

COLD STARTERS

Caprese \$13.000

MOZZARELLA BOCCONCINI, BASIL AND CHERRY TOMATOES.

Mozzarella with Pepper & Olive Oil \$13.000

FRESH MOZZARELLA WITH PEPPER AND OLIVE OIL, ARUGULA AND ROQUE TOMATO WITH BALSAMIC REDUCTION.

Bruschetta Mix \$16.000

SICILIAN EGGPLANTS, SALMON/PHILADELPHIA, PROSCIUTTO/MOZZARELLA FIOR DI LATTE AND ROQUE TOMATO.

Steak Carpaccio \$16.000

THIN STEAK SLICES, GRANA PADANO AND PARMESAN CHEESE SLICES WITH DRESSING.

Salmon Carpaccio \$17.000

THIN SALMON SLICES, ARUGULA, GRANA PADANO AND PARMESAN CHEESE SLICES WITH DRESSING.

Burrata Arugula Prosciutto \$19.000

CREAMY BURRATA, PROSCIUTTO, ARUGULA AND CHERRY TOMATO.

San Danielle Prosciutto \$21.000

ITALIAN HAM, DESIGNATION OF ORIGIN SAN DANIELLE, 100G.

HOT STARTERS

Mozzarella Milano \$12.000

BREADED MOZZARELLA CHEESE TRIANGLES SERVED WITH POMODORO SAUCE.

Malfatti \$13.000

SPINACH AND RICOTTA DUMPLINGS COOKED AU GRATIN WITH MOZZARELLA CHEESE AND POMODORO SAUCE.

Forno-Styled Eggplants \$13.000

EGGPLANTS COOKED AU GRATIN WITH MOZZARELLA CHEESE AND POMODORO SAUCE.

Garlic Cream Shrimp \$17.000

SHRIMP ON GARLIC AND LEMON MILD CREAM.

Shrimp in Garlic \$16.000

SHRIMP SAUTEED ON GARLIC AND OLIVE OIL.

Milano Shrimp \$16.000

BREADED SHRIMP GARNISHED WITH TARTAR SAUCE.

Grilled Parmesan Oyster \$22.000

GUITAR STRINGS® Homemade

Pomodoro e Basilico Guitar Strings \$14.000

THIN, FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND BASIL.

Carretieri Guitar Strings \$15.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND OLIVES.

Alfredo Sauce Guitar Strings \$16.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH CARAMELIZED HAM, CREAM AND PARMESAN CHEESE.

Alla Bolognese Guitar Strings \$16.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH TOMATO AND MINCED MEAT SAUCE.

Alla Carbonara Guitar Strings \$18.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH CRISPY GUANCIALE, PECORINO CHEESE AND EGG.

Frutti Di Mare Guitar Strings \$21.000

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND SHELLFISH.

DRY PASTAS

Bolognese Spaghetti \$16.000

SPAGHETTI WITH TOMATO AND MINCED MEAT SAUCE.

Penne Rigate with Amatriciana Sauce \$16.000

PENNE RIGATE WITH POMODORO SAUCE, BACON AND WHITE WINE REDUCTION.

Carbonara Spaghetti \$18.000

DURUM WHEAT SPAGHETTI SERVED WITH CARBONARA SAUCE, CRISPY GUANCIALE AND PECORINO CHEESE.

ARTISANAL PASTA Homemade

Lemon Fettuccine \$17.000

FETTUCCHINE ON LEMON SAUCE WITH STRACCIATELLA AND BASIL.

Saint Valentine Fettuccine \$19.000

HERB MARINATED LAMB RAGU FETTUCCHINE BRASED ON CARMENERE WINE AND FRESH MINT REDUCTION.

Fettuccine Nero Di Sepia with Scampi e Panna Di Aglio \$22.000

FETTUCCHINE WITH SQUID INK AND SHRIMP ON MILD GARLIC AND LEMON CREAM.

