

Menu

APPETIZER

- Guacamole** \$170
Served with radish and chicharrón.
- Marinara mussels with French fries** \$150
Sautéed with garlic, parsley over white wine.
- Sautéed Mushrooms** \$140
Butter, Grana Padano and balsamic vinegar.
- Cheeseboard** \$225
Our selection of handmade cheeses and charcuterie;
served with honey and homemade marmalade.
- Lamb Tacos (3)** \$155
Free-range lamb braised with white wine,
mixed spices and served with homemade tortillas.

SOUP

- Onion soup** \$ 90
Our version of the French recipe;
prepared with lamb broth and sherry.

SALADS

- César Salad** \$140
Romaine lettuce, Grana Padano,
Caesar dressing and grilled chicken.
- Giardino Salad** \$165
Italian lettuce, tomato, Grana Padano, salami,
Kalamata olives and olive and red wine vinaigrette.

Menú

PASTAS

Aglio, Olio e Peperoncino \$175
Pasta with garlic, olive oil, peperoncino and parsley.

Al Forno \$210
Short pasta dipped in pomodoro sauce, fresh mozzarella, Grana Padano, basil and garlic.

Alfredo \$175
Pasta with our Alfredo sauce and chicken.

Foresta \$175
Sautéed with cremini mushrooms, bacon, white wine and rosemary oil.l.

4 Cheese \$185
Pomodoro sauce, fresh mozzarella, grated parmesan, gorgonzola and ricotta.

Margarita \$150
Pomodoro sauce, fresh mozzarella, Grana Padano and basil.

Marzemino \$185
Grana Padano, fresh mozzarella, gorgonzola, pear, honey, arugula and jamon serrano.

Pepperoni \$170
Pomodoro sauce, Grana Padano, fresh mozzarella and pepperoni.

Season \$185
Grana Padano, fresh mozzarella, caramelized onion, arugula, bacon and tomato.

MAIN

Lamb with honey and nuts \$265
Baked with honey, dates and figs.

Milanesa a la Napolitana \$210
Fried breaded beef with Neapolitan sauce, slices of ham and gratin cheese; accompanied by green salad.

Menú

MAIN

- White Fish** \$215
Fried at the moment; served with capers and green salad with chickpeas.
- Meunière Salmon** \$245
Bathed in butter, parsley and lemon sauce accompanied by wild rice.
- Pork Loin Chop** \$235
Baked with ginger and apple syrup, mashed potatoes and vegetables in garlic butter

PREMIUM STAKES

- New York** \$415
Premium cut of 300 gr; 2 side dishes to choose.
- Ribe Eye Bocca** \$500
300 gr cut matured in chili oil; 2 side dishes to choose

SIDE DISHES

- Wild Rice** \$ 45
Accompanied by white onion, butter and garlic.
- Chiles toreados con cebolla** \$ 45
Cured in vinegar, with salt, lemon and spices.
- Roasted potatoes** \$ 45
Diced and baked with sea salt and olive oil.
- French fries** \$ 45
French cut bathed in rosemary oil with salt and black pepper.