

ANTIPASTI

BURRATA CON CROSTINI 16

LOCAL BURRATA, COUNTRY BREAD, ANCHOVIES, SEMI-DRY TOMATOES, KALAMATA OLIVES
ADD PROSCIUTTO DI PARMA (21 MONTHS) 6

INSALATA CAPRESE 16

HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA SALAD
ADD PROSCIUTTO DI PARMA (21 MONTHS) 6

MELANZANE ALLA PARMIGIANA 19

EGGPLANT PARMIGIANA BAKED IN OUR WOOD BURNING OVEN

PROVOLETA LUCIA 16

ROASTED AGED PROVOLONE CHEESE, ROASTED RED PEPPERS, ARTICHOKE, WHITE ANCHOVIES
ADD PROSCIUTTO DI PARMA (21 MONTHS) 6

POLENTA CON NDUJA 16

OVEN ROASTED POLENTA, SMOKED MOZZARELLA, NDUJA

POLPO ALLA GRIGLIA 21

GRILLED OCTOPUS, CANNELLINI BEANS AND GUANCIALE SALAD

GAMBERONI ALLA GRIGLIA 29

PATAGONIAN RED PRAWNS, HOUSE SALAD

HOUSE FOCACCINA 5

SALUMI

JAMON DE PALETA DE BELLOTA 18
CULLATELLO 23

CHOOSE ANY THREE 19

LARDO 7
PROSCIUTTO DI PARMA (21 MONTHS) 9
FINOCCHIONA 9
SOPPRESSATA CALABRESE 9
COPPA 7
NDUJA 8
MORTADELLA 9

ITALY VS SPAIN

CULLATELLO ITALIANO VS
JAMON DE PALETA DE BELLOTA 35

FORMAGI

CHOOSE ANY THREE 19
GRANA PADANO (18 MONTHS)
PECORINO ROMANO (18 MONTHS)
SMOKED MOZZARELLA

EMPANADAS

BAKED IN OUR WOOD BURNING OVEN

DE CARNE 5

BEEF, ONIONS, GREEN OLIVES,
HARD BOILED EGGS

DE ESPINACA 5

SPINACH, SWISS CHARD, BECHAMEL SAUCE,
MOZZARELLA, PARMIGIANO

DE POLLO 5

GRILLED CHICKEN, BECHAMEL SAUCE

HUMITA 5

GRILLED CORN, POBLANO PEPPERS, FONTINA,
PARMIGIANO

FRITAS DE JAMON Y QUESO 5

PARMA COTTO HAM, FONTINA,
MOZZARELLA CHEESE, MARINARA SAUCE

INSALATA & CONTORNI

PANZANELLA 12

HEIRLOOM TOMATOES, CUCUMBER, HOUSE CROUTONS

DELLA CASA 10

HEIRLOOM TOMATOES, TUSCAN LETTUCE MIX, CARA CARA ORANGE

ROASTED POTATOES 10

WOOD FIRE ROASTED CALABAZA 12

GRILLED ASPARAGUS WITH PROSCIUTTO 12

PIZZA ROSSA

WITH TOMATO SAUCE

PIZZA BIANCA

WITHOUT TOMATO SAUCE

- 1 **MARGHERITA** 19
FRESH MOZZARELLA, BASIL, OLIVE OIL
- 2 **NEXT DOOR**
PROSCIUTTO DI PARMA, RUCOLA, FRESH
MOZZARELLA (AGED 21 MONTHS)
- 3 **DAL NONNO ANGELO**
HOMEMADE SAUSAGE, PORTOBELLO
MUSHROOMS, AGED FONTINA, FRESH TALEGIO
- 4 **QUATTRO STAGIONI**
PARMA COTTO HAM, GRILLED ARTICHOKE
HEARTS, PORTOBELLO MUSHROOMS, BLACK
AND GREEN OLIVES, FRESH MOZZARELLA
- 5 **SPECIALE**
COOKED HAM, GRILLED RED PEPPERS, GREEN
OLIVES, FRESH MOZZARELLA
- 6 **NAPOLI**
FRESH TOMATOES, BASIL, ANCHOVIES,
OREGANO, BLACK OLIVES, MOZZARELLA
- 7 **NDUJA**
TALEGGIO, FRESH MOZZARELLA, PARMIGIANO,
FRESH EGG