Funghi Fettuccine \$16.000

FETTUCCHINE WITH CREAMY MUSHROOM MIX SAUCE.

Sugo Di Vitello Gnocchi \$18.000

POTATO GNOCCHI SERVED WITH BEEF SIMMERED IN ITS JUICE.

Cirocco Gnocchi \$16.000

POTATO GNOCCHI WITH SPINACH CREAM, RICOTTA AND PARMESAN CHEESE.

Skirt Steak Gnocchi \$26.000

SAUTEED ON BUTTER AND SERVED WITH JULIENNED SKIRT STEAK.

Lasagne \$18.000

TRADITIONAL LASAGNA WITH BOLOGNESE SAUCE AND MOZZARELLA CHEESE COOKED AU GRATIN WITH PARMESAN.

Cannelloni Alla Bolognesa e Panna \$19.000

CANELLONI STUFFED WITH SPINACH AND RICOTTA ON TOMATE AND MINCED MEAT SAUCE.

Pesto Pappardelle \$17.000

PAPARDELLE WITH BASIL, GARLIC AND GROUND WALNUTS.

STUFFED PASTA Homemade

Sorrentini Alla Francese \$16.000

SORRENTINOS COOKED AU GRATIN STUFFED WITH MOZZARELLA AND CARAMELIZED HAM.

Regina Ravioli \$18.000

RAVIOLONI STUFFED WITH SPINACH AND RICOTTA ON SAGE BUTTER AND SAGE WITH DRIED TOMATOES.

Carciofo Ravioli \$17.000

RAVIOLI STUFFED WITH ARTICHOKE AND PROSCIUTTO SERVED WITH BUTTER SAUCE, TOMATO MIX AND BASIL.

Scroffa Ravioli \$18.000

RAVIOLI STUFFED WITH SPINACH AND RICOTTA WITH POMODORO SAUCE AND COOKED AU GRATIN WITH PARMESAN CHEESE.

Cappelletti Verdi Alla Valdostana \$19.000

GREEN CAPPELLETTI STUFFED WITH GRUYERE CHEESE AND PARMESAN CHEESE SAUCE.

Cappelletti of Golden Crab from Juan Fernández \$21.000

WITH MASCARPONE, ROASTED ONION WITH HINTS OF GINGER AND LEMON, SERVED WITH PEELED BROAD BEANS, CRUSTACEAN SAUCE AND GRANA PADANO.

Sorrentini Montagna \$19.000

SORRENTINI STUFFED WITH OSSOBUCO SLOWLY BRAISED ON CITRUS SAUCE.

Ravioli Di Agnello Al Funghi e Panna \$22.000

RAVIOLI STUFFED WITH BRAISED LAMB SERVED WITH MUSHROOM SAUCE.

Ravioli Nero di Salmone \$22.000

SQUID INK RAVIOLI STUFFED WITH SALMON SERVED WITH ALMOND AND MUSHROOM SAUCE.

RISOTTOS

Pomodoro Risotto \$15.000

WITH FRESH TOMATOES, RICOTTA AND BASIL PESTO.

Funghi Risotto \$16.000

ARBORIO RICE WITH MUSHROOM MIX.

Shrimp Risotto \$18.000

ARBORIO RICE WITH SHRIMP.

Lamb Ragu with Risotto \$22.000

ARBORIO RICE WITH SLOW COOKED LAMB.

Seafood Risotto \$21.000

ARBORIO RICE WITH SHRIMP CHILEAN MUSSEL, SHRIMP AND OYSTERS.

Pesto Risotto with Skirt Steak \$26.000

SERVED WITH SAUTEED SKIRT STEAK.

MEATS & CHICKEN

Chicken Breast \$13.000

Calabresse Chicken \$19.000

CHICKEN WITH SWEET PEPPERS, OLIVES, GARLIC, PAPRIKA AND SMALL CHAUCHA POTATOES.

