

COLD STARTERS

Caprese Salad \$13.000

MOZZARELLA BOCCONCINI, CHERRY TOMATOES, PESTO AND BASIL LEAVES.

Bruschetta \$16.000

TRILOGÍA DE BRUSCHETTAS BERENJENAS SICILIANAS, SALMÓN/PHILADELPHIA, PROSCIUTTO/MOZZARELLA FIOR DI LATE Y TOMATE ROQUE.

Steak Carpaccio \$16.000

THIN STEACK SLICES, GRANA PADANO AND PARMESAN CHEESE SLICES WITH DRESSING.

Italian Gravlax \$17.000

SERVED WITH GRANA PADANO, PARSLEY AIOLI AND CAPERS.

Burrata Salad \$21.000

BURRATA, PROSCIUTTO AND DRESSED TOMATO SALAD.

San Danielle Prosciutto \$22.000

ITALIAN HAM, DESIGNATION OF ORIGIN SAN DANIELLE, 100G.

HOT STARTERS

Mozzarella Milano \$13.000

BREADED MOZZARELLA CHEESE TRIANGLES SERVED WITH POMODORO SAUCE.

Malfatti \$13.000

SPINACH AND RICOTTA DUMPLINGS COOKED AU GRATIN WITH MOZZARELLA CHEESE AND POMODORO SAUCE.

Forno-Styled Eggplants \$14.000

EGGPLANTS COOKED AU GRATIN WITH MOZZARELLA CHEESE AND POMODORO SAUCE.

Garlic Cream Shrimp \$17.000

SHRIMP ON GARLIC AND LEMON MILD CREAM.

Shrimp in Garlic \$17.000

SHRIMP SAUTEED ON GARLIC AND OLIVE OIL.

Milano Shrimp \$17.000

BREADED SHRIMP GARNISHED WITH TARTAR SAUCE.

Grilled Parmesan Oyster \$22.000

Fritto Misto di Mare \$22.000

PRAWNS, SHRIMP, BABY SQUID AND CONGER EEL IN A GREMOLATA AROMA, FRIED AND CRISPY, SERVED WITH AIOLI.

GUITAR STRINGS® Homemade

Pomodoro e Basilico Guitar Strings \$14.000

THIN, FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND BASIL.

Carretieri Guitar Strings \$15.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND OLIVES.

Alfredo Sauce Guitar Strings \$16.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH CARAMELIZED HAM, CREAM AND PARMESAN CHEESE.

Alla Bolognese Guitar Strings \$16.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH TOMATO AND MINCED MEAT SAUCE.

Alla Carbonara Guitar Strings \$18.000

THIN FRESHLY COOKED EGG SSPAGHETTI WITH CRISPY GUANCIALE, PECORINO CHEESE AND EGG.

Frutti Di Mare Guitar Strings \$21.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND SHELLFISH.

DRY PASTAS

Bolognese Spaghetti \$17.000

SPAGHETTI WITH TOMATO AND MINCED MEAT SAUCE.

Spaghetti Cacio e Pepe \$18.000

SPAGHETTI WITH PECORINO AND BLACK PEPPER SAUCE.

Spaghetti Alla Vongole \$18.000

SPAGHETTI WITH JULIENNED CLAMS, GARLIC, WHITE WINE, FUMET AND BUTTER.

Carbonara Spaghetti \$19.000

DURUM WHEAT SPAGHETTI SERVED WITH CARBONARA SAUCE, CRISPY GUANCIALE AND PECORINO CHEESE.

ARTISANAL PASTA Homemade

Saint Valentine Fettuccine \$19.000

HERB MARINATED LAMB RAGU FETUCCINE BRASED ON CARMENERE WINE AND FRESH MINT REDUCTION.

Fettuccine Nero Di Sepia with Scampi e Panna Di Aglio \$22.000

FETUCCINE WITH SQUID INK AND SHRIMP ON MILD GARLIC AND LEMON CREAM.

Gnocchi Alla Gorgonzola \$21.000

POTATO GNOCCHI SERVED WITH GORGONZOLA CHEESE SAUCE AND FRIED SAGE.