- 8 **TAURANO CHEESE US**
HEAVY CREAM, FRESH MOZZARELLA, TALEGIO
CHEESE, BLACK PEPPER, GRATED PARMIGIANO
- 9 **QUATTRO FORMAGGI**
FRESH MOZZARELLA, GRAN CRU PECORINO,
CACIO CAVALLO RAGUSANO, PARMIGIANO
REGGIANO, CRESCENZA BELGIOIOSO, BASIL,
EXTRA VIRGIN OLIVE OIL
- 10 **LARDO E UOVA**
LARDO, PARMIGIANO, MOZZARELLA, FRESH EGG
- 11 **FUGAZETTA**
FRESH MOZZARELLA, WHITE ONIONS,
PARMESAN CHEESE
- 12 **PATATE & SALSICCIA**
HEAVY CREAM, SLICED POTATOES, SAUSAGE,
FRESH MOZZARELLA

**ALL PIZZAS \$22
& MADE 'AL FORNO
A LEGNA'**

ADD ONS

MEATS 3

HAM, PROSCIUTTO, SAUSAGE,
ANCHOVIES, LARDO, 'NDUJA

VEGGIES 2

ONIONS, ARUGULA,
PORTOBELLO MUSHROOMS,
BLACK OLIVES, GREEN OLIVES,
RED PEPPER, TOMATOES,
ARTICHOKE HEARTS

CHEESE 3

TALEGGIO, FONTINA,
MOZZARELLA,
SMOKED MOZZARELLA

LA PASTA

LASAGNE AL FORNO A LEGNA 25
NAPOLITAN STYLE LASAGNA

RAVIOLI FATTO IN CASA
SPINACH AND RICOTTA 21, BRAISED SHORT 29, QUATTRO FROMAGGI 24

MORTADELLA TORTELLINI IN BRODO FATTO IN CASA 22
MORTADELLA TORTELLINI IN PARMIGIANO AND CHICKEN BROTH

PACCHERI ALL' AMATRICIANA 22
PACCHERI, TOMATO SAUCE WITH GUANCIALE

PICI TOSCANI CACIO E PEPE 19
PICI TOSCANI, PECORINO ROMANO, BUTTER, BLACK CRUSHED PEPPER

GNOCCHI FATTO IN CASA ALLA SORRENTINA 19
GNOCCHI WITH TOMATO SAUCE, PARMESANO AND MOZZARELLA

MARE E MONTI ALLA GRIGLIA

GRILLED MEATS

BRANZINO MEDITERRANEO 45
GRILLED MEDITERRANEAN SEA BASS

POLLO ALLA PARMIGIANA 29
CHICKEN PARMIGIANA WITH PAPPARDELLE

COTOLLETE DI VITTELO ALLA MILANESE (FOR TWO) 59
VEAL MILANESE, WITH HOUSE SALAD

BISTECCA TAGLIATA (FOR TWO) 69
HAND-CUT ARGENTINE RIB EYE STEAK

POLLO ALLA MATTONE 35
GRILLED HALF CHICKEN WITH GREENS

RISOTTO DE GAMBERONI 59
PATAGONIAN RED PRAWNS TOMATO RISOTTO

MATAMBRITO DE CERDO A LA PIZZA (FOR TWO) 35
COOKED TWO WAYS PORK, GRILLED FIRST THEN ON THE PIZZA OVEN, WITH TOMATO SAUCE AND FRESH MOZZARELLA. SERVED BUENOS AIRES RAIL STATION STYLE WITH FRENCH FRIES
"A CABALLO" ADD 2