Medium Rib Eye Steak 300GR \$23.000

Breaded Neapolitan \$26.000

BREADED BEEF CUTLET WITH POMODORO, CARAMELIZED HAM, BASIL PESTO AND MOZZARELLA CHEESE.

Steak 300GR \$29.000

American Choice Skirt Steak 250GR \$30.000

SEAFOOD

Octopus from Juan Fernández \$21.000

OCTOPUS WITH GARLIC, BASIL AND CHERRY TOMATO ON SAFFRON GNOCCHI AND ROASTED PEPPER EMULSION.

Cream Spinach Salmon \$24.000

GRILLED CHILEAN SALMON WITH CREAM SPINACH.

Chablis Kingclip \$26.000

KINGCLIP WITH SHRIMP, ASPARAGUS AND MUSHROOM SAUCE.

Venetian Kingclip \$27.000

GRILLED KINGCLIP ON SQUID INK RISOTTO.

SIDE DISHES

Rice \$5.000

Mashed Potatoes \$6.000

French Fries \$6.000

Sauteed Vegetables \$8.000

Cream Spinach \$8.000

SALADS

Roast Beef \$16.000

ROAST BEEF STEAK ON LEAFY GREENS, BOCCONCINI, BROCCOLI, AVOCADO AND ZUCCHINI WITH BALSAMIC REDUCTION AND PESTO DRESSING.

Chicken & Gamberetti \$18.000

GRILLED CHICKEN WITH OLIVE OIL SHRIMP SERVED WITH ARUGULA AND SPINACH MIX, CUCUMBER, CHERRY TOMATOES AND LEMONY PESTO DRESSING.

Prosciutto Boconccini Salad \$17.000

ARUGULA, LOLLO ROSSO AND LOLLO BIONDA LETTUCE, PROSCIUTTO, BOCCONCINI, CHERRY TOMATO (WATERMELON, RED AND YELLOW), ARTICHOKE, GRANA PADANO AND TOAST.

Salmone Affumicato \$17.000

LEAFY GREENS SALAD, SMOKED SALMON, RICOTTA, CUCUMBER, TOMATO AND GREEN OLIVES.

DESSERTS

Scoop of Ice Cream \$7.000

FLAVORED ICE CREAM.

Homemade Flan \$7.000

FLAN WITH CARAMEL AND DULCE DE LECHE.

Panna Cotta \$7.000

TRADITIONAL ITALIAN CREAM BASED DESSERT WITH BERRIES SAUCE.

Profiteroles \$8.000

CREAM FILLED CHOUX PASTRY PUFF WITH CHOCOLATE SAUCE AND ICE CREAM.

Crème Brûlée \$7.000

VANILLA-SCENTED CREAM TOPPED WITH CARAMEL

Zabaglione \$7.000

YOLK BASED MOUSSE, SUGAR AND MARSALA WINE.

Meringata \$8.000

STRAWBERRIES WITH MERINGUE CHUNKS, WHIPPED CREAM, ICE CREAM AND BERRIES SAUCE.

Apple Crepe \$7.000

PANCAKE, ICE CREAM, APPLES AND CARAMEL SAUCE.

Dulce de Leche Crepe \$8.000

DULCE DE LECHE PANCAKE.

Fragole Caramellate \$9.000

GLAZED STRAWBERRIES, ICE CREAM AND TOASTED ALMONDS.

Chocolate Coulant \$9.000

SPONGE CAKE WITH LIQUID AND COLD CHOCOLATE CENTER

Tiramisú \$9.000

CAKE, COFFEE MOUSSE AND MASCARPONE CHEESE.

COFFEE AND TEA

Ristretto \$3.000

Espresso \$3.000

Lungo \$3.000

American \$3.000

Tea \$3.000

Herbal Tea \$3.000

Green/Black Tea \$3.000

Coffee 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 AND CILANTRO).

SOFT DRINKS & WATERS

Sparkling Water Vital 330CC \$3.000

Soft Drinks \$3.500

(COCA COLA - FANTA - SPRITE - SCHWEPPES).

