

Menu

LIKE A SUMMER IN THE SOUTH OF ITALY



ITALIA
ARTESANA

Cold appetizers

ITALIAN PROSCIUTTO

Cured italian pork ham

\$ 33.800

ITALIAN ANTIPASTO

Italian antipasto with cured hams, prosciutto fuet, chorizo starleta, matured Parmesan cheese & caciocavallo, grilled vegetables with balsamic reduction & arugula

\$ 69.800



VEGAN ANTIPASTO

Italian antipasto with grilled vegetables, balsamic reduction, olives & arugula.

\$ 36.800

BURRATA CON POMODORO E PROSCIUTTO

Classic creamy buffalo cheese with prosciutto, mushrooms & candied tomatoes arugula & pesto sauce.

\$ 79.800



HUMMUS & FOCACCINA

Chickpea hummus, cucumber tabbouleh & oregano focaccin.

\$ 29.800



INSALATA CAPRESE

Fresh tomatoes with bocconcini cheese, basil & balsamic reduction.

\$ 47.800

BRUSCHETTA SAN DANIELE

Focaccia bread with a dip of red olives, fresh tomatoes, basil, slices of Parmesan cheese, prosciutto.

\$ 39.800



CLASSICA BRUSCHETTA

Focaccia bread with a dip of red olives, fresh tomatoes, basil and bocconcini cheese.

\$ 29.800

CARPACCIO DI FILETTO CLASSICO

Thin slices of beef tenderloin, Parmesan cheese, arugula, baby capers & old-fashioned mustard sauce.

\$ 35.800

CARPACCIO DI POLPO

Thin slices of octopus with baby capers & arugula.

\$ 69.800



TAGLIERE DI FORMAGGI

Variety of cheeses with cherry tomatoes, red fruit jam and peaches, accompanied by focaccia bread.

X2 \$ 69.800

X4 \$ 126.800



TIMBALLO DI QUINOA

Quinoa marinated with balsamic, avocado & fresh mango.

\$ 21.800



Hot appetizers



BRIE AL FORNO

Baked brie cheese bathed in peach, apricot and honey jam, served with focaccia bread.

\$ 39.800



POLENTA TREFORMAGGI

Base of yellow corn au gratin with mozzarella cheese, parmesan cheese, gorgonzola, served with focaccia bread.

\$ 31.800

POLPETTE NAPOLETANA

Juicy meatballs in Neapolitan sauce, au gratin.

\$ 35.800

POLPO ITALIANI

Grilled octopus tentacles, bathed in Neapolitan sauce, capers & arugula.

\$ 73.800



CALAMARI ALLA NAPOLETANA

Squid cut into rings with Neapolitan sauce and lobster bisque sauce

\$ 43.800

GAMBERETTO DI LA PUGLIA

Shrimp sautéed in white wine, butter, garlic, paprika, served with vermicelli pasta.

\$ 40.800



FRITTO MISTO

Breaded shrimp & squid rings, served with hot sauce.

\$ 48.800



VEGAN PARMIGIANA DI MELANZANE

Baked aubergines with Neapolitan sauce & vegan mozzarella cheese.

\$ 34.800



PARMIGIANA DI MELANZANE CLASSICA

Baked aubergines finished with mozzarella cheese au gratin in Neapolitan sauce.

\$ 34.800



CREMA DI PORTOBELLO

Cream of mushroom soup, butter & bocconcini cheese.

\$ 33.800



ZUPPA RUSTICA DI POMODORO

Typical soup with tomatoes and parmesan cheese.

\$ 28.800



ZUPPA DI MINISTRONE VEGANA

Typical Italian soup with vegetables & vegan pesto.

\$ 28.800



ZUPPA DI MINISTRONE CLASSICA

Typical Italian soup with vegetables, pesto & artisan pasta.

\$ 28.800



ZUPPA DI ZUCCA

Pumpkin cream, ginger & vegan feta cheese.

\$ 23.800



FUNGHI GRATINATO

Portobello, paris & orellanas mushrooms, sautéed in butter with gorgonzola sauce, served with focaccia bread.

\$ 51.800





MOZZARELLA IN CARROZZA

Breaded mozzarella cheese, accompanied by a slightly spicy honey & pepperoncino-based sauce.

