



ALIMENTARI

SALUMERIA

CAFFETTERIA

VINERIA

* COMPARTIRE *

(v)	1	Focaccia con mantequilla	\$15.000
(v)	2	Aceitunas marinadas	\$19.000
(v)	3	Arancini cacio e pepe	\$23.000
	4	Albóndigas con salsa de tomate, parmesano y ricotta	\$23.000
(v)	5	Alcachofas a la parrilla	\$35.000
(v)	6	Rúgula, uvas, almendras y pecorino	\$45.000
(v)	7	Ensalada verde	\$28.000
	8	Carpaccio de carne	\$35.000

* PASTA *

(v)	1	Tagliatelle alfredo	\$30.000
(v)	2	Rigatoni alla vodka (pasta al horno)	\$35.000
	3	Casarecce con cuello de cordero	\$40.000
	4	Mafaldine con ragù de salchicha	\$35.000

* SECONDI *

	1	Corte de res con papas al romero	\$58.000
	2	Milanesa de ternera apanada, rúgula y parmesano	\$45.000
(v)	3	Berenjenas a la parmigiana	\$32.000

* PANINO *

	1	Prosciutto, rúgula y stracciatella	\$40.000
	2	Milanesa apanada, rúgula y parmesano	\$48.000

* SALUMI E FORMAGGIO *

	1	Mortadella	\$26.000
	2	Prosciutto	\$30.000
	3	Coppa	\$26.000
	4	Salami	\$28.000
	5	Rueda de Tausavita	\$30.000
	6	Stracciatella	\$32.000



* DOLCE *

	1	Torta de aceite de oliva, mascarpone y mermelada de frambuesa	\$20.000
	2	Helado mousse de chocolate, aceite de oliva y sal	\$25.000

* VINOS *

ESPUMOSOS

BLANCO	1	Le Marchesine Brut Nitens. Chardonnay, Pinot Blanc. Franciacorta / Italia	\$287,000
	2	Ciù Ciù Merlettaie Brut Bio. Pecorino. Öffida / Italia	\$177,000
	3	Val d'Oca Blu Prosecco Millesimato Extra Dry. Prosecco/ Italia	\$132,000
ROSADO	1	Agustí Torelló Mata Rosat. Trepát. Cava / España	\$184,000

VINOS

BLANCO	1	Clunia. Albillo. Castilla y León / España	\$184,000
	2	Soalheiro. Albariño Clássico. Melgaço / Portugal	\$177,000
	3	Pieropan Soave Classico. Garganega. Veneto/ Italia	\$190,000
TINTO	1	Torre Rosazza. Pinot Nero. Friuli Grave / Italia	\$162,000
	2	Felline Giravolta. Primitivo. Manduria /Italia	\$187,000
	3	Castello di Monsanto Monrosso. Chianti / Italia	\$186,000
	4	Matchbook, Petite Syrah. California, USA	\$174,000
	5	Torregruaceto. Pietraluna. Negroamaro. Salento, Italia	\$155,000
ROSADO	1	Felline. Cicala Rosé. Negramoll. Salento / Italia	\$163,000

POR COPA

Tinto \$32,000 / Blanco \$32,000

* BEBIDAS *

1	Café/ English Breakfast	\$9,000
2	Infusión de jengibre, hierbabuena y mora	\$9,000
3	Acqua Panna 750ml	\$27,000
4	San Pellegrino 750ml	\$28,000
5	Agua Siembra 477ml	\$12,000
6	Agua Siembra con gas 280ml	\$10,000
7	Cerveza Stella Artois	\$17,000
8	Bitburguer 0.0	\$20,000
9	Kambucha	\$19,000
10	Cordial de piña y salvia	\$13,000
11	Cordial de sandía y hierbabuena	\$13,000

* COCTELES *

1	Aperol Spritz	\$45,000
2	Titos Mule	\$50,000
3	Dry Martini	\$50,000
4	French 75	\$54,000
5	Negroni	\$45,000
6	Margarita	\$43,000
7	Carajillo	\$41,000