Funghi Fettuccine \$17.000

FETUCCINE WITH CREAMY MUSHROOM MIX SAUCE.

Sugo Di Vitello Gnocchi \$18.000

POTATO GNOCCHI SERVED WITH BEEF SIMMERED IN ITS JUICE.

Cirocco Gnocchi \$16.000

POTATO GNOCCHI WITH SPINACH CREAM, RICOTTA AND PARMESAN CHEESE.

Skirt Steak Gnocchi \$29.000

SAUTEED ON BUTTER AND SERVED WITH JULIENED SKIRT STEAK AND MUSHROOMS.

Lasagne \$19.000

TRADITIONAL LASAGNA WITH BOLOGNESE SAUCE AND MOZZARELLA CHEESE COOKED AU GRATIN WITH PARMESAN.

Cannelloni Alla Bolognesa e Panna \$19.000

CANNELLONI STUFFED WITH SPINACH AND RICOTTA ON TOMATE AND MINCED MEAT SAUCE.

Pesto Pappardelle \$19.000

PAPARDELLE WITH BASIL, GARLIC AND GROUND WALNUTS.

Pappardelle with Strip Steak \$37.000

SHORT RIB BRAISED FOR 24 HOURS, SERVED OVER PAPPARDELLE WITH DEMI-GLACE, BALSAMIC ONIONS, AND PARMESAN CHEESE.

STUFFED PASTA Homemade

Sorrentini Alla Francese \$17.000

SORRENTINOS COOKED AU GRATIN STUFFED WITH MOZZARELLA AND CARAMELIZED HAM.

Carciofo Ravioli \$17.000

RAVIOLI STUFFED WITH ARTICHOKE AND PROSCIUTTO SERVED WITH BUTTER SAUCE, TOMATO MIX AND BASIL.

Scroffa Ravioli \$18.000

RAVIOLI STUFFED WITH SPINACH AND RICOTTA WITH POMODORO SAUCE AND COOKED AU GRATIN WITH PARMESAN CHEESE.

Pansotti de Camarón \$18.000

FILLED WITH SHRIMP AND MASCARPONE, SERVED ON A CITRUS CRUSTACEAN BISCUIT.

Cappelletti Verdi Alla Valdostana \$19.000

GREEN CAPPELLETTI STUFFED WITH GRUYERE CHEESE AND PARMESAN CHEESE SAUCE.

Cappelletti of Golden Crab from Juan Fernández \$24.000

WITH MASCARPONE, ROASTED ONION WITH HINTS OF GINGER AND LEMON, SERVED WITH PEELED BROAD BEANS, CRUSTACEAN SAUCE AND GRANA PADANO.

Sorrentini Montagna \$19.000

SORRENTINI STUFFED WITH OSSOBUCO SLOWLY BRAISED ON CITRUS SAUCE.

Ravioli Di Agnello Al Funghi e Panna \$22.000

RAVIOLI STUFFED WITH BRAISED LAMB SERVED WITH MUSHROOM SAUCE.

Ravioli Nero di Salmone \$22.000

SQUID INK RAVIOLI STUFFED WITH SALMON SERVED WITH ALMOND AND MUSHROOM SAUCE.

RISOTTOS

Funghi Risotto \$17.000

ARBORIO RICE WITH MUSHROOM MIX.

Shrimp Risotto \$19.000

ARBORIO RICE WITH SHRIMP.

Lamb Ragu with Risotto \$23.000

ARBORIO RICE WITH SLOW COOKED LAMB.

Seafood Risotto \$23.000

ARBORIO RICE WITH PRAWNS CHILEAN MUSSEL, SHRIMP AND OYSTERS.

Pesto Risotto with Skirt Steak \$29.000

SERVED WITH SAUTEED SKIRT STEAK.

MEATS & CHICKEN

Chicken Breast \$13.000

Medium Rib Eye Steak 300GR \$26.000

Breaded Neapolitan \$26.000

BREADED BEEF CUTLET WITH POMODORO, CARAMELIZED HAM, BASIL PESTO AND MOZZARELLA CHEESE.

