



*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 &

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PIZZA &

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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

\$1800

ASTURIAS

Aperol. Clarified apple juice. Pear cyder.

IBIZA

Aperol. Elderberry nectar. Elderberry dressing. Dry cider.

CERDEÑA

Aperol. Pineapple. Hibiscus. Chandon Delice. Flowers.

TURIN

Aperol. Hazelnuts. Cocoa. Chandon Delice.

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

Cinzano to spritz, soda, slice of orange

APERITIFS

\$1800

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 \$1.200

Corona 330cc \$1300

Patagonia amber lager 355cc \$1.400

CLASSIC DRINKS

\$1800

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
Aperol, orange juice, Hesperidina, aquafaba and lemon.

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

COLPO BASSO
Gin Invernadero, Aperol, 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. \$2.500

CARPANO ORANGE
Carpano Rosso, sparkling water and orange.



ROSE

Laborum Rosa Rosa. \$9.000

Crios Rose. \$4.400

Tutu, Naranjo \$8.500

WHITE

Crios Torrontés. \$4.400

Pequeñas Fermentaciones, Marsanne-Roussane. \$9.500

Punto Final, Sauvignon Blanc. \$6.500

RED

Con cuerpo

Casa de herrero, Malbec \$7.000

Terrazas de los Andes, Malbec-Cabernet Sauvignon \$5.500

Ligeros

Pequeñas Fermentaciones, Garnacha \$9.500

Le Petit Voyage, Criolla \$7.800

La Posta Glorieta, Pinot Noir \$6.000

WINE BY GLASS

ROSADOS

Mythic Rose de Malbec. \$1.400

Crios Rosé \$1.400

BLANCOS

Punto Final, Sauvignon Blanc \$1.500

Crios Torrontés. \$1.300

TINTOS

Chakana Uco \$1.600

Casa de Herrero, Malbec \$1.800

La Posta, Pinot Noir \$1.600



SPARKLING WINES

Chandon Delice. \$7.700
Chandon Extra Brut. \$7.700
Chandon Apéritif. \$7.700
Baron B Extra Brut. \$11.500
Baron B Brut Nature/Rosé. \$15.000
Möet & Chandon Brut Imperial. \$85.000
Veuve Clicquot. \$85.000

SOFT DRINKS

Linea Coca-Cola. \$600
Agua sin gas. \$600
Agua con gas. \$600

COFFEE

Espresso. \$500
Ristretto. \$500
Capuccino. \$650
Macchiato. \$600

LEMONADES

Classic \$900
Mint and ginger \$900
Pineapple \$900
Berries \$900



APPETIZERS / STARTERS

Fried breaded mozzarella with tomato concassée and pesto sauce. \$2.500

Ossobuco alla milanese empanadas – cooked in wood fired oven or fried. \$2.400

Burrata with tomatoes, olive dust, nuts and fresh herbs. \$3.400

Creamy ricotta with grilled artichokes, pistachios, fresh herbs and pizza bread. \$2.300

Bruschetta with mozzarella balls, eggplant dip and tapenade. \$1.900

Faina (chickpea flatbread) with grilled provolone and vegetables. \$3.500

MAIN COURSES

Milanesa (breaded thin beef) with butter spaghetti. \$4.600

Stracciatella salad with Portobello mushrooms, blueberries, roasted onions and pistachios over wild arugula. \$4.200

Eggplant lasagna with pomodoro sauce, mozzarella balls and pesto sauce. \$3.900



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 \$3.100

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

* optional almond mozzarella

PROSCIUTTO \$3.600

Tomato sauce, mozzarella, and wild arugula.

EGGPLANT \$3.800

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

MORTADELLA \$3.600

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

PATAGONZOLA \$3.200

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$3.200

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

FUGAZZETA \$3.000

White pizza with mozzarella, red onion and fresh oregano.

* optional almond mozzarella

PEPERONI \$3.600

Salsa de tomate, mozzarella y pepperoni.

BRIE & FUNGHI \$3.800

Salsa de tomate, mozzarella y portobellos.

NAPOLITANA \$3.000

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

* opcional mozzarella de almendras

4 QUESOS \$3.100

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

POSTRES

Pizza de Nutella con frutilla, arándanos y garrapiñada de pistachos. \$3.200

Semifreddo de mascarpone con salsa de frutos rojos y amarettis. \$2.000

Tiramisú \$2.000

Flan with dulce de leche and whipped cream. \$2.000

SPRITZZA!