
Capri

COLD STARTERS

CAPRESE SALAD $13.000
Mozzarella bocconcini, cherry tomatoes, pesto, and basil leaves.

BRUSCHETTAS $16.000
Bruschetta trio: Sicilian eggplant, salmon & Philadelphia cream cheese, prosciutto & fior di latte mozzarella, and tomato.

STEAK CARPACCIO $16.000
Thin slices of beef tenderloin, shavings of Grana Padano and Parmesan with dressing.

ITALIAN GRAVLAX $17.000
Cured salmon, served with Grana Padano, parsley aioli, and large capers.

BURRATA SALAD $21.000
Burrata salad, prosciutto and dressed tomatoes.

SAN DANIELE PROSCIUTTO $22.000
Italian San Daniele ham (Designation of origin), 100 g.

HOT STARTERS

MOZZARELLA MILANO $13.000
Breaded mozzarella cheese triangles served with pomodoro sauce.

MALFATTI $13.000
Spinach and ricotta meatballs in tomato sauce, gratinated with mozzarella.

BAKED EGGPLANT $14.000
Oven-baked eggplant gratin with mozzarella cheese and pomodoro sauce.

SHRIMP IN GARLIC CREAM SAUCE $17.000
In a mild garlic and lemon cream sauce.

GARLIC SHRIMP $17.000
Shrimp sautéed with garlic and olive oil.

SHRIMP MILANO $17.000
Breaded shrimp served with tartar sauce.

PARMESAN-STYLE SCALLOPS $22.000

FRITTO MISTO DI MARE $22.000
Crispy, batter-fried prawns, shrimp, baby squid, and conger eel scented with gremolata, served with aioli.

GUITAR STRINGS ® HOMEMADE

POMODORO E BASILICO GUITAR STRINGS $14.000
With pomodoro sauce and basil.

CARRETIERI GUITAR STRINGS $15.000
With pomodoro sauce and olives.

ALFREDO SAUCE GUITAR STRINGS $16.000
With caramelized ham, cream, and Parmesan cheese.

BOLOGNESE-STYLE GUITAR STRINGS $16.000
With tomato sauce and ground meat.

GUITAR-STRING PASTA ALLA CARBONARA $18.000
With crispy guanciale, Pecorino cheese, and egg.

GUITAR STRINGS AT THE SEAFOOD $21.000
With pomodoro sauce and seafood.

DRY PASTAS

BOLOGNESE SPAGHETTI $17.000
With tomato sauce and ground meat.

SPAGHETTI CACIO E PEPE $18.000
With Pecorino and black pepper sauce.

SPAGHETTI ALLA VONGOLE $18.000
With julienned clams, garlic, white wine, fish stock, and butter.

CARBONARA SPAGHETTI $19.000
Served with carbonara sauce, guanciale crunchy and pecorino cheese.

ARTISANAL PASTA HOMEMADE

GNOCCHI ALLO SCIROCCO $16.000
Potato with spinach cream, ricotta, and Parmesan.

GNOCCHI ALLA GORGONZOLA $21.000
Potato gnocchi served with a Gorgonzola cheese sauce and fried sage.

GNOCCHI WITH SKIRT STEAK $29.000
Sautéed in butter and served with julienned skirt steak and mushrooms.

SAN VALENTÍN FETTUCCINE $19.000
Lamb ragù marinated in herbs and braised in a Carménère wine and fresh mint reduction.

FETTUCCINE NERO DI SEPIA CON SCAMPI E PANNA DI AGLIO $22.000
With squid ink, shrimp in a mild garlic and lemon cream sauce.

FETTUCCINE AL FUNGHI $17.000
With a creamy mixed mushroom sauce.

LASAGNA $19.000
Traditional style with Bolognese sauce and mozzarella cheese, gratinéed with Parmesan.

CANNELLONI ALLA BOLOGNESA E PANNA $19.000
Spinach and ricotta filling with tomato and ground meat sauce.

PAPPARDELLE AL PESTO $19.000
With basil, garlic, and ground walnuts.

STUFFED PASTA HOMEMADE

SORRENTINI ALLA FRANCESA $17.000
Gratinéed and filled with mozzarella and caramelized ham.

RAVIOLI CARCIOFO $17.000
Stuffed with artichokes and prosciutto, with butter sauce, tomato mix, and basil.

RAVIOLI SCROFFA $18.000
Filled with spinach and ricotta, with pomodoro sauce and gratinéed with Parmesan cheese.

SHRIMP PANSOTTI $18.000
Filled with shrimp and mascarpone, served over a citrus shellfish bisque.