\$ 35.800



CAPRESE GRATINATO

Fresh mozzarella cheese with gratin tomatoes.

\$ 41.800

Kids Menu

NUGGETS DI POLLO

Chicken nuggets, accompanied with french fries, ketchup & mustard.

\$ 31.800

BOLOGNESE PASTA

Pasta with typical Italian sauce, made with tomato & ground meat.

\$ 31.800

Salads



INSALATA PRIMAVERA

Pasta fucilli, feta cheese, black olives, fresh cherry tomatoe, olive oil, basil genovese pesto (optional)

\$ 35.800



INSALATA VERDE

Green salad, mix lettuce with pickles, green paprika, celery, green olives with balsamic reduction.

\$ 26.800



INSALATA TOSCANA

Mix of green lettuce, goat cheese, radishes, pears & almond praline with balsamic reduction.

\$ 35.800



INSALATA DI PESCHE ARROSTITE

Mix of green lettuce, nuts, roasted peaches, blueberries & vegan feta cheese.

\$ 42.800

Pasta

CANNELLONI DI FUNGHI

Cannelloni stuffed with paris and portobello mushrooms, gratin with parmesan & mozzarella cheese.

\$ 46.800



CANNELLONI SPINACI E VERDURE

Cannelloni stuffed with spinach, vegetables in pomodoro sauce and vegan cheese.

\$ 35.800



PASTA BOLOGNESA

Pasta with tomato and ground meat sauce

\$ 39.800



ARRABIATA PASTA

Artisan pasta bathed in spicy pomodoro sauce, parmesan cheese & mozzarella.

\$ 36.800



PASTA DELL'ORTO

Artisan pasta with vegetables sautéed in wine, with choice of pomodoro, alfredo, pesto or parmesan cheese and butter sauce.

\$ 37.800



TREFORMAGGI PASTA

Artisan pasta with three-cheese sauce (Parmesan, Gorgonzola & Mozzarella).

\$ 44.800



PASTA AL TELEFONO

Artisan pasta with Neapolitan sauce, mozzarella cheese & parmesan.

\$ 38.800



NAPOLETANA VEGAN PASTA

Artisan pasta with vegan mozzarella cheese and Neapolitan sauce.

\$ 39.800

PASTA CARBONARA

Artisan pasta with smoked bacon & parmesan cheese in carbonara sauce.

\$ 39.800

PASTA CARBONARA CLASSICA

Classic artisan pasta with guanchale (pork cheek) with pecorino cheese & egg

\$ 49.800

PASTA CON GAMBERONI

Artisan pasta with shrimp, sautéed in alfredo sauce.

\$ 56.800

PASTA AMATRICIANA

Artisan pasta with beef tenderloin, bacon, pomodoro sauce, cherry tomato, red onion & basil.

\$ 63.800

PASTA CON GAMBERI

Artisan pasta with prawns sautéed in white wine & lobster bisque.

\$ 72.800



PASTA CON POLPO PICCANTE

Artisan pasta with octopus, sautéed in peperoncino, garlic & lobster bisque.

\$ 78.800

PASTA CON POLLO E FUNGHI MUSHROOMS

Artisan pasta with chicken and mushrooms.

\$ 39.800

PASTA FRUTTI DI MARE

Artisan pasta with seafood in home made sauce.

\$ 67.800



PASTA AL PESTO

Artisan pasta with sautéed vegetables (zucchini, mushroom, tomatoes) and vegan pesto sauce.

\$ 32.800



Lasagnas

LASAGNA DI POLLO

Artisan lasagna with chicken in alfredo sauce, au gratin with mozzarella cheese & Parmesan, served with focaccia bread.

\$ 44.800

LASAGNA MISTA

Artisan lasagna with beef bolognese in Neapolitan sauce & chicken in Alfredo sauce, au gratin with mozzarella cheese and parmesan, served with focaccia bread.

\$ 45.800

LASAGNA MANZO

Artisan lasagna with beef bolognese au gratin with mozzarella cheese and parmesan.

\$ 46.800

Raviolis

RAVIOLI DI MANZO E MAIALE

Ravioli stuffed with beef and pork with choice of sauce: pomodoro, alfredo, pesto or butter sauce.

\$ 43.800

RAVIOLI DI VITELLO E PANCETA AFFUMICATA

Ravioli stuffed with smoked bacon and beef with choice of sauce: pomodoro, alfredo, pesto or butter sauce.

