



*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 &

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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

\$4800

APEROL SPRITZ

Aperol. Cinzano to spritz. Dash of soda and orange slice.

ASTURIAS

Aperol. Clarified apple juice. Pear cyder. Apple wedge.

IBIZA

Aperol. Elderberry nectar. Elderberry dressing. Dry cider.

CERDEÑA

Aperol. Pineapple. Hibiscus. Chandon Delice. Flowers.

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.

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APERITIFS \$4800

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 \$3.100

Corona 330cc \$3.300

Patagonia amber lager 355cc \$4.100

CLASSIC DRINKS

NEGRONI: Greenhouse Gin, Campari, Martini Rosso
orange slice.
\$5000

AMERICAN: Campari, Vermouth Rosso, soda, lemon
peel.
\$5000

NEGRONI SBAGLIATO: Campari, Vermouth Rosso,
Chandon extra brut, orange slice.
\$5000

GODFATHER: Bourbon, amaretto, orange peel.
\$6000

NEW YORK SOUR: Bourbon, lemon, simple syrup, egg
white, malbec oat.
\$6500

GIN TONIC: Greenhouse Gin, tonic water, rose petals
and cucumber.
\$4800

OLD FASHIONED: Bourbon, syrup, Angostura, orange
slice.
\$6500

ESPRESSO MARTINI: Absolute, cold brew, kalhua.
\$5000

BELLINI DE LA CASA: Peach puree with vanilla ice
cream, Chandon Extra Brut.
\$5000

CARDINALE: Greenhouse Gin, dry vermouth, Campari,
lemon peel.
\$5000

BEEFEATER SQUEEZE
Beefeater, orange, passion fruit.
\$5000

SANTINO SOUR
Aperol, orange juice, orange liqueur, aquafaba and
lemon.
\$5000

CLASSIC DRINKS

GIOVANE PROMISE

Greenhouse Gin, elderberry nectar, lime juice, Lemoncello and tonic.

\$5000

COLPO BASSO

Greenhouse Gin, Aperol, Tangerine Juice, Lemon Lime Juice and Cranberries.

\$5000

FERNET BRANCA with coke

\$5000

FERNET BRANCA MINT with tonic

\$5000

SERNOVA VODKA with orange juice

\$5000

HENNESSY ALE with ginger ale

\$6.500

CARPANO ORANGE

Carpano Rosso, soda and orange slice

\$4.500

PINK TONIC: Beefeater Pink, Tonic Water, strawberries

\$5.000

MALFY NEGRONI: Malfy Originale, Campari, Vermouth rosso, Orange segment

\$6.000

Malibu Punch, Malibu, orange juice

\$4.800

MOJITO: Havana 3 years, lime juice, syrup, mint, soda

\$4.800

JAMESON LEMON: Jameson, lemon lime soda, lemon wedge. \$4.800

JAMESON, GINGER & LIME: Jameson, ginger ale, lime wedge. \$4.800



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

ROSADOS

Mythic Rose de Malbec. \$4.800

Crios Rosé \$5.000

BLANCOS

Punto Final, Sauvignon Blanc \$4.500

Crios Torrontés. \$4.500

TINTOS

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

Línea Pepsi. \$2000
Agua sin gas. \$1800
Agua con gas. \$1800

COFFEE

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

LEMONADES

Clásica \$3000
Menta y jengibre \$3000
Ananá \$3000
Frutos Rojos \$3000



APPETIZERS / STARTERS

Fried breaded mozzarella with tomato concassée and pesto sauce. \$6.500

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

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

Cheese and caramelized onion empanada, baked in a wood 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

Milanesa (breaded thin beef) with butter spaghetti. \$14.500

Stracciatella salad with Portobello mushrooms, blueberries, roasted onions and pistachios over wild arugula. \$15.000

Eggplant lasagna with pomodoro sauce, mozzarella balls and pesto sauce. \$9.800

Penne Rigate Pasta with Bolognese Sauce or Spinach 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, and wild arugula.

EGGPLANT \$15.000

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

MORTADELLA \$14.500

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

PATAGONZOLA \$9.800

White pizza with mozzarella, patagonzola cheese and baked pears.

HAM & PEPPERS \$11.000

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

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, stracciatella cheeses.

PALM HEART \$14.500
With 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

Service: \$1500

SPRITZZA!