



*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!

PIZZA &

SPRITZ.

PIZZA &

SPRITZ.

PIZZA &

SPRITZ.

PIZZA &

SPRITZ.

PIZZA &

SPRITZ.

PIZZA &



OUR SPRITZ COCKTAILS

\$9000

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 \$6.000

Corona 330cc \$7.000

Patagonia amber lager 355cc \$7.500

CLASSIC DRINKS

AMERICAN

Campari, Vermouth Rosso, soda and orange peel.
\$9.000

NEGRONI

Invernadero Gin, Campari, Martini Rosso, orange peel.
\$9.000

GIN TONIC

Greenhouse Gin, tonic water, flowers and cucumber.
\$9.000

OLD FASHIONED

Bourbon, syrup, Angostura and orange peel.
\$12.000

ESPRESSO MARTINI

Absolute, coffee, syrup and Borghetti liqueur.
\$9.000

BEEFEATER SQUEEZE

Beefeater, syrup, orange and passion fruit.
\$9.000

CLASSIC DRINKS

FERNET BRANCA

with coke.

\$8.000

FERNET BRANCA MINT

with tonic.

\$8.000

SERNOVA VODKA

with orange juice.

\$8.000

HENNESSY ALE

with ginger ale.

\$13.000

CARPANO ORANGE

Carpano Rosso, soda and orange slice.

\$8.500

PINK TONIC

Beefeater Pink, tonic water and strawberries.

\$10.000

MALFY NEGRONI

Malfy Originale, Campari, Vermouth rosso and orange peel.

\$11.000

MALIBU PUNCH

Malibu and orange juice.

\$8.500

MOJITO

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

\$9.000

JAMESON LEMON

Jameson, lemon lime soda and lemon wedge. \$9.000

JAMESON, GINGER & LIME

Jameson, ginger ale and lime wedge. \$9.000



ROSE

Crios Rosé. \$26.000

Tutu, Naranjo. \$44.000

Terrazas de Los Andes, Malbec Rosé. \$24.000

WHITE

Crios, Torrontés. \$26.000

Punto Final, Sauvignon Blanc. \$52.000

Cafayate Single Vineyard, Viogner. \$37.000

Terrazas de Los Andes, Reserva Chardonnay. \$24.000

RED

Con cuerpo

Casa de Herrero, Malbec. \$24.000

Terrazas de los Andes, Reserva Malbec. \$30.000

Terrazas de los Andes, Reserva Cabernet Sauvignon. \$30.000

Terrazas de los Andes, Origen Los Chacayes Malbec. \$30.000

Cafayate Single Vineyard, Cabernet Franc. \$36.000

Cafayate Terroir de Altura, Malbec. \$24.000

Ligeros

La Posta Glorieta, Pinot Noir. \$30.000

WINE BY GLASS

PINK

Crios, Rosé. \$8.500

Terrazas de los Andes, Malbec Rosé. \$8.500

WHITE

Terraza de Los Andes , Reserva Chardonnay. \$8.500

Crios, Torrontés. \$8.500

REDS

Cafayate Terroir de Altura, Malbec. \$8.500

Casa de Herrero, Malbec. \$8.500

La Posta, Pinot Noir. \$8.500



SPARKLING WINES

Chandon Délice. \$30.000
Chandon Délice Rosé \$30.000
Chandon Extra Brut. \$30.000
Chandon Apéritif. \$30.000
Baron B Extra Brut. \$60.000
Baron B Brut Nature/Rosé. \$65.000
Möet & Chandon Brut Imperial. \$380.000
Veuve Clicquot. \$380.000

SOFT DRINKS

Pepsi line. \$3500
Still water \$3000
Soda water. \$3000

COFFEE

Espresso. \$3500
Ristretto. \$3500
Capuccino. \$3500
Macchiato. \$3500

LEMONADES

Classic. \$4200
Mint and ginger. \$4200
Pineapple. \$4200
Berries. \$4200

APPETIZERS / STARTERS

Fried breaded mozzarella with homemade ketchup.
\$10.000

Faina (chickpea flatbread) with grilled provolone and vegetables. \$17.000

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

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

Vegetable fritters. \$9.000

Raw ham croquettes, leek and bechamel sauce. \$11.000

MAIN COURSES

Selected meat milanese with french fries. \$21.000

Salad: Roasted pears, mushrooms, caramelized walnuts, patagonzola cheese and vinaigrette. \$19.500

Penne Rigatti Pasta with Mushroom Cream. \$18.500

HOTDOGS

3 CHEESE \$10.000

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

CRIOLLO \$10.000

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

CARAMELIZED ONION \$10.000

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

PESTO \$10.000

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 \$17.000

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

* optional almond mozzarella.

PROSCIUTTO \$22.400

Tomato sauce, mozzarella, wild arugula and raw ham.

MORTADELLA \$22.000

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

PATAGONZOLA \$17.500

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$20.000

Tomato sauce, mozzarella, natural ham and roasted peppers.

FUGAZZETA \$16.500

White pizza with 6 mozzarella, caramelized onions and fresh oregano.

* optional almond mozzarella.

PEPERONI \$18.500

Tomato, mozzarella and pepperoni.

BRIE & FUNGHI 21.000

Tomato sauce, mozzarella and portobellos.

NAPOLITANA \$17.000

Tomato sauce, mozzarella, cherry tomatoes and garlic chips.

* optional almond mozzarella,

4 CHEESE \$17.500

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

BACON AND EGG \$19.500

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

DESSERTS

Nutella pizza with strawberry, blueberries and pistacchio caramelized. \$17.500

Tiramisú. \$9.000

Flan with dulce de leche and whipped cream. \$8.000

Chocotorta. \$8.500

Covered: \$2000

SPRITZZA!