



*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

\$6200

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 \$6000

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 draft beer 330cc \$3.800

Corona 330cc \$4.000

Patagonia amber lager 355cc \$5.000

CLASSIC DRINKS

AMERICAN

Campari, Vermouth Rosso, soda and orange peel.
\$6.500

NEGRONI

Invernadero Gin, Campari, Martini Rosso, orange peel.
\$6.500

GIN TONIC

Greenhouse Gin, tonic water, flowers and cucumber.
\$6.200

OLD FASHIONED

Bourbon, syrup, Angostura and orange peel.
\$7.500

ESPRESSO MARTINI

Absolute, coffee, syrup and Borghetti liqueur.
\$6.500

BEEFEATER SQUEEZE

Beefeater, syrup, orange and passion fruit.
\$6.500

CLASSIC DRINKS

FERNET BRANCA

with coke.

\$6.000

FERNET BRANCA MINT

with tonic.

\$6.000

SERNOVA VODKA

with orange juice.

\$6.000

HENNESSY ALE

with ginger ale.

\$7.500

CARPANO ORANGE

Carpano Rosso, soda and orange slice.

\$6.000

PINK TONIC

Beefeater Pink, tonic water and strawberries.

\$7.000

MALFY NEGRONI

Malfy Originale, Campari, Vermouth rosso and orange peel.

\$8.000

MALIBU PUNCH

Malibu and orange juice.

\$6.500

MOJITO

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

\$6.000

JAMESON LEMON

Jameson, lemon lime soda and lemon wedge. \$6.000

JAMESON, GINGER & LIME

Jameson, ginger ale and lime wedge. \$6.000



ROSE

Laborum Rosa Rosa. \$45.000

Crios Rosé. \$22.000

Tutu, Naranjo. \$35.000

Terrazas de Los Andes, Malbec Rosé. \$20.000

WHITE

Crios, Torrontés. \$18.000

Pequeñas Fermentaciones, Marsanne-Roussane. \$45.000

Punto Final, Sauvignon Blanc. \$42.000

Cafayate Single Vineyard, Viogner. \$31.000

Terrazas de Los Andes, Reserva Chardonnay. \$18.000

RED

Con cuerpo

Casa de Herrero, Malbec. \$16.500

Terrazas de los Andes, Reserva Malbec. \$21.000

Terrazas de los Andes, Reserva Cabernet Sauvignon. \$24.000

Terrazas de los Andes, Origen Los Chacayes Malbec. \$21.000

Cafayate Single Vineyard, Cabernet Franc. \$31.000

Cafayate Terroir de Altura, Malbec. \$17.000

Ligeros

Pequeñas Fermentaciones, Garnacha. \$42.000

La Posta Glorieta, Pinot Noir. \$24.000

WINE BY GLASS

PINK

Mythic, Rose de Malbec. \$5.500

Crios, Rosé. \$6.000

WHITE

Terraza de Los Andes , Reserva Chardonnay. \$5.500

Crios, Torrontés. \$6.000

REDS

Cafayate Terroir de Altura, Malbec. \$6.000

Casa de Herrero, Malbec. \$6.000

La Posta, Pinot Noir. \$6.500



SPARKLING WINES

Chandon Délice. \$22.000
Chandon Extra Brut. \$22.000
Chandon Apéritif. \$22.000
Baron B Extra Brut. \$40.000
Baron B Brut Nature/Rosé. \$50.000
Möet & Chandon Brut Imperial. \$280.000
Veuve Clicquot. \$280.000

SOFT DRINKS

Pepsi line. \$2500
Still water \$2200
Soda water. \$2200

COFFEE

Espresso. \$2700
Ristretto. \$2700
Capuccino. \$3000
Macchiato. \$3000

LEMONADES

Classic. \$3500
Mint and ginger. \$3500
Pineapple. \$3500
Berries. \$3500



APPETIZERS / STARTERS

Fried breaded mozzarella with homemade ketchup.
\$7.800

Faina (chickpea flatbread) with grilled provolone and
vegetables. \$14.500

Meat empanada, baked in oven or fried. \$3.000

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

Vegetable fritters. \$6.800

Raw ham croquettes, leek and bechamel sauce. \$8.800

MAIN COURSES

Selected meat milanese with creamy spaghetti. \$19.000

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

Penne Rigatti Pasta with Mushroom Cream. \$13.000



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 \$13.000

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

* optional almond mozzarella.

PROSCIUTTO \$18.000

Tomato sauce, mozzarella, wild arugula and raw ham.

MORTADELLA \$17.500

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

PATAGONZOLA \$13.500

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$15.500

Tomato sauce, mozzarella, natural ham and roasted peppers.

FUGAZZETA \$12.000

White pizza with mozzarella, red onion and fresh oregano.

* optional almond mozzarella.

PEPERONI \$14.000
Tomato, mozzarella and pepperoni.

BRIE & FUNGHI 16.500
Tomato sauce, mozzarella and portobellos.

NAPOLITANA \$13.000
Tomato sauce, mozzarella, cherry tomatoes and garlic chips.
* optional almond mozzarella,

4 CHEESE \$13.500
Classic white pizza with our variety of mozzarella, provolone, patagonzola and stracciatella cheeses.

DESSERTS

Nutella pizza with strawberry, blueberries and pistacchio caramelized. 14.000

Tiramisú. \$6.500

Flan with dulce de leche and whipped cream. \$5.500

Chocotorta. \$6.000

Covered: \$1800

SPRITZZA!