* LICORES *

GINEBRA	1	Bombay Sapphire	\$34.000
	2	Tanqueray 10	\$44.000
	3	Condesa	\$35.000
WHISKY	4	Buchanans 12 Años	\$36.000
	5	Buchanans 18 Años	\$58.000
	6	Glenfidich 12 Años	\$37.000
	7	Macallan 12 Años	\$52.000
	8	Bourbon Woodford Reserve	\$40.000
VODKA	9	Titos	\$36.000
TEQUILA	10	Don Julio 70	\$65.000
	11	Tierra Noble Reposado	\$44.000
	12	Tierra Noble Cristalino	\$49.000
MEZCAL	13	Amores Verde	\$38.000
RON	14	Santa Teresa 1976	\$47.000
LICORES	15	Grappa Di Amarone	\$55.000
	16	Limoncello del Contadino	\$34.000
	17	Fernet Branca	\$34.000
	18	Vermouth Martini Rosso	\$33.000
	19	Campari	\$26.000
	20	Stambeco Amaro	\$42.000
	21	Disaronno Amaretto	\$36.000



ALIMENTARI

SALUMERIA

CAFFETTERIA

VINERIA

* COMPARTIRE *

(v)	1	Focaccia with butter	\$15.000
(v)	2	Marinated olives	\$19.000
(v)	3	Arancini cacio e pepe	\$23.000
	4	Meatballs with tomato sauce, parmesan and ricotta cheese	\$23.000
(v)	5	Grilled artichokes	\$35.000
(v)	6	Rocket, grapes, almonds and pecorino cheese salad	\$45.000
(v)	7	Green salad	\$28.000
	8	Beef carpaccio	\$35.000

* PASTA *

(v)	1	Tagliatelle alfredo	\$30.000
(v)	2	Rigatoni alla vodka (baked pasta)	\$35.000
	3	Casarecce with braised lamb neck	\$40.000
	4	Mafaldine sausage ragù	\$35.000

* SECONDI *

	1	Beef with rosemary potatoes	\$58.000
	2	Veal milanese, rocket and parmesan cheese	\$45.000
(v)	3	Melanzane alla parmigiana	\$32.000

* PANINO *

	1	Prosciutto, rocket and stracciatella	\$40.000
	2	Veal milanese, rocket and parmesan cheese	\$48.000

* SALUMI E FORMAGGIO *

	1	Mortadella	\$26.000
	2	Prosciutto	\$30.000
	3	Coppa	\$26.000
	4	Salami	\$28.000
	5	Tausavita cheese	\$30.000
	6	Stracciatella	\$32.000

* DOLCE *

	1	Olive oil cake, mascarpone and raspberry jam	\$20.000
	2	Chocolate mousse ice cream, olive oil and salt	\$25.000



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* WINE *

SPARKLING

WHITE	Le Marchesine Brut Nitens. Chardonnay, Pinot Blanc. Franciacorta / Italy	\$287,000
	Ciù Ciù Merlettaie Brut Bio. Pecorino. Offida / Italy	\$177,000
	Val d'Oca Blu Prosecco Millesimato Extra Dry. Prosecco/ Italy	\$132,000
ROSÉ	Agustí Torelló Mata Rosat. Trepat. Cava / Spain	\$184,000

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	Pieropan Soave Classico. Garganega. Veneto/ Italy	\$190,000
RED	Torre Rosazza. Pinot Nero. Friuli Grave / Italy	\$162,000
	Felline Giravolta. Primitivo. Manduria /Italy	\$187,000
	Castello di Monsanto Monrosso. Chianti / Italy	\$186,000
	Matchbook, Petite Syrah. California, USA	\$174,000
	Torregruaceto. Pietraluna. Negroamaro. Salento, Italy	\$155,000
ROSÉ	Felline. Cicala Rosé. Negramoll. Salento / Italy	\$163,000

BY THE GLASS

* DRINKS *

1	Coffee/ English Breakfast	\$9,000
2	Ginger, mint and blackberry infusion	\$9,000
3	Acqua Panna 750ml	\$27,000
4	San Pellegrino 750ml	\$28,000
5	Still Water Siembra 477ml	\$12,000
6	Sparkling Water Siembra 280ml	\$10,000
7	Beer Stella Artois	\$17,000
8	Bitburguer 0.0	\$20,000
9	Kambucha	\$19,000
10	Pineapple and sage cordial	\$13,000
11	Watermelon and mint cordial	\$13,000

COCKTAILS

1	Aperol Spritz	\$45,000
2	Titos Mule	\$50,000
3	Dry Martini	\$50,000
4	French 75	\$54,000
5	Negroni	\$45,000
6	Margarita	\$43,000
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* SPIRITS *

GIN	1	Bombay Sapphire	\$34,000
	2	Tanqueray 10	\$44,000
	3	Condesa	\$35,000
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