

# ANTIPASTI

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## BURRATA CON CROSTINI 16

LOCAL BURRATA, HOUSE FOCACCIA, ANCHOVIES FROM SCIACCA, SICILY,  
SEMI-DRY TOMATOES, KALAMATA OLIVES  
ADD PROSCIUTTO DI PARMA (21 MONTHS) 6

## INSALATA CAPRESE 16

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

## MELANZANE ALLA PARMIGIANA 19

EGGPLANT PARMIGIANA BAKED IN OUR WOOD BURNING OVEN

## PROVOLETA LUCIA, CREMONA, ITALY 16

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

## POLENTA CREMOSA 16

SHITAKE MUSHROOMS, CREAMY POLENTA, TRUFFLE OIL

## POLPO ALLA GRIGLIA, ALICANTE, SPAIN 21

GRILLED OCTOPUS, CANNELLINI BEANS AND GUANCIALE SALAD

## GAMBERONI ALLA GRIGLIA 29

MADAGASCAR PRAWNS, HOUSE SALAD

## HOUSE FOCACCINA 5

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### 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

### FORMAGI

### CHOOSE ANY THREE 19

GRANA PADANO (18 MONTHS) 9  
PECORINO ROMANO (18 MONTHS) 9  
SMOKED MOZZARELLA 9  
TALEGIO 9

# EMPANADAS

BAKED IN OUR WOOD BURNING OVEN

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## DE CARNE 7

BEEF, ONIONS, GREEN OLIVES,  
HARD BOILED EGGS

## DE ESPINACA 7

SPINACH, SWISS CHARD, BECHAMEL SAUCE,  
MOZZARELLA, PARMIGIANO

## DE POLLO 7

GRILLED CHICKEN, BECHAMEL SAUCE

## HUMITA 7

GRILLED CORN, POBLANO PEPPERS, FONTINA,  
PARMIGIANO

## FRITAS DE JAMON Y QUESO 7

PARMA COTTO HAM, FONTINA,  
MOZZARELLA CHEESE, MARINARA SAUCE

# INSALATA & CONTORNI

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## PANZANELLA 12

HEIRLOOM TOMATOES, CUCUMBER, HOUSE CROUTONS

## DELLA CASA 10

HEIRLOOM TOMATOES, TUSCAN LETTUCE MIX FENNEL, CARA CARA ORANGE

## ROASTED POTATOES ROSEMARY 10

## WOOD FIRE ROASTED CALABAZA 12

## GRILLED ASPARAGUS WITH PROSCIUTTO 12

# PIZZA ROSSA

WITH TOMATO SAUCE

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# PIZZA BIANCA

WITHOUT TOMATO SAUCE

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- 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 FROM  
SCIACCA, SICILY, 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 **MORTADELLA DELLA REGINA**  
FRESH MOZZARELLA, FONTINA, MORTADELLA,  
PESTO, STRACIATELLA
- 11 **FUGAZETTA**  
FRESH MOZZARELLA, WHITE ONIONS,  
PARMESAN CHEESE

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

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## ADD ONS

## MEATS 3

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

## VEGGIES 3

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

## CHEESE 3

TALEGGIO, FONTINA,  
MOZZARELLA,  
SMOKED MOZZARELLA

# LA PASTA

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**LASAGNE AL FORNO A LEGNA** 29  
NAPOLITAN STYLE LASAGNA

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

**PACCHERI ALLA NORMA** 22  
PACCHERI, EGGPLANT, TOMATO SAUCE

**PACCHERI ALL' AMATRICIANA** 22  
PACCHERI, TOMATO SAUCE WITH GUANCIALE  
WITH GNOCCHI FATTO IN CASA 24, WITH QUATTRO FORMAGGIO RAVIOLI 24

**BUCATINI CACIO E PEPE** 21  
BUCATINI, PECORINO ROMANO, BUTTER, BLACK CRUSHED PEPPER  
WITH GNOCCHI FATTO IN CASA 24, WITH BRAISED RAVIOLI 29

**GNOCCHI FATTO IN CASA ALLA SORRENTINA** 22  
GNOCCHI WITH TOMATO SAUCE, PARMESANO AND MOZZARELLA

# MARE E MONTI ALLA GRIGLIA

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FIRE-COOKED CUTS TO SHARE

**BRANZINO MEDITERRANEO** 45  
GRILLED MEDITERRANEAN SEA BASS

**POLLO ALLA PARMIGIANA** 29  
CHICKEN PARMIGIANA WITH PAPPARDELLE

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

**BISTECCA TAGLIATA (FOR TWO), FRIGORÍFICO LOGROS, RIO SEGUNDO, CORDOBA, ARGENTINA** 69  
HAND-CUT ARGENTINE RIB EYE STEAK

**POLLO ALLA MATTONE** 35  
GRILLED HALF CHICKEN WITH GREENS

**RISOTTO DE GAMBERONI** 59  
MADAGASCAR PRAWNS, PARMIGIANO 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