Steak 300GR \$29.000

American Choice Skirt Steak 250GR \$31.000

SEAFOOD

Octopus from Juan Fernández \$26.000

OCTOPUS WITH GARLIC, BASIL AND CHERRY TOMATO ON SAFFRON GNOCCHI AND ROASTED PEPPER EMULSION.

Cream Spinach Salmon \$25.000

GRILLED CHILEAN SALMON WITH CREAM SPINACH.

Venetian Kingclip \$29.000

GRILLED KINGCLIP ON SQUID INK RISOTTO.

SIDE DISHES

Rice \$5.000

Mashed Potatoes \$6.000

French Fries \$6.000

Sauteed Vegetables \$8.000

Cream Spinach \$9.000

SALADS

Chicken & Gamberetti \$18.000

GRILLED CHICKEN WITH OLIVE OIL SHRIMP SERVED WITH ARUGULA AND SPINACH MIX, CUCUMBER, CHERRY TOMATOES AND LEMONY PESTO DRESSING.

Salmone Affumicato \$17.000

LEAFY GREENS SALAD, SMOKED SALMON, RICOTTA, CUCUMBER, TOMATO AND GREEN OLIVES.

DESSERTS

Scoop of Ice Cream \$7.000

FLAVORED ICE CREAM.

Homemade Flan \$7.000

FLAN WITH CARAMEL AND DULCE DE LECHE.

Panna Cotta \$7.000

TRADITIONAL ITALIAN CREAM BASED DESSERT WITH BERRIES SAUCE.

Profiteroles \$8.000

CREAM FILLED CHOUX PASTRY PUFF WITH CHOCOLATE SAUCE AND ICE CREAM.

Crème Brûlée \$7.000

VANILLA-SCENTED CREAM TOPPED WITH CARAMEL

Meringata \$8.000

STRAWBERRIES WITH MERINGUE CHUNKS, WHIPPED CREAM, ICE CREAM AND BERRIES SAUCE.

Apple Crepe \$7.000

PANCAKE, ICE CREAM, APPLES AND CARAMEL SAUCE.

Dulce de Leche Crepe \$8.000

DULCE DE LECHE PANCAKE.

Chocolate Coulant \$9.000

SPONGE CAKE WITH LIQUID AND COLD CHOCOLATE CENTER

Hazelnut Cake \$9.000

CHOCOLATE SABLÉE, CHOCOLATE GANACHE WITH HAZELNUTS, AIR HAZELNUT CREAM AND SALTED CARAMEL SAUCE.

Tiramisu \$11.000

CAKE, COFFEE MOUSSE AND MASCARPONE CHEESE.

COFFEE AND TEA

Ristretto \$3.000

Espresso \$3.000

Lungo \$3.000

American \$3.000

Tea \$3.000

Herbal Tea \$3.000

Green/Black Tea \$3.000

Coffee with a dash of milk \$3.800

Cappuccino \$4.000

Afogatto \$4.000

JUICES & LEMONADES

Strawberry, Raspberry, Mango, Passion Fruit \$4.000

(PULPS).

Classic Lemonade \$4.000

Mint Ginger Lemonade \$4.500

Detox \$4.500

(NATURAL ORANGE, PINEAPPLE, BASIL, MINT AND CILANTRO).

SOFT DRINKS & WATERS

Sparkling Water Vital 330CC \$3.000

Soft Drinks \$3.500

(COCA COLA - FANTA - SPRITE - SCHWEPPES).

Red Bull \$4.000

Acqua Panna 505CC \$5.000

San Pellegrino 505CC \$5.000

Premium Tonic \$5.000

MOCKTAILS

Emozione en Rosso \$7.000

BLUEBERRY AND STRAWBERRY SYRUP, CITRUS MIX.

Violetto Tonic \$7.000

GIN & TONIC SYRUP, GRAPEFRUIT AND LEMON JUICE, TONIC AND DRIED MANGO SLICE.