CAPPELLETTI VERDI ALLA VALDOSTANA $19.000
Filled with Gruyère cheese and Parmesan cheese sauce.

JUAN FERNÁNDEZ GOLDEN CRAB CAPPELLETTI $24.000
With mascarpone, roasted onion with hints of ginger and lemon, served with shelled fava beans, shellfish sauce, and Grana Padano.

SORRENTINI MONTAGNA $19.000
Filled with slow-braised osso buco in a citrus sauce.

RAVIOLI DI AGNELLO AL FUNGHI E PANNA $22.000
Filled with braised lamb, served with mushroom sauce.

RAVIOLI NERO DI SALMONE $22.000
Squid-ink filled with salmon, served with an almond and mushroom sauce.

Risottos

FUNGHI RISOTTO $17.000
Arborio rice with a variety of mushrooms.

RISOTTO WITH SHRIMP $19.000
Arborio rice with shrimp.

RISOTTO WITH LAMB RAGOUT $23.000
Slow-cooked lamb with Arborio rice.

RISOTTO WITH SEAFOOD $23.000
Arborio rice with prawns, mussels, shrimp, and scallops.

PESTO RISOTTO WITH SKIRT STEAK $29.000
Served with sautéed skirt steak.

Meat & Chicken

CHICKEN $13.000

SIRLOIN STEAK 300 G. $26.000

NEAPOLITAN-STYLE BREADED CUTLET $26.000

STEAK 300 G $29.000

Sea Food

JUAN FERNÁNDEZ OCTOPUS $26.000
Octopus scented with garlic, basil, and cherry tomato, served over saffron gnocchi with a roasted pepper emulsion.

SALMON WITH CREAMED SPINACH $25.000
Pan-seared Chilean salmon with creamed spinach.

Side Dishes

RICE $5.000

MASHED POTATOES $6.000

FRENCH FRIES $6.000

SAUTEED VEGETABLES $8.000

CREAMED SPINACH $9.000

Salad

CHICKEN & GAMBERETTI $18.000
Grilled chicken breast and olive-sauce s hrimp, served with a mix of arugula and spinach, cucumber, cherry tomatoes, and a lemon-pesto dressing.

SALMONE AFFUMICATO $17.000
Green leaf salad, smoked salmon, ricotta, cucumber, tomato, and green olives.

Desserts

ICE CREAM SUNDAE $7.000
Variety of flavors.

HOMEMADE FLAN $7.000
With caramel or dulce de leche.

PANNA COTTA $7.000
Classic Italian cream dessert with berry sauce.

CRÈME BRÛLÉE $7.000
Vanilla-flavored cream with a caramel topping.

MERINGATA $8.000
Strawberries with meringue pieces, Chantilly cream, ice cream, and berry sauce.

APPLE CREPE $7.000
Pancake, ice cream, apple, and caramel sauce.

CREPE WITH DULCE DE LECHE $8.000
Pancake with dulce de leche.

PROFITEROLES $8.000
Choux pastry puffs filled with cream, served with chocolate sauce and ice cream.

CHOCOLATE VOLCANO $9.000
Cake with a liquid chocolate center and ice cream.

HAZELNUT CAKE $9.000
Sablée, ganache chocolate with hazelnuts, cream aerated nocciola and salted caramel.

TIRAMISU $11.000
Sponge cake, coffee mousse, and mascarpone.

Coffee & Tea

RISTRETTO $3.000

ESPRESSO $3.000

LUNGO $3.000

AMERICANO $3.000

TEA $3.000

HERBAL TEA $3.000

CREEN / BLACK TEA $3.000

ESPRESSO 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 + cilantro).

Waters & Soft Drinks

VITAL MINERAL WATER WITH & STILL (NON-CARBONATED) 330 CC $3.000

SOFT DRINKS $3.500
(Coca cola - Fanta - Sprite - Schweppes).

RED BULL $4.000

ACQUA PANNA 505 CC $5.000

SAN PELLEGRINO 505 CC $5.000

PREMIUM TONIC WATER $5.000

Mocktails

EMOZIONE EN ROSSO $7.000
Syrup de arándanos y frambuesa, mix cítrico (pomelo, naranja y limón) infusión de té, albahaca y lámina de frutilla.

VIOLETTO TONIC $7.000
Gin & tonic syrup, grapefruit and lemon juice, tonic water, and a slice of dehydrated mango.

GIARDINO ARANCIA $7.000
Tea infusion, orange and peach juice, syrup, citrus mix (grapefruit and lemon), tonic water, mint.