Red Bull \$4.000

Acqua Panna 505CC \$4.000

San Pellegrino 505CC \$4.000

Premium Tonic \$4.000

MOCKTAILS

Emozione en Rosso \$7.000

BLUEBERRY AND STRAWBERRY SYRUP, CITRUS MIX.

Violetto Tonic \$7.000

GIN & TONIC SYRUP, GRAPEFRUIT AND LEMON JUICE, TONIC AND DRIED MANGO SLICE.

Giardino Arancia \$7.000

TEA, PEACH AND ORANGE JUICE, SYRUP, CITRUS MIX (GRAPEFRUIT AND LEMON) TONIC AND MINT.

CHILEAN BEERS

Austral Calafate 330cc \$5.000

Kunstmann Torobayo 330cc \$5.000

Unfiltered Kunstmann 330cc \$5.000

Austral Torres del Paine 330cc \$6.500

IMPORTED BEERS

Stella Artois 355cc \$4.500

Corona Extra 355cc \$4.500

Corona Extra Light 355cc \$4.500

SCHOP

Stella Artois 500cc \$5.000

APERITIFS

Bellini \$6.000

Chilean Sour \$6.000

Peruvian Sour \$8.000

Double Chilean Sour \$9.000

Catedral Peruvian Sour \$11.000

National Premium Sour \$13.000

Premium Peruvian Sour \$13.000

Daiquiri \$6.000

Caipirinha \$6.000

Mojito \$6.000

Rusty Nail \$7.000

White Russian/Black Russian \$7.000

Dry Martini \$7.000

Kir Royal \$7.000

Martini Rubino & Tonic \$7.000

COCKTAILS

Amaretto Sour \$7.000

Aperol Spritz \$7.000

Ramazotti Spritz \$7.000

Campari Tonic \$7.000

Margarita Tequila \$8.000

Negroni \$8.000

Old Fashioned \$8.000

Bloody Mary \$8.000

Moscow Mule \$9.000

Cosmopolitan \$10.000

St-Germain Spritz \$10.000

SIGNATURE COCKTAILS

I'nevitable Sangria \$8.000

CARMENERE, MARTINI ROSSO VERMOUTH, GRAPPA, CHANCACA SYRUP, TANGERINE JUICE AND FRUIT MIX.

Bee- Fruttato \$8.000

THIS COCKTAIL COMBINES THE INTENSITY OF GIN AND WHISKEY ALONG WITH HONEY LIQUEUR. THE SPICY SYRUP WITH ORANGE BITTER BALANCES THIS COMBINATION WITH ITS SWEETNESS AND THE MEDITERRANEAN TONIC, PROVIDES EFFERVESCENCE AND FRESHNESS.

Freschezza del Pompelmo \$9.000

COCKTAIL BASED ON GIN MACERATED WITH HIBISCUS FLOWER THAT IS COMBINED WITH THE SWEET NOTES OF ST. GERMAIN AND THE CITRUS TOUCH OF GRAPEFRUIT JUICE. THIS IS PERFECTLY BALANCED TOGETHER WITH THE BITTER CREOLE AND THE EFFERVESCENCE OF THE TONIC WATER.

Bourbon Frizzante \$9.000

BOURBON PROVIDES A WARM AND ROBUST FOUNDATION WITH MILD HINTS OF CARAMEL AND VANILLA, PAIRING PERFECTLY WITH THE SWEETNESS FROM PEAR JUICE. ROSEMARY SYRUP AND AROMATIC HINT AND GINGER BEER ADDS A PINCH OF SPICINESS AND AFFERVESCENCE.

Passione Affumicata \$10.000

WHISKY'S SMOKEY INTENSITY AND PASSION FRUIT LIQUEUR'S EXQUISITE AROMA, NOTES OF LEMON AND HONEY WITH A PINCH OF SPICINESS FROM CACHO DE CABRA PEPPER.

