



*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

### \$5500

#### APEROL SPRITZ

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

#### ASTURIAS

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

#### IBIZA

Aperol, elderberry nectar, elderberry dressing, dry cider and flowers.

#### CERDEÑA

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

#### SBAGLIATTO

Aperol, Campari Bitter, Vermut Bianco, Chandon Delice and celery.

#### RAVENNA

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

#### ROMA

Aperol, passion fruit, Torrontes white wine, Chandon Delice and blueberries.



### LATINA

Aperol, kiwi, Chandon Delice and cucumber.

### LA CAMPANIA

Aperol, strawberries, cherries and Chandon Aperitif.

### AMALFI

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

### BASILICATA

Aperol, raspberry, Chandon Delice and flowers.

### SICILIA

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

## **APERITIFS**

### **\$4800**

### GIULIANI'S COOLER

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

### BUTTER RUDY

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

## **BEERS**

Stella Artois draft beer 330cc \$3.100

Corona 330cc \$3.300

Patagonia amber lager 355cc \$4.100

# CLASSIC DRINKS

## NEGRONI

Greenhouse Gin, Campari, Martini Rosso and orange peel.  
\$5.500

## AMERICAN

Campari, Vermouth Rosso, soda and orange peel.  
\$5.500

## NEGRONI SBAGLIATO

Campari, Vermouth Rosso, Chandon extra brut and orange peel.  
\$5.500

## GODFATHER

Bourbon, amaretto and lemon peel.  
\$6.500

## NEW YORK SOUR

Bourbon, lemon, syrup, egg white and malbec oat.  
\$7.000

## GIN TONIC

Greenhouse Gin, tonic water, flowers and cucumber.  
\$5.500

## OLD FASHIONED

Bourbon, syrup, Angostura and orange peel.  
\$70.00

## ESPRESSO MARTINI

Absolute, coffee, syrup and Borghetti liqueur.  
\$5.500

## BELLINI DE LA CASA

Peach puree with vanilla ice cream, Chandon Extra Brut and flowers.  
\$5.500

## CARDINALE

Greenhouse Gin, dry vermouth, Campari and lemon peel.  
\$5.500

## BEEFEATER SQUEEZE

Beefeater, syrup, orange and passion fruit.  
\$5.500

## SANTINO SOUR

Aperol, Hesperidina, orange juice and lemon.  
\$5.500

# CLASSIC DRINKS

## GIOVANE PROMISE

Reenhouse Gin, elderberry nectar, lime juice, lemoncello and tonic.

\$5.500

## COLPO BASSO

Greenhouse Gin, Aperol, Tangerine juice, lemon lime juice and cranberries.

\$5.500

## FERNET BRANCA

with coke.

\$5.500

## FERNET BRANCA MINT

with tonic.

\$5.500

## SERNOVA VODKA

with orange juice.

\$5.500

## HENNESSY ALE

with ginger ale.

\$7.000

## CARPANO ORANGE

Carpano Rosso, soda and orange slice.

\$5.000

## PINK TONIC

Beefeater Pink, tonic water and strawberries.

\$5.500

## MALFY NEGRONI

Malfy Originale, Campari, Vermouth rosso and orange peel.

\$6.500

## MALIBU PUNCH

Malibu and orange juice.

