APPETIZERS

Funghi Formaggio $32.000
Sautéed mushrooms melted with variety of cheese.

Gamberi Fritti $42.000
Deep fried Shrimps wrapped in pasta with honey mustard.

Deditos de Mozzarella $25.000
breaded, with sauce spicy sweet paprika.

Calamares Fritos $39.000
Fried Calamari.

Berenjenas a la Parmigiana $29.000
Sliced eggplants in Neapolitan sauce, ricotta cheese, gratin with mozzarella cheese and parmesan.

Caprese de Búfala $36.000
Buffalo mozzarella with tomato, olive oil and arugula.

Arancini $29.000
Risotto croquettes stuffed with mozzarella and blue cheese.

Antipasto Mixto Bellini $48.000
Cold meats with boconccine cheese and grilled vegetables.

Pulpo a la Parrilla $52.000
Grilled octopus with potatoes and arrabiata sauce.

Involtini de Salmón $42.000
4 smoked salmon rolls with cream cheese, dry tomatoes, green olive oil, arugula and peppers.

Burrata $42.000
Buffalo mozzarella filled with cream, tomato, arugula and prosciutto.

This photos are for reference only

CARPACCIO

Rúgula y Parmesano
Thin slices of loin raw marinated in oil olive and lemon, arugula and parmesan.
$38.000

Trío de Mar
Salmon, seabass and octopus with tomato tartar.
$42.000

Salmón
Marinated in olive oil and lemon, with dried tomatoes.
$42.000

SALADS

Prato Sesia
Mixed lettuce, mozzarella, fruits seasonal, caramelized peanuts and mandarin vinaigrette.
$28.000

Pasta Corta Fría
Cold pasta with quinoa, mixed greens, egg, in a pesto sauce.
$32.000

Rúgula y Mozzarella
Arugula, boconcini cheese, dried tomatoes and roasted paprika in pesto sauce.
$29.000

Cesar salad
Romaine lettuce, croutons, caesar vinaigrette, parmesan cheese and pepper.
$28.000

Additional
Chicken + $15.000
Smnoked Salmon + $19.000
Short Pasta + 6.000
Additional sliced beef + $18.000

SOUPS & CREAM

Minestrone, Crema de Tomate Espinaca o Ahuyama
Small portion $19.000
Main course $26.000

PIZZA

Carnes Italianas
Prosciutto, salami and ham.
$46.000

Bellini
Prosciutto, salami, arugula and dried tomatoes.
$46.000

Burrata
Burrata, fresh tomatoes, arugula and a touch pesto.
$46.000

Cuatro estaciones
Prosciutto, mushrooms, olives, tomatoes fresh and dry.
$46.000

Margherita
Fresh tomatoes and basil.
$38.000

Anana
Pineapple and ham.
$38.000

Pepperoni
$38.000

SANDWICHES

Caprese
Buffalo mozzarella, fresh tomatoes, basil and balsamic.
$30.000

Carnes Italianas
Prosciutto, salami, ham, arugula, buffalo mozzarella, fresh and dried tomatoes.
$42.000

Lomo
Grilled beef tenderloin, mixed lettuce, fresh tomatoes, mozzarella cheese and onion caramelized.
$41.000

Prosciutto Miel
Prosciutto with a mix of tomatoes fresh and dried, mozzarella cheese and honey.
$38.000

Pollo Caprese
Chicken milanese, buffalo mozzarella, fresh tomatoes and balsamic
$38.000

Pollo Parmigiana
Chicken milanese gratin with mozzarella cheese and pomodoro sauce.
$38.000

Please notify if you have allergies to any food.
Half portions are not sold.
Changes or additional products may vary the price.

If you need an electronic invoice, request it when requesting the account.

Advertencia De Propina | Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10 % del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted de acuerdo a su valoración del servicio prestado. Al momento de solicitar la cuenta indíquele a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indíquele el valor que quiere dar como propina. En este establecimiento de comercio los dineros recogidos por concepto de propina se destinan única y exclusivamente a reconocer el trabajo de las personas que hacen parte de la cadena de servicios.
En caso de que tengo algún inconveniente con el cobro de la propina, comuníquese con la linea de atención al ciudadano de la Superintendencia de Industria y Comercio: (601)5920400 en Bogotá o para el resto del país linea gratuita nacional: 018000910165, para que radique su queja. También puede radicarla a través del correo: contactenos@sic.gov.co escribiendo en el asunto: Queja cobro propina.