Foresta Azteca \$11.000

WHITE TEQUILA AND MEZCAL COMBINED WITH FRESHNESS FROM PINEAPPLES AND A NOTE OF EUCALYPTUS HARMONIOUSLY PAIRED TO PERFECTION WITH HONEY AND THE EFFERVESCENCE OF GRAPEFRUIT SODA.

Caffe e Cioccolato \$11.000

OUR VERSION OF MARTINI ESPRESSO WITH A FOUNDATION OF RUM PROVIDES HINTS OF VANILLA AND NUTS. ELDERFLOWER LIQUEUR ADDS A MILDLY SWEET FLORAL TOUCH; MIX OF HERBAL CHOCOLATE BITTERS AND RASPBERRY AND BLUEBERRY SYRUP DELIVERS AN EXCEPTIONAL SENSORY EXPERIENCE.

Florida Venezia \$11.000

EXOTIC COCKTAIL COMBINING THE SMOOTHNESS OF COCONUT LIQUEUR WITH REFRESHING RAMAZZOTTI, THE SWEETNESS OF STRAWBERRY SYRUP WITH CITRIC HINTS OF LEMON AND THE FLORAL EFFERVESCENCE OF ELDERFLOWER TONIC.

Rinfrescante Anguria \$11.000

THE GIN AND WATERMELON LIQUEUR MIX AND CREATE AN EXPLOSION OF FLAVORS THAT WILL TRANSPORT YOU TO A TROPICAL PARADISE IN EVERY SIP.

Fragola Selvaggia \$13.000

CAMPARI AND RASPBERRY FUSION, AGED TEQUILA'S INTENSITY, TOUCH OF SWEETNESS FROM RASPBERRY AND BLUEBERRY SYRUP.

Sapore D'Amore \$14.000

GREY GOOSE LA POIRE VODKA AND ST-GERMAIN BLEND, CITRUS AND FRUITY SYRUP MIX SERVED IN A DISTINGUISHED CORSET GLASS WITH AN ELDERFLOWER TONIC.

DIGESTIFS

Araucano \$6.000

Amarula \$6.000

Sambuca \$6.000

Benedictine \$6.000

St-Germain \$6.000

Taylor's Oporto \$6.000

Limoncello \$6.000

Fernet Branca \$6.000

Bailey's Original \$6.000

Frangelico \$6.000

Chamomile \$6.000

Tío Pepe Sherry \$6.000

Drambuie \$6.000

Mint \$7.000

Pacharan \$5.900

Disaronno \$7.000

Grand Marnier \$9.000

Hennessy Cognac V.S. \$9.000

Hennessy Cognac V.S.O.P. \$17.000



DISTILLED

BOURBON

Jim Beam White \$6.000

WHISKY

Johnnie Walker Red Label \$7.000

Johnnie Walker Black Label \$10.000

Johnnie Walker Blue Label \$46.000

Jack Daniel's Old N° 7 \$9.000

Chivas Regal 12 Years Old \$9.000

Chivas Regal 18 Years Old \$19.000

Glenfiddich 12 Years Old Single Malt \$11.000

Glenmorangie The Original 10 años \$11.000

The Macallan 12 Years \$19.000

The Macallan 15 Years \$43.000

The Macallan 18 Years \$70.000

TEQUILA

Aged Jose Cuervo Silver \$7.000

Aged Don Julio Blanco \$10.000

Patrón Silver \$12.000

Aged Patrón \$13.000

1800 Cristalino \$13.000

MEZCAL

400 Conejos \$10.000

PISCOS

Alto del Carmen 35° \$6.000

Alto del Carmen 40° \$7.000

Waqar 40° \$10.000

Black Heron \$10.000

RUM

Jägermeister Shot \$6.000

Matusalem Solera 7 Years Old \$7.000

Havana Club 7 Years Old \$8.000

Pampero Aniversario \$10.000

Bacardi 8 Years Old \$9.000

Bacardi 10 Years Old \$12.000

Zacapa 23 \$13.000

GIN

Bombay Sapphire \$7.000

Beefeater \$7.000

Tanqueray London \$8.000

Citadelle \$10.000

Hendrick's \$10.000

London N°1 \$11.000

Monkey 47 \$17.000

VODKA

Stolichnaya \$6.000

Absolut Original \$7.000

Grey Goose Original \$11.000

Grey Goose Flavors \$11.000

(LE CITRON, LA POIRE, L'ORANGE).