\$5.500

## MOJITO

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

\$5.500

## JAMESON LEMON

Jameson, lemon lime soda and lemon wedge. \$5.500

## JAMESON, GINGER & LIME

Jameson, ginger ale and lime wedge. \$5.500





## ROSE

Laborum Rosa Rosa. \$33.000

Crios, Rose. \$15.500

Tutu, Naranjo. \$26.000

## WHITE

Crios Torrontés. \$16.000

Pequeñas Fermentaciones, Marsanne-Roussane. \$31.000

Punto Final, Sauvignon Blanc. \$31.000

Cafayate Single Vineyard, Viogner. \$29.000

## RED

Con cuerpo

Casa de herrero, Malbec. \$15.000

Terrazas de los Andes, Malbec-Cabernet Sauvignon. \$15.000

Cafayate Single Vineyard, Cabernet Franc. \$29.000

Cafayate Terroir de Altura, Malbec. \$15.000

Ligeros

Pequeñas Fermentaciones, Garnacha. \$33.000

Le Petit Voyage, Criolla. \$21.000

La Posta Glorieta, Pinot Noir. \$24.000

## WINE BY GLASS

PINK

Mythic, Rose de Malbec. \$4.800

Crios, Rosé. \$5.000

WHITE

Punto Final, Sauvignon Blanc. \$4.500

Crios, Torrontés. \$4.500

REDS

Cafayate Terroir de Altura, Malbec. \$5.000

Casa de Herrero, Malbec. \$5.000

La Posta, Pinot Noir. \$5.000



## **SPARKLING WINES**

Chandon Delice. \$20.000  
Chandon Extra Brut. \$20.000  
Chandon Apéritif. \$20.000  
Baron B Extra Brut. \$34.000  
Baron B Brut Nature/Rosé. \$34.000  
Möet & Chandon Brut Imperial. \$280.000  
Veuve Clicquot. \$280.000

## **SOFT DRINKS**

Pepsi line. \$2000  
Still water \$1800  
Soda water. \$1800

## **COFFEE**

Espresso. \$2400  
Ristretto. \$2400  
Capuccino. \$2900  
Macchiato. \$2800

## **LEMONADES**

Classic. \$3000  
Mint and ginger. \$3000  
Pineapple. \$3000  
Berries. \$3000





## **APPETIZERS / STARTERS**

Fried breaded mozzarella with homemade ketchup.  
\$6.500

Faina (chickpea flatbread) with grilled provolone and  
vegetables. \$9.400

Meat empanada, baked in oven or fried. \$2.900

Cheese and caramelized onion empanada, baked in oven  
or fried. \$3.000

Vegetable fritters. \$6.800

Raw ham croquettes, leek and bechamel sauce. \$7.800

Bruschetta with raw ham, arugula and cream cheese.  
\$7.500

## **MAIN COURSES**

Selected meat milanese with creamy spaghetti. \$14.500

Salad: Roasted pears, mushrooms, caramelized walnuts,  
patagonzola cheese and vinaigrette. \$15.000

Vegetable lasagna, pulpeta cheese and mashed eggplant  
with garlic. \$9.800

Penne Rigatti Pasta with Bolognese Sauce or  
Mushroom Cream. \$9.000



## 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 \$9.800

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

\* optional almond mozzarella.

### PROSCIUTTO \$15.000

Tomato sauce, mozzarella, wild arugula and raw ham.

### EGGPLANT \$15.000

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

### MORTADELLA \$14.500

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

### PATAGONZOLA \$9.800

White pizza with mozzarella, patagonzola cheese and baked pears.

### HAM & PEPPERS \$11.000

Tomato sauce, mozzarella, natural ham and roasted peppers.

### FUGAZZETA \$9.800

White pizza with mozzarella, red onion and fresh oregano.

\* optional almond mozzarella.

PEPERONI \$11.000

Tomato, mozzarella and pepperoni.

BRIE & FUNGHI 13.000

Tomato sauce, mozzarella and portobellos.

NAPOLITANA \$10.200

Tomato sauce, mozzarella, cherry tomatoes and garlic chips.

\* optional almond mozzarella,

4 CHEESE \$11.500

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

PALM HEART \$14.500

Tomato sauce, mozzarella, cooked ham, hearts of palm and golf sauce.

## DESERTS

Nutella pizza with strawberry, blueberries and pistacchio caramelized. \$9.000

Tiramisú. \$5.500

Flan with dulce de leche and whipped cream. \$4.800

Chocotorta. \$4.800

Ice cream: scoops of pistacchio or lemon ice cream. \$3.500

Covered: \$1500

# SPRITZZA!