



*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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Santino Stevani's 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

\$1400

ASTURIAS

Santino Stevani's. Clarified apple juice. Pear cyder.

IBIZA

Santino Stevani's. Elderberry nectar. Elderberry dressing. Dry cider.

CERDEÑA

Santino Stevani's. Pineapple. Hibiscus. Chandon Delice. Flowers.

TURIN

Santino Stevani's. Hazelnuts. Cocoa. Chandon Delice.

SBAGLIATTO

Santino Stevani's. Celery. Martini Bitter. Vermut Bianco. Chandon Delice.

RAVENNA

Santino Stevani. Peach. Mango. Chandon Rosé.

ROMA

Santino Stevani. Passion fruit . Torrontes white wine. Chandon Delice.



LATINA

Santino Stevani's. Kiwi. Cucumber. Chandon Delice

LA CAMPANIA

Santino Stevani's. Strawberries. Cherries. Chandon Aperitif.

AMALFI

Santino Stevani's. Citrus mix. Chandon Delice. Flowers.

BASILICATA

Santino Stevani. Raspberry. Chandon Delice

SICILIA

Santino Stevani. Honey. Ginger. Chandon Extra brut.

SPRITZ CLÁSICO

Santino Stevani's. Chandon Aperitif.

Take our Santino Stevani's 700 ml bottle home. \$2.200

APERITIFS

\$1400

GIULIANI'S COOLER

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

BUTTER RUDY

Santino Stevani's, Hesperidina (orange peel aperitif). Ginger soda, rosemary and dehydrated orange.

BEERS

Stella artois draft beer 330cc \$900

Corona 330cc \$1000

Patagonia amber lager 355cc \$1.200

CLASSIC DRINKS

\$1400

NEGRONI: Gin Invernadero, Campari, Martini Rosso orange slice.

AMERICANO: Campari, Martini Rosso, soda water, lemon and orange peel.

NEGRONI SBAGLIATO: Campari, Martini Rosso, Chandon extra brut, orange slice.

GODFATHER: Jack Daniel's, amaretto, orange peel.

NEW YORK SOUR: Jack Daniel's, lemon, syrup, egg white, malbec float.

GIN TONIC: Gin Invernadero, tonic water, rose petals, cucumber.

OLD FASHIONED: Jack Daniel's, syrup, bitter Angostura, orange slice.

ESPRESSO MARTINI: Vodka, cold brew, kalhua.

BELLINI DE LA CASA: Peach puree with vanilla icecream, Chandon Extra Brut.

CARDINALE: Gin Invernadero, dry vermouth, Campari, lemon peel.

BOMBAY SQUEEZE
Bombay Sapphire, orange, passion fruit and mint.

SANTINO SOUR
Santino Stevani's, orange juice, Hesperidina, aquafaba and lemon.

GIOVANE PROMESA
Gin Invernadero, elderberry nectar, lime juice, Lemoncello and tonic water.

COLPO BASSO
Gin Invernadero, Santino Stevani's, tangerine juice, lime juice and blueberries.

FERNET BRANCA and coke.

FERNET BRANCA MENTA and tonic water.

VODKA SERNOVA and orange juice.

HENNESSY ALE with ginger ale.

CARPANO ORANGE
Carpano Rosso, sparkling water and orange.



ROSÉ WINES

Mythic Rose de Malbec. \$2.200
Laborum Rosa Rosa. \$7.000
Crios Rose. \$2.200
Susana Balbo Rose. \$9.500
Chakana Nuna Orgánico. \$3.900

WHITE WINES

Crios Torrontés. \$2.200
Chacana Torrontés maceración prolongada. \$8.800
Susana Balbo White Blend. \$8.000

RED WINES

Benmarco Pinot Noir. \$5.000
Saurus Select Merlot. \$3.500
Terrazas de los Andes apelación de origen Paraje
Altamira Malbec Cabernet Sauvignon. \$3.800

WINE BY GLASS

ROSÉ WINES

Mythic Rose de Malbec. \$1.000
Laborum Rosa Rosa. \$1.200
Crios Rose. \$1.000

WHITE WINES

Crios Torrontés. \$1.000

RED WINES

Benmarco Pinot Noir. \$1.300
Chakana Uco \$1.000



SPARKLING WINES

Chandon Delice. \$5.000
Chandon Extra Brut. \$5.000
Chandon Apéritif. \$5.000
Baron B Extra Brut. \$7.500
Baron B Brut Nature/Rosé. \$7.500
Möet & Chandon Brut Imperial. \$60.000
Veuve Clicquot. \$65.000

SOFT DRINKS

Linea Coca-Cola. \$450
Agua sin gas. \$450
Agua con gas. \$450

COFFEE

Espresso. \$450
Ristretto. \$450
Capuccino. \$600
Macchiato. \$550

LEMONADES

Menta y jengibre. \$750
Anana, jengibre y ginger ale. \$750
Té verde, miel y frutos rojos. \$750
Cítrica de albahaca. \$750



APPETIZERS / STARTERS

Fried breaded mozzarella with tomato concassée and pesto sauce. \$1.900

Ossobuco alla milanese empanadas – cooked in wood fired oven or fried. \$1.900

Burrata with tomatoes, olive dust, nuts and fresh herbs. \$2.600

Creamy ricotta with grilled artichokes, pistachios, fresh herbs and pizza bread. \$1.800

Bruschetta with mozzarella balls, eggplant dip and tapenade. \$1.800

Faina (chickpea flatbread) with grilled provolone and vegetables. \$2.600

MAIN COURSES

Milanesa (breaded thin beef) with butter spaghetti. \$3.800

Stracciatella salad with Portobello mushrooms, blueberries, roasted onions and pistachios over wild arugula. \$3.300

Eggplant lasagna with pomodoro sauce, mozzarella balls and pesto sauce. \$3.200



PERSONAL 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 \$2.400

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

* optional almond mozzarella

PROSCIUTTO \$2.800

Tomato sauce, mozzarella, and wild arugula.

EGGPLANT \$2.800

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

MORTADELLA \$2.800

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

PATAGONZOLA \$2.500

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$2.500

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

FUGAZZETA \$2.400

White pizza with mozzarella, red onion and fresh oregano.

* optional almond mozzarella

PEPERONI \$2.800

Salsa de tomate, mozzarella y pepperoni.

BRIE & FUNGHI \$2.900

Salsa de tomate, mozzarella y portobellos.

NAPOLITANA \$2.400

Salsa de tomate, mozzarella, tomates cherry y chips de ajo.

* opcional mozzarella de almendras

4 QUESOS \$2.500

Pizza bianca con nuestra variedad de quesos mozzarella, provolone, patagonzola y stracciatella.

POSTRES

Pizza de Nutella con frutilla, arándanos y garrapiñada de pistachos. \$2.400

Semifreddo de mascarpone con salsa de frutos rojos y amarettis. \$1.500

Tiramisú \$1.500

Flan with dulce de leche and whipped cream. \$1.500

SPRITZZA!