Beers

AUSTRAL CALAFATE 330 CC.	$5.000
KUNSTMANN TOROBAYO 330 CC.	$5.500
CORONA EXTRA 355 CC.	$4.500
CORONA EXTRA LIGHT 355 CC.	$4.500
CORONA ZERO 355 CC.	$4.500
KUNSTMANN UNFILTERED 330 CC.	$5.500
AUSTRAL TORRES DEL PAINE 330 CC.	$6.500
STELLA ARTOIS 330 CC.	$5.000
SCHOP STELLA ARTOIS 500 CC.	$5.500

Aperitifs

BELLINI	$6.000
NATIONAL SOUR	$6.000
PERUVIAN SOUR	$8.000
DOUBLE NATIONAL SOUR	$9.000
CATHEDRAL PERUVIAN SOUR	$11.000
NATIONAL PREMIUM SOUR	$13.000
PERUVIAN PREMIUM SOUR	$14.000
DAIQUIRI	$6.000
CAIPIRINHA	$6.000
MOJITO	$6.000
RUSTY NAIL	$7.000
WHITE RUSSIAN OR BLACK RUSSIAN	$7.000
DRY MARTINI	$7.000
KIR ROYAL	$7.000

Cocktails

ESPRESSO MARTINI	$7.000
AMARETTO SOUR	$7.000
APEROL SPRITZ	$7.000
RAMAZZOTTI SPRITZ	$7.000
TONIC CAMPARI	$7.000
TEQUILA MARGARITA	$10.000
NEGRONI	$8.000
OLD FASHIONED	$8.000
BLOODY MARY	$8.000
MOSCOW MULE	$9.000
COSMOPOLITAN	$9.000
ST-GERMAIN SPRITZ	$10.000

Signature Cocktails

I'NEVITABILE SANGRIA $8.000
Carménère, vermouth, Martini Rosso, grappa, chancaca syrup, mandarin juice, and fruit mix.

BEE- FRUTTATO $8.000
Gin, whisky, honey liqueur, spiced syrup, orange bitters, and Mediterranean tonic.

FRESCHEZZA DEL POMPELMO $9.000
Hibiscus-infused gin, St. Germain, grapefruit juice, Creole bitters, and tonic water.

NOTTE ANDINA $10.000
Aged pisco, vermouth, and notes of ash with cherry and toasted biscuit.

SMERALDO $10.000
Domestic gin, green apple, Sauvignon Blanc, and limoncello.

FORESTA AZTECA $11.000
Tequila, mezcal, pineapple, eucalyptus, honey, and grapefruit soda.

FLORIDA VENEZIA $11.000
Coconut liqueur, Ramazzotti, strawberry syrup, lemon, and elderflower tonic.

RINFRESCANTE ANGURIA $11.000
Gin and watermelon liqueur.

MESTIZO $11.000
Rum, Southern chestnut, pineapple, banana, and citrus with caramelized banana and merquén.

PARMA SUNSET $11.000
Tequila infused with pomodoro, basil, and Parmesan.

ROBLE & HUMO $12.000
Whisky, quillay honey, dried peach, amaro, and citrus.

SAPORE D´AMORE $14.000
A blend of Grey Goose La Poire, St-Germain, a citrus mix, fruit syrup, and elderflower tonic.

Digestifs

ARAUCANO	$6.000
AMARULA	$6.000
SAMBUCA	$6.000
ST-GERMAIN	$6.000
OPORTO TAYLOR'S	$6.000
LIMONCELLO	$6.000
FERNET BRANCA	$6.000
BAILEY'S ORIGINAL	$6.000
FRANGELICO	$6.000
CHAMOMILE	$6.000
JEREZ TÍO PEPE	$6.000
PACHARAN	$6.000
BENEDICTINE	$7.000
DRAMBUIE	$7.000
MINT	$7.000
DISARONNO	$8.000
GRAND MARNIER	$9.000
COGNAC HENESSY V.S.	$13.000
COGNAC HENESSY 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 Nº 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	$28.900
The Macallan 15 Años	$43.000
The Macallan 18 Años	$80.000

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

Vodka

Stolichnaya	$6.000
Absolut Original	$8.000
Grey Goose Original	$12.000
Grey Goose Sabores	$11.000

Tequila & Mezcal

Jose Cuervo Silver Reposado	$7.000
Don Julio Blanco Reposado	$12.000
Patrón Silver	$12.000
Patrón Reposado	$13.000
1800 Cristalino	$13.000
400 Conejos	$10.000

Piscos

Alto del Carmen 35°	$6.000
Alto del Carmen 40°	$7.000
Waqar 40º	$10.000
Black Heron	$10.000