CHILEAN WINES

SPARKLING WINES

Undurraga Brut \$17.000

Miguel Torres Estelado País \$20.000

Casa Silva Fervor \$30.000
(RANCO).

SAUVIGNON BLANC

Leyda Single Vineyard Garuma \$19.000
(LEYDA).

Casa Silva Cool Coast \$26.000
(COLCHAGUA COSTA).

Amayna Inox \$28.000
(COLCHAGUA COSTA)..

Miguel Torres Cordillera \$31.000
(OSORNO).

Montes Outer Limits \$34.000
(ZAPALLAR).

PINOT NOIR

Leyda Single Vineyard Brisas \$19.000
(LEYDA).

Casa Silva Cool Coast \$33.000
(COLCHAGUA).

Los Parientes Baettig \$50.000

CARMENERE

Los Boldos Grand Reserve \$19.000
(CACHAPOAL).

Casa Silva Terroir de Familia \$19.000
(COLCHAGUA).

Concha y Toro Grand Reserve \$19.000

Tarapacá Grand Reserve \$21.000
(MAIPO).

Santa Ema Grand Reserve \$23.000
(CACHAPOAL).

Toro de Piedra \$23.000
(MAULE).

Casa Silva Gran Terroir de Los Andes \$26.000
(COLCHAGUA).

Terranoble Azara \$27.000

Concha & Toro Marqués de Casa & Concha \$28.000
(CACHAPOAL).

Maquis Grand Reserve \$30.000
(COLCHAGUA).

Tabalí Micas \$31.000
(MAIPO).

Montes Alpha \$34.000
(COLCHAGUA).

Pérez Cruz Limited Edition \$35.000
(MAIPO).

Koyle Royale \$41.000

Lapostolle Cuvee Alexandra \$41.000
(COLCHAGUA APALTA).

Terranoble Ca2 Costa Premium \$50.000

Terrunyo \$50.000

Casa Silva S7 \$50.000

CHARDONNAY

Calyptra Vivendo \$21.000

Miguel Torres Cordillera \$31.000
(LIMARÍ).

Monthes Alpha \$34.000
(CASABLANCA).

Matetic Equilibrio \$38.000

Amelia \$45.000

Los Parientes Baettig \$50.000

MERLOT

San Pedro Castillo De Molina \$19.000
(RAPEL).

Tarapacá Grand Reserve \$21.000
(MAIPO).

Santa Ema Grand Reserve \$23.000
(MAIPO).

Montes Alpha \$34.000
(COLCHAGUA).

CHILEAN WINES

CARBONET SAUVIGNON

Los Boldos Grand Reserve \$19.000
(CACHAPOAL).

Casa Silva Terroir de Familia \$19.000
(COLCHAGUA).

Viu Manent Grand Reserve \$20.000

Tarapacá Grand Reserve \$21.000
(MAIPO).

Santa Ema Grand Reserve \$23.000
(MAIPO).

Toro de Piedra \$23.000
(COLCHAGUA).

Undurraga T.H. \$25.900
(TERROIR HUNTER, ALTO MAIPO).

Casa Silva Gran Terroir de Los Andes \$26.000
(COLCHAGUA).

Marqués de Casa Concha \$28.000

Miguel Torres Cordillera \$29.000

Tabalí Talud \$32.000
(MAIPO).

Montes Alpha \$34.000
(COLCHAGUA).

Lapostolle Cuvee Alexandra \$41.000
(COLCHAGUA APALTA).