Giardino Arancia \$7.000

TEA, PEACH AND ORANGE JUICE, SYRUP, CITRUS MIX (GRAPEFRUIT AND LEMON) TONIC AND MINT.

CHILEAN BEERS

Austral Calafate 330cc \$5.000

Kunstmann Torobayo 330cc \$5.500

Unfiltered Kunstmann 330cc \$5.500

Austral Torres del Paine 330cc \$6.500

IMPORTED BEERS

Corona Extra 355cc \$4.500

Corona Extra Light 355cc \$4.500

Stella Artois 330cc \$5.000

Stella Artois 0.0 330cc \$5.000

SCHOP

Stella Artois 500cc \$5.500

APERITIFS

Bellini \$6.000

Chilean Sour \$6.000

Peruvian Sour \$8.000

Double Chilean Sour \$9.000

Catedral Peruvian Sour \$11.000

National Premium Sour \$14.000

Premium Peruvian Sour \$13.000

Daiquiri \$6.000

Caipirinha \$6.000

Mojito \$6.000

Rusty Nail \$7.000

White Russian/Black Russian \$7.000

Dry Martini \$7.000

Kir Royal \$7.000

Martini Rubino & Tonic \$7.000

COCKTAILS

Espresso Martini \$7.000

Amaretto Sour \$7.000

Aperol Spritz \$7.000

Ramazotti Spritz \$7.000

Campari Tonic \$7.000

Negroni \$8.000

Old Fashioned \$8.000

Bloody Mary \$8.000

Moscow Mule \$9.000

Cosmopolitan \$10.000

St-Germain Spritz \$10.000

Margarita Tequila \$10.000

SIGNATURE COCKTAILS

I'nevitable Sangria \$8.000

CARMENERE RED WINE, VERMOUTH MARTINI ROSSO, GRAPPA, CHANCACA SYRUP, MANDARIN JUICE, MIXED FRUIT.

Bee- Fruttato \$8.000

GIN, WHISKY, HONEY LIQUEUR, SPICED SYRUP, ORANGE BITTERS, AND MEDITERRANEAN TONIC. INTENSE, SWEET, AND REFRESHING.

Freschezza del Pompelmo \$9.000

GIN MACERATED IN HIBISCUS, ST. GERMAIN, GRAPEFRUIT JUICE, CREOLE BITTER, AND TONIC WATER. FLORAL, CITRUS, AND BALANCED.

Notte Andina \$10.000

AGED PISCO, VERMOUTH, AND ASH NOTES. INTENSE, FRUITY, AND SMOKY, WITH CHERRY AND TOASTED BISCUIT.

Smeraldo \$10.000

NATIONAL GIN, GREEN APPLE, SAUVIGNON BLANC, AND LIMONCELLO. FRESH, CITRUS, AND LIGHT.

Foresta Azteca \$11.000

TEQUILA, MEZCAL, PINEAPPLE, EUCALYPTUS, HONEY, AND GRAPEFRUIT SODA. SMOKY, FRESH, AND BALANCED.

Florida Venezia \$11.000

COCONUT LIQUEUR, RAMAZZOTTI, STRAWBERRY SYRUP, LEMON, AND ELDERBERRY TONIC. EXOTIC, FRESH, AND FLORAL.

Rinfrescante Anguria \$11.000

GIN AND WATERMELON LIQUEUR BLEND TO CREATE AN EXPLOSION OF FLAVORS THAT WILL TRANSPORT YOU TO A TROPICAL PARADISE WITH EVERY SIP.

Mestizo \$11.000

RUM, SOUTHERN CHESTNUT, PINEAPPLE, BANANA, AND CITRUS FRUITS. TROPICAL, BALANCED, AND ACCOMPANIED BY CARAMELIZED BANANA AND MERQUÉN.

Parma Sunset \$11.000

TEQUILA MACERATED WITH TOMATOES, BASIL, AND PARMESAN. FLORAL, SALINE, AND REFRESHING.