Gin

Bombay Sapphire	$7.000
Beefeater	$7.000
Tanqueray London	$8.000
Citadelle	$10.000
Hendrick's	$10.000
London Nº1	$11.000
Monkey 47	$19.000

Wines

SPARKLING WINE

DOM PERIGNON CHAMPAGNE, HAUTVILLERS	$460.000
MOET & CHANDON BRUT CHAMPAGNE, EPERNAY	$160.000
TAITTINGER BRUT CHAMPAGNE, REIMS	$149.000
CHANDON BRUT, MENDOZA	$36.900
MONTES SPARKLING ANGEL BRUT ZAPALLAR	$32.900
MONTES LUMINA BRUT ZAPALLAR	$30.900
FREIXENET CORDON NEGRO CAVA PENEDES, ESPAÑA	$26.900
MIGUEL TORRES ESTELADO BRUT MAULE	$24.900

SAUVIGNON BLANC

CASA MARIN CIPRESES LO ABARCA	$44.900
MONTES OUTER LIMITS ZAPALLAR	$34.900
AMAYNA INOX LEYDA	$28.900
CASA SILVA COOL COAST PAREDONES	$26.000
LEYDA GARUMA LEYDA	$19.000

CHARDONNAY

BAETTIG LOS PARIENTES MALLECO	$50.000
CONCHA Y TORO AMELIA LIMARÍ	$45.000
MATETIC EQ QUARTZ SAN ANTONIO	$38.000
MONTES ALPHA ACONCAGUA COSTA	$34.000
MIGUEL TORRES CORDILLERA LIMARÍ	$31.000
CALYPTRA VIVENDO CACHAPOAL ANDES	$21.000

ROSÉ WINES

VIK LA PIU BELLE MILLAHUE	$40.000

PINOT NOIR

BAETTIG LOS PARIENTES MALLECO	$50.000
CASA SILVA COOL COAST PAREDONES	$33.000
LEYDA BRISAS	$19.000

ITALIAN VARIETIES

FATTORIA RODANO CHIANTI CLASSICO SANGIOVESE TOSCANA ITALIA	$48.000
UNDURRAGA TH RARITIES MONTEPULCIANO CAUQUENES	$36.000
GILLMORE AGLIANICO MAULE	$34.000
GILLMORE SAGRANTINO MAULE	$34.000
CREMASCHI FURLOTTI NEBBIOLO MAULE	$32.000
NEBBIOLO MAULE	$32.000

OTHER REDS

CARTER MOLLENHAUER LOS DESPACHOS PETIT VERDOT MAULE	$36.000
MONTES ALPHA MERLOT COLCHAGUA	$34.000
CASA SILVA COOL COAST SYRAH PAREDONES	$35.000
MIGUEL TORRES VIGNO CARIGNAN MAULE	$32.000
MAQUIS REVELA C. FRANC COLCHAGUA	$30.000
DE MARTINO GALLARDÍA CINSAULT ITATA	$26.000
SANTA EMA GRAN RESERVA MERLOT MAIPO	$25.000
TARAPACÁ GRAN RESERVA ET. BLANCA SYRAH MAIPO	$21.000

MALBEC

EL ENEMIGO GUALTALLARY	$59.000
ZUCCARDI Q VALLE DE UCO	$48.000
LUIGI BOSCA DE SANGRE LUJÁN DE CUYO	$41.000
SALENTEIN RESERVA MENDOZA	$30.000