\$ 46.800

RAVIOLI DI SALMONE

Ravioli stuffed with salmon with choice of sauce: pomodoro, alfredo, pesto or butter sauce.

\$ 58.800

RAVIOLI PINACE RICOTTA

Ravioli stuffed with spinach and ricotta cheese with choice of sauce: pomodoro, Alfredo, pesto and butter sauce.

\$ 43.800



Calzone

CALZONE DI POLLO E FUNGHI

Delicious stuffed juicy chicken ,fresh mushrooms and creamy Alfredo sauce,wrapped in baked Golden artisanal dough .

\$ 36.800

CALZONE ALLA BOLOGNESE

Classic meat and tomato Bolognese sauce,accompanied by melted cheese, wrapped in artisanal dough and baked to perfection

\$ 37.800



CALZONE CON RICOTTA E SPINAC

Creamy ricotta and fresh spinach combined in a light and tasty filling,wrapped in our artisan baked dough

\$ 37.800



CALZONE ALLA NAPOLETANA

Fresh tomato,neapolitan sauce,mozzarella cheese and a touch of basil, wrapped in artisan baked dough

\$ 31.800





VEGAN CALZONE ALLA NAPOLETANA

Fresh tomato, napolitan sauce, mozzarella vegan cheese and a touch of basil wrapped in artisan baked dough

\$ 35.800



CALZONE DI CAMPO

Artisan dough, filled with zucchini, tomato, mushrooms and vegan mozzarella cheese in pomodoro sauce

\$ 37.800

Risotto

RISOTTO DI GAMBERETTO

Creamy rice with shrimp, vegetables, portobello mushrooms, paris and orellanas, parmesan cheese & lobster bisque.

\$ 63.800

RISOTTO AL FILETTO DI MANZO

Creamy rice with beef tenderloin, mushrooms, fresh tomato & parmesan cheese.

\$ 63.800



RISOTTO PROSCIUTTO E CHORIZO

Creamy rice with slices of prosciutto, spicy chorizo string & parmesan cheese.

\$ 59.800



RISOTTO DI FUNGHI

Creamy rice with orellanas, paris mushrooms & portobello with parmesan cheese.

\$ 63.800

RISOTTO DI POLPO

Creamy rice with octopus, capers, red wine, butter & parmesan cheese.

\$ 79.800

RISOTTO DI MARISCOS

Creamy rice with shrimp, squid, mussels, seasonal fish, sautéed vegetables & Parmesan cheese.

\$ 74.800

Pizza



PIZZA MARGHERITA

Rustic pizza with Neapolitan base, mozzarella cheese, basil & fresh tomato.

\$ 28.800



PIZZA MARGHERITA VEGANA

Rustic pizza with Neapolitan base, vegan mozzarella cheese, grilled vegetables & balsamic reduction.

\$ 34.800



PIZZA DI CAMPO

Rustic pizza with Neapolitan base, mozzarella cheese, grilled vegetables & balsamic reduction.

\$ 28.800



PIZZA DI CAMPO VEGANO

Rustic pizza with Neapolitan base, vegan mozzarella cheese, grilled vegetables & balsamic reduction.

\$ 36.800





PIZZA TRE FORMAGGI

Rustic pizza with Neapolitan base, creamy mozzarella, gorgonzola, parmesan & olive oil.

\$ 42.800

PIZZA VALENCIANA

Rustic pizza with Neapolitan base, mozzarella cheese, cheese slices, manchego, red onion, prosciutto & chorizo.

\$ 47.800



PIZZA DIAVOLA

Pizza with Neapolitan base, mozzarella cheese, spicy chorizo, pepperonino & basil.

\$ 39.800

PIZZA MELA & PANCETTA

Neapolitan-based pizza, mozzarella cheese, brie cheese, wine apple, smoked bacon & balsamic reduction.

\$ 42.800

PIZZA REGINA MARGHERITA

Pizza with Neapolitan base, slices of prosciutto, arugula, bocconcini cheese & fresh tomato.

\$ 47.800



PIZZA DI GIARDINO

Pizza with tomato base, vegan mozzarella cheese, mushroom, onion, olives, fresh tomato & vegan pesto.