Casa Silva S38 \$50.000

ROSÉ

Vik La Piu Belle \$40.000

BLENDED WINES

Loma Larga Quinteto \$26.000
(CASABLANCA).

Von Siebenthal Parcela 7 \$30.000
(ACONCAGUA).

Tarapacá Grand Reserva Blend Series \$30.000
(MAIPO).

Casa Silva 5° Generation \$45.000
(COLCHAGUA).

Marqués de Casa Concha Heritage \$66.000

MALBEC

Loma Larga \$44.000

SYRAH

Montes Alpha \$34.000
(COLCHAGUA).

OTHER RED VARIETIES

Maquis Grand Reserve "Cabernet Franc" \$30.00
(COLCHAGUA).

GREAT REDS

Pérez Cruz Piedra Seca \$43.000

Alatair Sideral \$60.000
(CACHAPOAL ÁNDES).

Vik Mila Cala \$60.000
(CACHAPOAL).

Caballo Loco Grand Cru Sagrada Familia \$60.000

Almaviva Epu \$90.000
(MAIPO).

Casa Silva Microterroir Carmenere \$99.000
(COLCHAGUA).

San Pedro Cabo de Hornos \$109.000
(CACHAPOAL ÁNDES).

Montes Purple Angel \$190.000
(COLCHAGUA).

Carmín de Peumo \$179.000

La Postolle Clos de Apalta \$270.000
(COLCHAGUA APALTA).

Concha y Toro Don Melchor \$280.000
(COLCHAGUA APALTA).

Almaviva \$320.000
(MAIPO).

INTERNATIONAL WINES

ESPUMANTE ARGENTINO

Chandon Brut \$36.000
(LUJÁN DE CUYO).

ITALIAN PROSECCO

Martini Prosecco \$24.900
(VENETTO FRULLI).

Martini Brut \$28.900
(VENETTO FRULLI).

CHAMPAGNE

Moët & Chandon \$160.000
(CHAMPAGNE).

Dom Perignon \$460.000
(CHAMPAGNE).

SPUMANTE FRIZZANTE

Ceci Lambrusco Terre Verdiane \$26.000
(LAMBRUSCO EMILIA).

SPANISH CELLAR

Freixenet Cordon Negro \$26.000
(LAMBRUSCO EMILIA).

ITALIAN SANGIOVESSE

Antori Chianti Classico Riserva \$60.000
(TOSCANA).

ARGENTINIAN MALBEC

Salentein \$30.000
(UCO).

Los Intocables \$30.000

Finca La Celia Elite \$32.000
(UCO).

Escorihuela Gascón \$34.000
(LUJÁN DE CUYO).

Luigi Bosca Single Vineyard \$41.000
(MENDOZA).

WINES BY THE GLASS

SPARKLING

Chandon Brut \$8.000

SAUVIGNON BLANC

Casa Silva Cool Coast \$7.000

Amayna Inox \$7.000

CHARDONNAY

Calypra Vivendo \$6.000

BLENDED

Casa Silva Quinta Generación \$10.000

CABERNET SAUVIGNON

Casa Silva Gran Terroir de Los Andes \$7.000

Concha y Toro Marqués de Casa Concha \$7.000

Miguel Torres Cordillera \$7.000

SYRAH

Casa Silva Cool Coast \$7.000

PINOT NOIR

Casa Silva Cool Coast \$9.000

ARGENTINIAN MALBEC

Salentein \$7.000

MERLOT

Santa Ema Grand Reserve \$6.000

CARMENERE

Casa Silva Gran Terroir de Los Andes \$7.000

Concha y Toro Marqués de Casa Concha \$7.000

Pérez Cruz Limited Edition \$9.000

LA VITA
È TROPPO
BREVE PER
MANGIARE
E BERE
MALE

Piegari
Ristorante

  @piegari.ristorante

Make your reservations at www.piegari.cl

 Tel.: +56 9 3453 7621