CARMENERE

SAN PEDRO TIERRAS MORADAS MAULE	$70.000
TERRUNYO PEUMO	$50.000
TERRANOBLE CA2 COSTA LOLOL, COLCHAGUA	$50.000
CASA SILVA S7 LOS LINGUES	$50.000
PEÑALOLÉN MAIPO	$45.000
LAPOSTOLLE CUVE ALEXANDRE APALTA	$41.000
KOYLE ROYALE LOS LINGUES	$41.000
PÉREZ CRUZ LIMITED ED. MAIPO ANDES	$37.000
MONTES ALPHA COLCHAGUA	$34.000
RETA-MAL COLCHAGUA	$33.000
TABALI MICAS CACHAPOAL	$32.000
ARBOLEDA ACONCAGUA	$31.000
MAQUIS REVELA COLCHAGUA	$30.000
MARQUÉS DE CASA CONCHA PEUMO	$28.000
CASA SILVA GRAN TERROIR DE LOS ANDES LOS LINGUES	$28.000
SANTA EMA GRAN RESERVA MAIPO	$25.000
TORO DE PIEDRA MAULE	$23.000
TARAPACÁ ETIQUETA BLANCA MAIPO	$21.000
CASA SILVA TERROIR DE FAMILIA COLCHAGUA	$19.000
CABERNET SAUVIGNON TERRUNYO MAIPO	$55.000
CASA SILVA S38 LOS LINGUES	$50.000
CALYPTRA GRAN CABERNET CACHAPOAL ANDES	$48.000
PÉREZ CRUZ PIEDRA SECA MAIPO ANDES	$43.000
LAPOSTOLLE CUVEE ALEXANDRE APALTA	$41.000
ERRÁZURIZ ACONCAGUA ALTO	$41.000
VIK A MILLAHUE, CACHAPOAL	$40.000
MONTES ALPHA COLCHAGUA	$34.000
TABALI TALUD MAIPO	$32.000
TARAPACÁ ETIQUETA NEGRA MAIPO	$30.000
MARQUÉS DE CASA CONCHA MAIPO	$28.000
CASA SILVA GRAN TERROIR DE LOS ANDES LOS LINGUES	$28.000
SAN PEDRO 1865 MAIPO	$26.000
UNDURRAGA TH ALTO MAIPO	$25.000
CASA SILVA TERROIR DE FAMILIA COLCHAGUA	$19.000
VIU MANENT GRAN RESERVA COLCHAGUA	$19.000
LOS BOLDOS GRAN RESERVA CACHAPOAL ANDES	$19.000

RED BLENDS

CABALLO LOCO GRAND CRU SAGRADA FAMILIA	$60.000
VIK MILLA CALA CACHAPOAL, MILLAHUE	$60.000
ALTAIR SIDERAL CACHAPOAL ANDES	$60.000
CLOS APALTA PRELUDE	$58.000
MAQUIS LIEN COLCHAGUA	$46.000
CASA SILVA QUINTA GENERACIÓN COLCHAGUA	$45.000
MATETIC WINEMAKERS BLEND SAN ANTONIO	$42.000

TARAPACÁ ETIQUETA AZUL MAIPO	$40.000
P.S GARCÍA FACUNDO CHILE	$36.000
VON SIEBENTHAL PARCELA 7 ACONCAGUA, PANQUEHUE	$30.000
LOMA LARGA QUINTETO CASABLANCA	$28.000

ICON WINES

ALMAVIVA PUENTE ALTO, MAIPO	$320.000
DON MELCHOR CONCHA Y TORO PUENTE ALTO, MAIPO	$280.000
CLOS APALTA	$270.000
PURPLE ANGEL VIÑA MONTES APALTA	$190.000
CARMÍN DE PEUMO CONCHA Y TORO CACHAPOAL	$179.000
MASSOLINO BAROLO SERRALUNGA D'ALBA, PIAMONTE	$120.000
VIK LA PIU BELLE CACHAPOAL, MILLAHUE	$120.000
CABO DE HORNOS SAN PEDRO CACHAPOAL ANDES	$109.000
CASA SILVA MICROTERROIR LOS LINGUES	$99.000
ERRÁZURIZ VILLA DON MAXIMIANO ACONCAGUA	$98.000
MASSOLINO BAROLO SERRALUNGA D'ALBA, PIAMONTE	$98.000
EPU DE ALMAVIVA PUENTE ALTO, MAIPO	$90.000

DESSERT WINES

CASAS PATRONALES LUJURIA S.BLANC/RIESLING MAULE	$22.000

Wines by the glass

150 cc

SPARKLING WINES

CHANDON BRUT MENDOZA	$8.000
MONTES LUMINA BRUT ZAPALLAR	$6.500

SAUVIGNON BLANC

AMAYNA INOX LEYDA	$7.000

CHARDONNAY

MONTES ALPHA ACONCAGUA	$7.000

PINOT NOIR

CASA SILVA COOL COAST PAREDONES	$7.500

MERLOT

SANTA EMA GRAN RVA. MAIPO	$6.500

AGLIANICO

GILLMORE LA COLEZZIONE MAULE	$7.500

CARMENERE

PÉREZ CRUZ LIMITED ED. MAIPO ANDES	$9.000
CASA SILVA GRAN TERROIR COLCHAGUA ANDES	$7.500
MARQUÉS DE CASA CONCHA PEUMO	$7.000

CABERNET SAUVIGNON

VIK A - MILLAHUE, CACHAPOAL	$9.000
CASA SILVA GRAN TERROIR COLCHAGUA ANDES	$7.500
MARQUÉS DE CASA CONCHA MAIPO	$7.000

PREMIUM 150 cc

CLOS APALTA PRELUDE	$12.000

LATE HARVEST 90 cc

CASAS PATRONALES LUJURIA S.BLANC/RIESLING MAULE	$5.000