\$ 36.800

Main dish

BISTECCA TAGLIATA

Grilled beef tenderloin medallions with parmesan cheese slices, Arugula & cherry tomato.

\$ 75.800

BISTECCA CON SALSA AI FUNGHI E PANCETTA

Tenderloin medallions in red wine sauce and mushrooms with crispy bacon.

\$ 73.800

OSSOBUCO AL POMODORO

Pork knuckle in pomodoro sauce.

\$ 75.800

STUFATO DI CONIGLIO

Slow cooked rabbit with demi glace sauce & vegetables.

\$ 79.800

PESCE ALLA RIMINESE

Catch of the day in parmesan cheese crust & parsley.

\$ 78.800





SALMONE IN SALSA DI POMODORO E AGLIO E TIMO

Salmon in Neapolitan sauce with garlic & thyme.

\$ 76.800

TARANTELLA DI FRUTTI DI MARE

Seafood in pomodoro sauce & lobster bisque.

\$ 73.800



POLPO DI TRIESTE

Grilled octopus tentacles, bathed in spicy wine sauce with mashed potatoes.

\$ 92.800

POLLO A LA CACCIATORE

Grilled boneless leg chicken bathed in vegetable sauce.

\$ 52.800

RAGU COSTINE DI MAIALE

Baked pork ribs, accompanied by artisan pasta.

\$ 65.800

BISTECCA NAPOLETANA

Grilled beef tenderloin medallions, bathed in pomodoro sauce, fresh tomato & grated parmesan cheese.

\$ 79.800

POLLO ALLA MILANESE CON SALSA NAPOLETANA

Chicken Milanese in Neapolitan sauce au gratin.

\$ 44.800

Accompaniments

INSALATA MISTA

Lettuce, cherry tomato &
mushroom mix.

\$12.000

PATATINE FRITTE

Italian Potatoes
Fried.

\$12.000

PASTA ITALIANA

Artisan pasta with a choice
of pomodoro, pesto, butter
and alfredo sauce.

\$16.000

PURE DI PATATE

Mashed potatoes with heavy
cream and butter, gratin with
parmesan cheese.

\$12.000

Desserts

PERE IN VINO

Pears cooked entirely in wine,
accompanied by vanilla ice cream.

\$ 21.800

VULCANO DI CIOCCOLATO

Chocolat volcano (cake) with vanilla ice
cream & berry sauce.

\$ 21.800

PANNA COTTA

Italian dessert based on milk &
sugar, accompanied by red fruits.

\$ 21.800

TIRAMISU

Classic Italian dessert with
Mascarpone & Amaretto.

\$ 21.800

GELATO WITH BISCOTTO E FRUTTA DI GUANABANA

Ice cream with cookie and soursop fruit.

\$ 22.800

Vegan desserts

TORTA AL CIOCCOLATO

Chocolat cake, almond flour, quinoa, rice and
sweetened with stevia

\$ 28.800

Gluten free, sugar free
suitable for diabetics

VEGAN menu



Appetizers

VEGAN ANTIPASTO \$ 36.800

Italian antipasto with grilled vegetables, balsamic reduction, olives & arugula.

HUMMUS & FOCACCINA \$ 29.800

Chickpea hummus, cucumber tabbouleh & oregano focaccine.

PARMIGIANA DI MELANZANE CLASSICA

Baked aubergines with Neapolitan sauce & vegan mozzarella cheese.

\$ 34.800

TIMBALLO DI QUINOA \$ 21.800

Quinoa marinated with balsamic, avocado & fresh mango.

Pizza

PIZZA MARGHERITA VEGAN \$ 34.800

Rustic pizza with Neapolitan base, vegan mozzarella cheese, grilled vegetables & balsamic reduction.

PIZZA DI GIARDINO \$ 36.800

Tomato base, vegan mozzarella cheese, mushroom, onion, olives, fresh tomato & vegan pesto.

PIZZA DI CAMPO VEGAN \$ 36.800

Rustic pizza with Neapolitan base, vegan mozzarella cheese, basil & fresh tomato.

Salad

INSALTA DI PESCHE ARROSTITE \$ 42.800

Mix of green lettuce, nuts, roasted peaches, blueberries & vegan feta.

INSALTA VERDE \$ 26.800

Green salad, mix lettuce with pickles, green paprika, celery, green olives with balsamic reduction.

