



*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 &**



Aperol is our aperitif and the main ingredient in all our Spritz drinks: its elaboration process has different stages. First, the botanicals are macerated for 72 hours in neutral alcohol to extract the flavors; meanwhile syrup is made with bitter orange peel which afterwards is merged with the previously macerated alcohol. This is left for 48 hours to settle the flavors, then filtered to retain natural particles from the botanicals and packed. The botanicals we use are based on rhubarb, gentian, cinchona and bitter orange peel.

## **OUR SPRITZ COCKTAILS**

### **\$2600**

#### ASTURIAS

Aperol. Clarified apple juice. Pear cyder. Apple wedge.

#### IBIZA

Aperol. Elderberry nectar. Elderberry dressing. Dry cider.

#### CERDEÑA

Aperol. Pineapple. Hibiscus. Chandon Delice. Flowers.

#### SBAGLIATTO

Aperol. Celery. Martini Bitter. Vermut Bianco. Chandon Delice.

#### RAVENNA

Aperol. Peach. Mango. Chandon Rosé.

#### ROMA

Aperol. Passion fruit . Torrontes white wine. Chandon Delice.



## LATINA

Aperol. Kiwi. Cucumber. Chandon Delice

## LA CAMPANIA

Aperol. Strawberries. Cherries. Chandon Aperitif.

## AMALFI

Aperol. Citrus mix. Chandon Delice. Flowers.

## BASILICATA

Aperol. Raspberry. Chandon Delice

## SICILIA

Aperol. Honey. Ginger. Chandon Extra brut.

## APEROL SPRITZ

Aperol. Cinzano to spritz.

# APERITIFS

## \$2600

## GIULIANI'S COOLER

Bombay Sapphire, Amargo Obrero (bitter aperitif) lemon, tonic water, basil and lemon peel.

## BUTTER RUDY

Aperol, Hesperidina (orange peel aperitif).  
Ginger soda, rosemary and dehydrated orange.

# BEERS

Stella artois draft beer 330cc \$1.700

Corona 330cc \$1900

Patagonia amber lager 355cc \$2.300

# CLASSIC DRINKS

NEGRONI: Invernadero Gin, Campari, Vermuth Rosso orange slice.  
\$2600

AMERICAN: Campari, Vermouth Rosso, soda, lemon peel.  
\$2600

NEGRONI SBAGLIATO: Campari, Vermouth Rosso, Chandon extra brut, orange slice.  
\$2600

GODFATHER: Bourbon, amaretto, orange peel.  
\$3000

NEW YORK SOUR: Bourbon, lemon, simple syrup, egg white, malbec oat.  
\$3000

GIN TONIC: Greenhouse Gin, tonic water, rose petals and cucumber.  
\$2600

OLD FASHIONED: Bourbon, syrup, Angostura, orange slice.  
\$4000

ESPRESSO MARTINI: Absolute, cold brew, kalhua.  
\$2600

BELLINI DE LA CASA: Peach puree with vanilla ice cream, Chandon Extra Brut.  
\$2600

CARDINALE: Greenhouse Gin, dry vermouth, Campari, lemon peel.  
\$2600

BEEFEATER SQUEEZE  
Beefeater, orange, passion fruit.  
\$2600

SANTINO SOUR  
Aperol, orange juice, orange liqueur, aquafaba and lemon.  
\$2600

# CLASSIC DRINKS

## GIOVANE PROMISE

Invernadero Gin, elderberry nectar, lime juice, Lemoncello and tonic.

\$2,600

## COLPO BASSO

Invernadero Gin, Aperol, Tangerine Juice, Lemon Lime Juice and Cranberries.

