



*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 &



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

ASTURIAS \$880

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

IBIZA \$900

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

CERDEÑA \$880

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

TURIN \$880

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

SBAGLIATTO \$880

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

RAVENNA \$880

Santino Stevani. Peach. Mango. Chandon Rosé.

ROMA \$880

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



LATINA \$900

Santino Stevani's. Kiwi. Cucumber. Chandon Delice

LA CAMPANIA \$900

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

AMALFI \$880

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

BASILICATA \$880

Santino Stevani. Raspberry. Chandon Delice

SICILIA \$880

Santino Stevani. Honey. Ginger. Chandon Extra brut.

SPRITZ CLÁSICO \$880

Santino Stevani's. Chandon Aperitif.

Take our Santino Stevani's 700 ml bottle home. \$1900

APERITIFS

\$880

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 \$550

Corona 330cc \$600

Patagonia amber lager 355cc \$650

CLASSIC DRINKS

\$880

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.



ROSÉ WINES

Mythic Rose de Malbec. \$2.500
Laborum Rosa Rosa. \$4.900
Crios Rose. \$1.400
Susana Balbo Rose. \$10.000
Chakana Nuna Orgánico. \$4.800

WHITE WINES

Crios Torrontés. \$2.400
Chacana Torrontés maceración prolongada. \$4.400
Susana Balbo White Blend. \$9.500

RED WINES

Benmarco Pinot Noir. \$4.300
Saurus Select Merlot. \$2.900
Terrazas de los Andes apelación de origen Paraje
Altamira Malbec Cabernet Sauvignon. \$3.800

WINE BY GLASS

ROSÉ WINES

Mythic Rose de Malbec. \$750
Laborum Rosa Rosa. \$1.050
Crios Rose. \$650

WHITE WINES

Crios Torrontés. \$750

RED WINES

Benmarco Pinot Noir. \$950
Chakana Uco \$800



SPARKLING WINES

Chandon Delice. \$3.800
Chandon Extra Brut. \$3.800
Chandon Apéritif. \$3.800
Baron B Extra Brut. \$4.800
Baron B Brut Nature/Rosé. \$5.000
Möet & Chandon Brut Imperial. \$27.000
Veuve Clicquot. \$30.000

SOFT DRINKS

Linea Coca-Cola. \$350
Agua sin gas. \$350
Agua con gas. \$350

COFFEE

Espresso. \$350
Ristretto. \$300
Capuccino. \$390
Macchiato. \$360

LEMONADES

Menta y jengibre. \$500
Anana, jengibre y ginger ale. \$500
Té verde, miel y frutos rojos. \$500
Cítrica de albahaca. \$500



APPETIZERS / STARTERS

Fried breaded mozzarella with tomato concassée and pesto sauce. \$1100

Ossobuco alla milanese empanadas – cooked in wood fired oven or fried. \$950

Burrata with tomatoes, olive dust, nuts and fresh herbs. \$1.900

Creamy ricotta with grilled artichokes, pistachios, fresh herbs and pizza bread. \$950

Bruschetta with mozzarella balls, eggplant dip and tapenade. \$950

Faina (chickpea flatbread) with grilled provolone and vegetables. \$1.300

MAIN COURSES

Milanesa (breaded thin beef) with caponata. \$1.900

Stracciatella salad with Portobello mushrooms, blueberries, roasted onions and pistachios over wild arugula. \$2.100

Eggplant lasagna with pomodoro sauce, mozzarella balls and pesto sauce. \$1.800



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 \$1.600

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

* optional almond mozzarella

PROSCIUTTO \$1.800

Tomato sauce, mozzarella, and wild arugula.

EGGPLANT \$1.900

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

MORTADELLA \$1.900

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

PATAGONZOLA \$1.600

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$1.600

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

FUGAZZETA \$1.500

White pizza with mozzarella, red onion and fresh oregano.

* optional almond mozzarella

PEPERONI \$2.000

Salsa de tomate, mozzarella y pepperoni.

BRIE & FUNGHI \$2.100

Salsa de tomate, mozzarella y portobellos.

NAPOLITANA \$1.700

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

* opcional mozzarella de almendras

4 QUESOS \$1.700

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

CHORIZO \$1.700

Salsa de tomate, mozzarella, chorizo, chimichurri y verdeo.

POSTRES

Pizza de Nutella con frutilla, arándanos y garrapiñada de pistachos. \$1.200

Semifreddo de mascarpone con salsa de frutos rojos y amarettis. \$900

Tiramisú \$850

Panna cotta de vainilla con crema chantilly, salsa toffee y almendras fileteadas. \$850

SPRITZZA!