Calzone

CALZONE ALLA NAPOLETANA VEGAN \$ 35.800

Fresh tomato, neapolitan sauce, mozzarella vegan cheese and a touch of basil, wrapped in artisan baked dough

CALZONE DI CAMPO \$ 37.800

Artisan dough, filled with zucchini, tomato, mushrooms and vegan mozzarella cheese in pomodoro sauce.

Pasta

PASTA AL PESTO \$ 32.800

Artisan pasta with sautéed vegetables (zucchini, mushroom, tomatoes) and vegan pesto sauce.

CANNELLONI SPINACI E VERDURE \$ 35.800

Cannelloni stuffed with spinach, vegetables in pomodoro sauce and vegan cheese.

PASTA NAPOLETANA \$ 39.800

Artisan pasta with vegan mozzarella cheese and Neapolitan sauce.

Soup

ZUPPA DI ZUCCA \$ 23.800

Pumpkin cream, ginger & vegan feta cheese.

ZUPPA MINISTRONE \$ 28.800 CLASSICA

Classic vegetable soup & vegan pesto.

TORTA AL CIOCCOLATO

Chocolat cake, almond flour, quinoa, rice and sweetened with stevia

\$ 28.800

Gluten free, sugar free
suitable for diabetics

Desserts





VEGETARIAN *menu*

Appetizers

INSALATA CAPRESE

Fresh tomatoes with bocconcini cheese, basil & balsamic reduction.

\$ 47.800

INSALATA PRIMAVERA

Pasta fucilli, feta cheese, black olives, fresh cherry tomatoe, olive oil, basil genovese pesto (optional)

\$ 35.800

CLASSICA

BRUSCHETTA

Focaccia bread with a dip of red olives, fresh tomatoes, basil and bocconcini cheese.

\$ 29.800

TAGLIERE DI FORMAGGI

Variety of cheeses with cherry tomatoes, red fruit jam and peaches, accompanied by focacia bread.

X2 \$ 69.800

X4 \$ 126.800

BRIE AL FORNO

Baked brie cheese bathed in peach jam, albaciroque, honey, accompanied by focaccia bread.

\$ 39.800

POLENTA

TREFORMAGGI

Base of yellow corn au gratin with mozzarella cheese, parmesan cheese, gorgonzola, accompanied by focaccia bread.

\$ 31.800

PARMIGIANA

DI MELANZANE CLASSICA

Baked eggplant, finished with mozzarella cheese au gratin in pomodoro sauce.

\$ 34.800

CREMA DI

PORTOBELLO

Cream of mushroom soup, butter & bocconcini cheese.

\$ 33.800

ZUPPA RUSTICA

DI POMODORO

Cream of mushroom soup, butter & bocconcini cheese.

\$ 28.800

ZUPPA DI

MINESTRONE CLASSICA

Typical Italian soup with vegetables, pesto & artisan pasta.

\$ 28.800

FUNGHI GRATINATI

Portobello, paris & orellanas mushrooms, sautéed in butter with blue cheese sauce, served with focaccia bread.

\$ 51.800

CAPRESE GRATINATI

Fresh mozzarella cheese with tomatoes au gratin.

\$ 41.800

Pasta

CANNELLONI DI FUNGHI

Cannelloni stuffed with paris mushrooms and portobello, gratin with parmesan cheese & mozzarella.

\$ 46.800

ARRABIATA PASTA

Artisan pasta bathed in spicy pomodoro sauce, parmesan cheese & mozzarella.

\$ 36.800

TREFORMAGGI PASTA

Artisan pasta with three-cheese sauce (Parmesan, Gorgonzola & Mozzarella).

\$ 44.800

PASTA DELL'ORTO

Artisan pasta with vegetables sautéed in wine, with choice of pomodoro, alfredo, pesto or butter sauce.

\$ 37.800

PASTA AL TELEFONO

Artisan pasta with Neapolitan sauce, mozzarella cheese & parmesan.

\$ 38.800

Pizza

PIZZA

MARGHERITA

Rustic pizza with Neapolitan base, mozzarella cheese, basil & fresh tomato.

\$ 28.800

PIZZA DI GIARDINO

Pizza with tomato base, vegan mozzarella cheese, mushroom, onion, olives, fresh tomato & vegan pesto.