\$2,600

## FERNET BRANCA with coke

\$2,600

## FERNET BRANCA MINT with tonic

\$2,600

## SERNOVA VODKA with orange juice

\$2,600

## HENNESSY ALE with ginger ale

\$3,500

## CARPANO ORANGE

Carpano Rosso, soda and orange slice

\$2,600

## PINK TONIC: Beefeater Pink, Tonic Water, strawberries

\$3,000

## MALFY NEGRONI: Malfy Originale, Campari, Vermouth rosso, Orange segment

\$4,000

## Malibu Punch, Malibu, orange juice

\$2,800

## MOJITO: Havana 3 years, lime juice, syrup, mint, soda

\$2,800

## JAMESON LEMON: Jameson, lemon lime soda, lemon wedge. \$2,800

## JAMESON, GINGER & LIME: Jameson, ginger ale, lime wedge. \$2,800



## ROSE

Laborum Rosa Rosa. \$10.000

Crios Rose. \$6.000

Tutu, Naranjo \$15.000

## WHITE

Crios Torrontés. \$6.000

Pequeñas Fermentaciones, Marsanne-Roussane. \$15.000

Punto Final, Sauvignon Blanc. \$14.000

Cafayate Single Vineyard, Viogner \$9.000

## RED

Con cuerpo

Casa de herrero, Malbec \$9.000

Terrazas de los Andes, Malbec-Cabernet Sauvignon \$9.000

Cafayate Single Vineyard, Cabernet Franc \$9.000

Cafayate Terroir de Altura, Malbec \$6.500

Ligeros

Pequeñas Fermentaciones, Garnacha \$13.500

Le Petit Voyage, Criolla \$12.000

La Posta Glorieta, Pinot Noir \$9.500

## WINE BY GLASS

ROSADOS

Mythic Rose de Malbec. \$2.500

Crios Rosé \$2.500

BLANCOS

Punto Final, Sauvignon Blanc \$2.500

Crios Torrontés. \$2.500

TINTOS

Cafayate Terroir de Altura, Malbec \$2.500

Casa de Herrero, Malbec \$2.500

La Posta, Pinot Noir \$2.500



## **SPARKLING WINES**

Chandon Delice. \$10.000  
Chandon Extra Brut. \$10.000  
Chandon Apéritif. \$10.000  
Baron B Extra Brut. \$15.000  
Baron B Brut Nature/Rosé. \$18.000  
Möet & Chandon Brut Imperial. \$130.000  
Veuve Clicquot. \$130.000

## **SOFT DRINKS**

Línea Coca-Cola. \$1000  
Agua sin gas. \$1000  
Agua con gas. \$1000

## **COFFEE**

Espresso. \$1000  
Ristretto. \$1000  
Capuccino. \$1300  
Macchiato. \$1100

## **LEMONADES**

Clásica \$1800  
Menta y jengibre \$1800  
Ananá \$1800  
Frutos Rojos \$1800





## **APPETIZERS / STARTERS**

Fried breaded mozzarella with tomato concassée and pesto sauce. \$3.600

Faina (chickpea flatbread) with grilled provolone and vegetables. \$5.200

Meat empanada, baked in a wood oven or fried. \$1.600

Cheese and caramelized onion empanada, baked in a wood oven or fried. \$1.600

Vegetable fritters. \$3.900

Raw ham croquettes, leek and bechamel sauce. \$3.900

Bruschetta with raw ham, arugula and cream cheese. \$3.900

Kale faina, pickled beets, patagonzola cheese and walnuts, accompanied by vinaigrette. \$4.500

## **MAIN COURSES**

Milanesa (breaded thin beef) with butter spaghetti. \$5.900

Stracciatella salad with Portobello mushrooms, blueberries, roasted onions and pistachios over wild arugula. \$5.500

Eggplant lasagna with pomodoro sauce, mozzarella balls and pesto sauce. \$5.000

Mostaccioli pasta with bolognese sauce or spinach cream. \$4.800

Fucile pasta with bolognese sauce or spinach cream. \$4.800



## 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 \$5.500

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

\* optional almond mozzarella

### PROSCIUTTO \$6.900

Tomato sauce, mozzarella, and wild arugula.

### EGGPLANT \$7.000

Pesto sauce, mozzarella, grilled eggplants and burrata (creamy mozzarella)

### MORTADELLA \$7.000

tomato sauce, mozzarella, stracciatella and mortadella with pistachio praline.

### PATAGONZOLA \$5.500

White pizza with mozzarella, patagonzola cheese and baked pears.

### HAM & PEPPERS \$5.800

Tomato sauce, mozzarella, natural ham, roasted peppers and provolone cheese.

### FUGAZZETA \$5.500

White pizza with mozzarella, red onion and fresh oregano.

\* optional almond mozzarella

PEPERONI \$5.500

Tomato, mozzarella and pepperoni.

BRIE & FUNGHI 7.000

Tomato sauce, mozzarella and portobellos.

NAPOLITANA \$5.500

Tomato sauce, mozzarella, cherry tomatoes and garlic chips.

\* optional almond mozzarella

4 CHEESE \$6.500

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

## DESERTS

Nutella pizza with strawberry, blueberries and pistachio caramelized. \$4.000

Tiramisú \$3.000

Flan with dulce de leche and whipped cream. \$3.000

Chocotorta \$3.000

Ice cream: scoop of pistaccio or lemon ice cream. \$3.000

Service: \$700

# SPRITZZA!