Roble & Humo \$12.000

WHISKEY, QUILLAY HONEY, HUESILLO, AMARO, AND CITRUS. WOODY, FLORAL, AND SMOKY.

Sapore D'Amore \$14.000

FUSION OF GREY GOOSE LA POIRE WITH ST.GERMAIN, CITRUS MIX AND FRUITY SYRUP, SERVED IN A DISTINGUISHED CORSET AND AN ELDERFLOWER TONIC.

DIGESTIFS

Pacharan \$5.900

Araucano \$6.000

Amarula \$6.000

Sambuca \$6.000

St-Germain \$6.000

Taylor's Oporto \$6.000

Limoncello \$6.000

Fernet Branca \$6.000

Bailey's Original \$6.000

Frangelico \$6.000

Chamomile \$6.000

Tío Pepe Sherry \$6.000

Drambuie \$7.000

Mint \$7.000

Benedictine \$7.000

Disaronno \$8.000

Grand Marnier \$9.000

Hennessy Cognac V.S. \$13.000

Hennessy Cognac V.S.O.P. \$21.000



DISTILLED

BOURBON

Jim Beam White \$6.000

WHISKY

Johnnie Walker Etiqueta Roja \$7.000

Johnnie Walker Etiqueta Negra \$10.000

Johnnie Walker Etiqueta Azul \$46.000

Jack Daniel's Old N° 7 \$10.000

Chivas Regal 12 Años \$9.000

Chivas Regal 18 Años \$21.000

Glenmorangie The Original 10 años \$11.000

Glenfiddich 12 Años-Single Malt \$14.000

The Macallan 12 años \$22.000

The Macallan 15 años \$43.000

The Macallan 18 años \$80.000

TEQUILA

Jose Cuervo Silver Reposado \$7.000

Don Julio Blanco Reposado \$12.000

Patrón Silver \$12.000

Patrón Reposado \$13.000

1800 Cristalino \$13.000

MEZCAL

400 Conejos \$10.000

PISCOS

Alto del Carmen 35° \$6.000

Alto del Carmen 40° \$7.000

Waqar 40° \$10.000

Black Heron \$10.00

RUM

Jägermeister Shot \$6.000

Matusalem Solera (7 Años) \$7.000

Havana Club (7 Años) \$9.000

Pampero Aniversario \$10.000

Bacardi 8 años \$9.000

Bacardi 10 años \$12.000

Zacapa 23 \$19.000

GIN

Bombay Sapphire \$7.000

Beefeater \$7.000

Tanqueray London \$8.000

Citadelle \$10.000

Hendrick's \$10.000

London N°1 \$11.000

Monkey 47 \$19.000

VODKA

Stolichnaya \$6.000

Absolut Original \$8.000

Grey Goose Original \$12.000

Grey Goose Sabores \$11.000

CHILEAN WINES

SPARKLING WINES

- Undurraga Brut \$17.000
- Miguel Torres Estelado País \$24.000
- Casa Silva Fervor \$30.000
- Montes Lumina \$30.900
- Montes Sparkling Angel \$32.900

SAUVIGNON BLANC

- Leyda Single Vineyard Garuma \$19.000
- Casa Silva Cool Coast \$26.000
- Amayna Inox \$28.000
- Miguel Torres Cordillera \$31.000
- Montes Outer Limits \$34.000

CHARDONNAY

- Calyptra Vivendo \$21.000
- Miguel Torres Cordillera \$31.000
- Monthes Alpha \$34.000
- Matetic Equilibrio \$38.000
- Amelia \$45.000
- Los Parientes Baettig \$50.000

PINOT NOIR

- Leyda Single Vineyard Brisas \$19.000
- Casa Silva Cool Coast \$33.000
- Los Parientes Baettig \$50.000

MERLOT

- San Pedro Castillo De Molina \$19.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Montes Alpha \$34.000