\$ 36.800

PIZZA DI CAMPO

Rustic pizza with Neapolitan base, vegan mozzarella cheese, grilled vegetables & balsamic reduction.

\$ 28.800

PIZZA TRE FORMAGGI

Rustic pizza with Neapolitan base, creamy mozzarella, gorgonzola, parmesan & olive oil.

\$ 42.800

Ravioli

RAVIOLIS PINACIE

RICOTTA

Ravioli stuffed with spinach and ricotta cheese with choice of sauce: pomodoro, alfredo, pesto and butter sauce.

\$ 43.800

Calzone

CALZONE

CON RICOTTA

E SPINACI
Creamy ricotta and fresh spinach combined in a light and tasty filling, wrapped in our artisan baked dough

\$ 37.800

CALZONE DI CAMPO

Artisan dough, files with zucchini, tomato, mushrooms and vegan mozzarella cheese in pomodoro sauce

\$ 37.800

Risotto

RISOTTO

DI FUNGHI

Creamy rice with orellanas, paris mushrooms & portobello with parmesan cheese.

\$ 63.800

Salad

INSALATA TOSCANA

Mix of green lettuce, goat cheese, radishes, pears & almond praline with balsamic reduction.

\$ 35.800

Wine

White wine

PORTILLO SAUVIGNON BLANC	\$151.800
MANDRAROSA GRILLO SICILIANO	\$178.800
BARON PHILIPPE CHARDONNAY	\$130.800
DELLE VENEZIA PINOT GRILLO	\$145.800
FILABOA ATLANTIK ALBARINO	\$203.800
ZAPA SAUVIGNON BLANC	\$136.800
VERNACCIA DI SAN GIMIGNANO	\$191.800
RADI BLANCO SELECCION	\$236.800

Rose wine

PORTILLO ROSE	\$142.800
ROSATTO VENETO	\$141.800
HACIENDA LOPEZ DE HARO	\$183.800

Red wine

SENATORE PRIMO	\$225.800
TIERRA DEL FUEGO CARMENERE/MERLOT	\$130.800
SIBARIS GRAN RESERVA MERLOT	\$230.800
PORTILLO MALBEC/MERLOT	\$142.800
SALENTEIN CABERNET SAUVIGNON	\$260.800
DANZANTE CHIANTI	\$238.800
BARON PHILIPPE MERLOT	\$130.800
PAGO DE ARAIZ CRIANZA	\$203.800
SANTA TRINITA ROSSO	\$141.800
TOSCANO GIOTO SANGIOVESE	\$141.800
MONTEPULICIANO DE ABRUZZO GOCCE DI VITA	\$153.800
LUIS CAÑAS CRIANZA	\$288.800
MANDRAROSSA NERO D'AVOLA	\$196.800
VILLACRECES PRUNO	\$272.800
ACLYS CRIANZA	\$199.800

Prosecco & Lambrusco

ASTORIA FASHION VICTIM	\$177.800
LAMBRUSCO DELLEMILIA ROSSO	\$130.800
ASTORIA FASHION BRUT	\$177.800
PROSECCO V8 SIOR SANDRO	\$180.800

Glass of wine

RED WINE GLASS	\$ 31.800
WHITE WINE GLASS	\$ 31.800
ROSE WINE GLASS	\$ 31.800

Drinks

Sangrías

	JUG	HALF JUG
SANGRIA RED JUG	\$147.800	\$ 76.800
SANGRIA WHITE JUG	\$147.800	\$ 76.800
SANGRIA ROSE JUG	\$147.800	\$ 76.800
SPARKLING SANGRIA (WINE PUNCH).....	\$147.800	\$ 76.800

Cocktails

APEROL SPRITZ	\$ 44.800
TOMMY MARGARITA	\$ 44.800
DRY MARTINY	\$ 44.800
OLD FASHION	\$ 44.800
BLOODY MARY	\$ 37.800
MOJITO	\$ 37.800
PISCO SOUR	\$ 37.800
SUMMER RED WINE.....	\$ 34.800
HOT GLASS OF WINE.....	\$ 34.800
NEGRONI	\$ 44.800
LIMONCELLO SPRITZ.....	\$ 42.800
CAMPARI SPRITZ	\$ 42.800

