.600

Patagonia amber lager 355cc \$6.700

# CLASSIC DRINKS

## AMERICAN

Campari, Vermouth Rosso, soda and orange peel.  
\$8.500

## NEGRONI

Invernadero Gin, Campari, Martini Rosso, orange peel.  
\$8.500

## GIN TONIC

Greenhouse Gin, tonic water, flowers and cucumber.  
\$8.500

## OLD FASHIONED

Bourbon, syrup, Angostura and orange peel.  
\$10.000

## ESPRESSO MARTINI

Absolute, coffee, syrup and Borghetti liqueur.  
\$8.500

## BEEFEATER SQUEEZE

Beefeater, syrup, orange and passion fruit.  
\$8.500

# CLASSIC DRINKS

## FERNET BRANCA

with coke.

\$7.500

## FERNET BRANCA MINT

with tonic.

\$7.500

## SERNOVA VODKA

with orange juice.

\$7.500

## HENNESSY ALE

with ginger ale.

\$10.000

## CARPANO ORANGE

Carpano Rosso, soda and orange slice.

\$8.000

## PINK TONIC

Beefeater Pink, tonic water and strawberries.

\$9.000

## MALFY NEGRONI

Malfy Originale, Campari, Vermouth rosso and orange peel.

\$10.000

## MALIBU PUNCH

Malibu and orange juice.

\$8.500

## MOJITO

Havana 3 years, lime juice, syrup, mint and soda.

\$8.000

## JAMESON LEMON

Jameson, lemon lime soda and lemon wedge. \$8.000

## JAMESON, GINGER & LIME

Jameson, ginger ale and lime wedge. \$8.000



## **ROSE**

Laborum Rosa Rosa. \$50.000  
Crios Rosé. \$24.000  
Tutu, Naranjo. \$40.000  
Terrazas de Los Andes, Malbec Rosé. \$22.000

## **WHITE**

Crios, Torrontés. \$24.000  
Punto Final, Sauvignon Blanc. \$49.000  
Cafayate Single Vineyard, Viogner. \$35.000  
Terrazas de Los Andes, Reserva Chardonnay. \$22.000

## **RED**

Con cuerpo  
Casa de Herrero, Malbec. \$22.000  
Terrazas de los Andes, Reserva Malbec. \$28.000  
Terrazas de los Andes, Reserva Cabernet Sauvignon. \$28.000  
Terrazas de los Andes, Origen Los Chacayes Malbec. \$28.000  
Cafayate Single Vineyard, Cabernet Franc. \$33.000  
Cafayate Terroir de Altura, Malbec. \$22.000

Ligeros  
La Posta Glorieta, Pinot Noir. \$28.000

## **WINE BY GLASS**

### **PINK**

Crios, Rosé. \$8.200  
Terrazas de los Andes, Malbec Rosé. \$7.800

### **WHITE**

Terraza de Los Andes, Reserva Chardonnay. \$7.800  
Crios, Torrontés. \$8.200

### **REDS**

Cafayate Terroir de Altura, Malbec. \$8.200  
Casa de Herrero, Malbec. \$8.200  
La Posta, Pinot Noir. \$8.200



## **SPARKLING WINES**

Chandon Délice. \$24.000  
Chandon Délice Rosé \$24.000  
Chandon Extra Brut. \$24.000  
Chandon Apéritif. \$24.000  
Baron B Extra Brut. \$50.000  
Baron B Brut Nature/Rosé. \$55.000  
Möet & Chandon Brut Imperial. \$350.000  
Veuve Clicquot. \$350.000

## **SOFT DRINKS**

Pepsi line. \$3500  
Still water \$2800  
Soda water. \$2800

## **COFFEE**

Espresso. \$3200  
Ristretto. \$3200  
Capuccino. \$3400  
Macchiato. \$3400

## **LEMONADES**

Classic. \$4000  
Mint and ginger. \$4000  
Pineapple. \$4000  
Berries. \$4000



## **APPETIZERS / STARTERS**

Fried breaded mozzarella with homemade ketchup.  
\$9.650

Faina (chickpea flatbread) with grilled provolone and vegetables. \$16.000

Meat empanada, baked in oven or fried. \$3.800

Cheese and caramelized onion empanada, baked in oven or fried. \$3.800

Vegetable fritters. \$8.950

Raw ham croquettes, leek and bechamel sauce. \$10.950

## **MAIN COURSES**

Selected meat milanese with french fries. \$21.000

Salad: Roasted pears, mushrooms, caramelized walnuts, patagonzola cheese and vinaigrette. \$19.000

Penne Rigatti Pasta with Mushroom Cream. \$17.900

## **HOTDOGS**

**3 CHEESE \$9.000**

Pizza dough with tomato sauce, German sausage and a variety of provolone, mozzarella and patagonzola cheeses.

**CRIOLLO \$9.000**

Pizza dough with tomato sauce, German sausage, grilled provolone and classic Creole sauce.

**CARAMELIZED ONION \$9.000**

Pizza dough with tomato sauce, German sausage, mozzarella and caramelized onions.

**PESTO \$9.000**

Pizza dough with tomato sauce, German sausage, mozzarella and basil pesto.



## PIZZAS

Our pizzas are made with 100% organic flour, our raw materials are top quality, but for us the most important ingredient is the 80% hydration time. With it we are able to extract the genuine wheat flavor through the entire baking process.

Our pizzas are the celebration of the city's most classic tastes combined with the magical and light Neapolitan pizza dough.

### MARGHERITA \$16.550

Tomato sauce, mozzarella, mozzarella balls, and fresh basil.

\* optional almond mozzarella.

### PROSCIUTTO \$22.400

Tomato sauce, mozzarella, wild arugula and raw ham.

### MORTADELLA \$21.250

Tomato sauce, mozzarella, mortadella, stracciatella and pistacchio praline.

### PATAGONZOLA \$16.800

White pizza with mozzarella, patagonzola cheese and baked pears.

### HAM & PEPPERS \$19.000

Tomato sauce, mozzarella, natural ham and roasted peppers.

### FUGAZZETA \$15.450

White pizza with mozzarella, caramelized onions and fresh oregano.

\* optional almond mozzarella.

PEPERONI \$17.800

Tomato, mozzarella and pepperoni.

BRIE & FUNGHI 20.150

Tomato sauce, mozzarella and portobellos.

NAPOLITANA \$16.250

Tomato sauce, mozzarella, cherry tomatoes and garlic chips.

\* optional almond mozzarella,

4 CHEESE \$16.800

Classic white pizza with our variety of mozzarella, provolone, patagonzola and stracciatella cheeses.

BACON AND EGG \$19.000

Tomato sauce, mozzarella, crispy smoked bacon, fried egg and fresh oregano.

## DESSERTS

Nutella pizza with strawberry, blueberries and pistacchio caramelized. \$16.800

Tiramisú. \$8.400

Flan with dulce de leche and whipped cream. \$7.850

Chocotorta. \$8.400

Covered: \$2000

# SPRITZZA!