CARMENERE

- Los Boldos Gran Reserva \$19.000
- Casa Silva Terroir de Familia \$19.000
- Concha y Toro Gran Reserva \$19.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Toro de Piedra \$23.000
- Casa Silva Gran Terroir de Los Andes \$26.000
- Terranoble Azara \$27.000
- Concha y Toro Marqués de Casa y Concha \$28.000
- Maquis Gran Reserva \$30.000
- Tabalí Micas \$31.000
- Montes Alpha \$34.000
- Pérez Cruz Limited Edition \$35.000
- Koyle Royale \$41.000
- Lapostolle Cuvee Alexandra \$41.000
- Terranoble Ca2 Costa Premium \$50.000
- Terrunyo \$50.000
- Casa Silva S7 \$50.000

CARBENET SAUVIGNON

- Los Boldos Gran Reseravan \$19.000
- Casa Silva Terroir de Familia \$19.000
- Viu Manent Gran Reserva \$20.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Toro de Piedra \$23.000
- Undurraga T.H. \$26.000
- Casa Silva Gran Terroir de los Andes \$26.000
- Marqués de Casa Concha \$28.000
- Miguel Torres Cordillera \$29.000
- Tabalí Talud \$32.000
- Montes Alpha \$34.000
- Lapostolle Cuvee Alexandra \$41.000
- Casa Silva S38 \$50.000

SYRAH

- Montes Alpha \$34.000

MALBEC

- Luigi Bosca \$41.000
- Loma Larga \$44.000

OTHER RED VARIETES

- Maquis Gran Reserva "Cabernet Franc" \$30.000

ROSÉ

- Vik La Piu Belle \$40.000

BLENDED WINES

- Loma Larga Quinteto \$26.000
- Von Siebenthal Parcela 7 \$30.000
- Tarapacá Gran Reserva Blend Series \$30.000
- Casa Silva Quinta Generación \$45.000
- Marqués De Casa Concha Heritage \$66.000

GREAT REDS

- Pérez Cruz Piedra Seca \$43.000
- Alatair Sideral \$60.000
- Vik Mila Cala \$60.000
- Caballo Loco Grand Cru Sagrada Familia \$60.000
- Almaviva Epu \$90.000
- Casa Silva Microterroir Carmenere \$99.000
- San Pedro Cabo De Hornos \$109.000
- Montes Purple Angel \$190.000
- Carmín de Peumo \$179.000
- La Postolle Clos de Apalta \$270.000
- Concha y Toro Don Melchor \$280.000
- Almaviva \$320.000

INTERNACIONAL WINES

ARGENTINE SPARKLING

Chandon Brut \$36.000

CAVA ESPAÑOLA

Freixenet Cordón Negro \$26.000

CHAMPAGNE

Taittinger \$149.900

Moet & Chandon \$160.000

Dom Perignon \$460.000

MALBEC ARGENTINO

Salentein \$30.000

WINES BY THE GLASS

SPARKLING

Chandon Brut \$8.000

SAUVIGNON BLANC

Casa Silva Cool Coast \$7.000

Amayna Inox \$7.000

CABERNET SAUVIGNON

Casa Silva Gran Terroir de Los Andes \$7.000

Concha y Toro Marqués de Casa Concha \$7.000

Miguel Torres Cordillera \$7.000

CARMENERE

Casa Silva Gran Terroir de Los Andes \$7.000

Concha y Toro Marqués de Casa Concha \$7.000

Pérez Cruz Limited Edition \$9.000

Los Intocables \$30.000

Finca La Celia Elite \$32.000

Escorihuela Gascón \$34.000

ITALIAN PROSECCO

Martini Prosecco \$26.000

Martini Brut \$32.900

SPUMANTE FRIZZANTE

Ceci Lambrusco Terre Verdiane \$44.000

MERLOT

Santa Ema Gran Reserva \$6.000

PINOT NOIR

Casa Silva Cool Coast \$9.000

ARGENTINE MALBEC

Salentein \$7.000

BLENDED

Casa Silva Quinta Generación \$10.000

SYRAH

Casa Silva Cool Coast \$7.000

CHARDONNAY

Calyptra Vivendo \$6.000

LA VITA
È TROPPO
BREVE PER
MANGIARE
E BERE
MALE

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