Appetizers & digestive liquors

	BOTTLE	SHOT
CAMPARI	\$253.000	\$ 26.800
BAILEYS	\$198.800	\$ 19.800
SAMBUCA	\$428.000	\$ 42.800
JEREZ TIO PEPE	\$270.000	\$ 27.000
MARTINI EXTRA DRY	\$180.000	\$ 18.200
FRANGELICO	\$298.000	\$ 29.600
AMARETTO DISARONNO	\$320.200	\$ 32.300
DUBONNET	\$212.400	\$ 21.600
PISCO DEMONIOS DE LOS ANDES	\$290.800	\$ 29.000
GRAPPA CELLINI	\$308.400	\$ 30.200
CINZANO ROSSO	\$134.600	\$ 18.300
COINTRAU	\$348.000	\$ 29.000

Rum

	BOTTLE	SHOT
BACARDI CARTA BLANCA	\$204.400	\$ 24.300
RON HECHICERA	\$420.400	\$ 42.000
ZACAPA 23 AÑOS	\$485.200	\$ 48.500

Drinks

Vodka

	BOTTLE	SHOT
ABSOLUT	\$226.000	\$ 27.800
SMIRNOFF	\$226.000	\$ 27.800
GREY GOOSE	\$459.600	\$ 49.400

Brandy - Coñac

	BOTTLE	SHOT
HENNESSY VSOP	\$678.600	\$ 67.000

Tequila

	BOTTLE	SHOT
DON JULIO REPOSADO	\$460.600	\$ 46.400
DON JULIO BLANCO	\$430.400	\$ 43.000
MEZCAL AMORES	\$410.800	\$ 41.000

Whisky

	BOTTLE	SHOT
GLENFIDDICH 12 AÑOS	\$485.000	\$ 38.800
GLENFIDDICH 15 AÑOS	\$650.000	\$ 65.000
BUCHANANS 12 AÑOS	\$331.200	\$ 31.400
BUCHANANS MASTER	\$355.600	\$ 35.500
MACALLAN 12 AÑOS	\$538.400	\$ 53.000
BLACK LABEL	\$280.200	\$ 28.000
OLD PARR 12 AÑOS	\$310.400	\$ 31.200
JACK DANIELS	\$310.400	\$ 31.200
OLD PARR 12 AÑOS 1/2	\$204.400	
BUCHANANS 12 AÑOS 1/2	\$182.800	

Gin and Tonic

	BOTTLE	SHOT
BOMBAY SAPPHIRE	\$279.200	\$ 34.000
TANQUERAY LONDON	\$279.200	\$ 34.000
HENDRICKS	\$452.000	\$ 51.200
BEEFEATER	\$278.000	\$ 34.000
CITADELLE	\$302.400	\$ 38.400
BULLDOG GIN	\$310.400	\$ 38.400

Drinks

Beer

CORONA	\$ 18.800
STELLA ARTOIS	\$ 18.800
CERVEZA BBC	\$ 17.800
CLUB COLOMBIA	\$ 17.800
PERONI	\$ 18.800
HEINEKEN	\$ 18.800

Water & Soda

SPARKLING WATER	\$ 7.800	COCA COLA	\$ 8.800
STILL WATER	\$ 7.800	COCA COLA ZERO	\$ 8.800
TONIC WATER	\$ 13.800	GINGER	\$ 8.800
PANNA WATER	\$ 18.800	SPRITE	\$ 8.800
SAN PELLEGRINO	\$ 18.800	SODA	\$ 8.800
HATSU TEA	\$ 9.800		
FUZE TEA	\$ 8.800		
ICED TEA	\$ 8.200		

Sparkling

YELLOW FRUIT SPARKLING	\$ 16.800
SPARKLING BERRIES	\$ 16.800
LYCHES SPARKLING	\$ 16.800

Coffee

ESPRESSO	\$ 8.200
DOUBLE ESPRESSO	\$ 9.800
AMERICANO	\$ 8.200
LATTE	\$ 8.800
CAPUCHINO	\$ 9.800
MACCHIATO	\$ 8.800
AROMATIC	\$ 6.800
HOT TEA	\$ 8.200

Juice

NATURAL LEMONADE
\$ 11.800

COCONUT LEMONADE
\$ 14.800

TANGERINE JUICE
\$ 12.800

PEPPERMINT LEMONADE
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**Reservations
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