*All our dishes include 8% of the consumption tax

RISOTTO

Del Bosque
With mushrooms french exotics.
$48.000

Sea food
Slightly spicy.
$56.000

Risotto Parmesano con Lomo
Risotto with mushrooms and beef.
$46.000

Tres quesos
$45.000

Opctopus
Octopus risotto in alfredo sauce.
$46.000

Shrimps
$54.000

PASTA

Spaghetti Amatriciana Stracciatella $44.000
Neapolitan sauce, bacon, onion and stracciatella cheese.
Additional slice beef $18.000

Spaguetti Gamberi Rugula $54.000
Shrimps and sun dry tomatoes, zucchini, rugula and white wine.

Spaguetti Pomodoro $34.000
In fresh tomato and basil sauce
Additional slice beef $18,000

Rigatoni de la Nonna $38.000
In bolognesa sauce gratet with mozzarella cheese.

Spaghetti Marinara $56.000
Variety of seafood in pomodoro sauce, slightly spicy.

Spaghetti a la Puttanesca $38.000
Pomodoro sauce, garlic, capers, black Olives, anchovy oil and pepperoncino.

Spaghetti Primavera $36.000
Fresh tomatoes, mozzarella cheese, basil, olive oil and pesto sauce.
Additional slice beef $18,000

Fettuccine a la Nelson $56.000
Fetuccine with a seafood combination, sauteed in olive oil and pepperoncino.

Spaghetti a la Carbonara $38.000

Spaghetti a la Bolognese $38.000

Gluten-free or wholemeal pasta + $6.000

AL HORNO

Involtini de Ricotta $38.000
Pasta rolls stuffed with ricotta cheese and spinach in Neapolitan sauce.

Canneloni $38.000
Filled with chicken, mushrooms, Alfredo sauce.

Lasagne Bolognese $38.000

Lasagne Vegetales $32.000
With cauliflower ragout, eggplant, mushrooms, zucchini and mozzarella cheese.

RAVIOLI

Ricotta y Espinaca $34.000
Ricotta cheese and spinach ravioli in Butter and white wine.
Gratin with mozzarella cheese + $ 8.000

Carne $34.000
In Neapolitan sauce.

Salmón $42.000
Salmon ravioli in pomodoro and alfredo sauce.

Zucca $34.000
Filled with pumpkin, butter and nuts.

CARNES / MEAT

GRILLED LOIN MEDALLIONS

Di Manzo $52.000
With butter sauce with fine herbs, accompanied by spaghetti al pomodoro.

Funghi Selvático $55.000
With trumpets of death in their sauce, accompanied by farrotto with parmesan.

Piemonte $54.000
In red wine sauce, old mustard and bacon, accompanied by Tuscan potato and hot vegetables.

Mostaza $54.000
With Dijon mustard sauce, accompanied by spaghetti al burro.

Lomo Parmigiana $49.000
Grill beef with Neapolitan sauce, gratin with mozzarella cheese, accompanied by spaghetti al burro .

Bistecca $58.000
Cut of grilled flatbread accompanied by tuscany potatoe al formaggio.

Chuletón $78.000
Grilled beef steak accompanied by spaghetti al pomodoro.

Chuletas de Cerdo $48.000
Pork chop In honey mustard sauce, accompanied by tuscan potato and vegetables.

TERNERA / VEAL

Ossobuco $46.000
Served with Spaghetti Alfredo.

Contadina $42.000
Grilled beef tenderloin in tomatoes, onion leek, heavy cream, accompanied by butter spaghetti

Parmigiana $42.000
Breaded veal schnitzels with sauce Neapolitan and gratin mozzarella cheese accompanied by spaghetti al burro.

Al Limón $42.000
Grilled veal with butter sauce and lemon, accompanied by sautéed spinach and tuscan potato.

Milanesa di Vitello $42.000
Breaded veal escalopes, accompanied penne alfred.

AVES / POULTRY

GRILLED BREAST

Pollo Funghi $43.000
With mushroom sauce, cream and spinach accompanied by spaghetti al burro.

Pollo Mediterráneo $39.000
Grilled, accompanied by special salad of the house.

Pollo Parmigiana $43.000
With Neapolitan sauce, au gratin and accompanied by spaghetti al burro.

Pollo al Formaggio $43.000
With three cheese sauce accompanied by spaghetti al burro.

FISH

$58.000

The fish of the day varies according to the market offer.

DESSERTS

Profiteroles $18.000
Filled with vanilla ice cream hot chocolate.

Panna Cotta $18.000
Milk cream covered flan with red berries.

Dolci Assortitto $34.000
Variety of mini house desserts.

Volcán De Chocolate $18.000
Chocolate volcano with vanilla ice cream.

Milhoja $22.000
Layers of filo pastry, pastry cream and strawberries.

Flan De Caramelo $10.000

Creme Brulëe $16.000

Tiramisu $22.000