

# Pizzeria

Ristorante

Wao!



## 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.

### Funghi e Tartufo Fettuccine \$24.000

### 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 \$27.000

SAUTEED ON BUTTER AND SERVED WITH JULIENNED SKIRT STEAK AND MUSHROOMS.

### 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

PAPPARDELLE WITH BASIL, GARLIC AND GROUND WALNUTS.

### Pappardelle with Strip Steak \$35.000

SHORT RIB BRAISED FOR 24 HOURS, SERVED OVER PAPPARDELLE WITH DEMI-GLACE, BALSAMIC ONIONS, AND PARMESAN CHEESE.

## 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 PRAWNS CHILEAN MUSSEL, SHRIMP AND OYSTERS.

### Pesto Risotto with Skirt Steak \$27.000

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.

**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 \$9.000**

## SALADS

**Roast Beef \$16.000**

ROAST BEEF STEAK ON LEAFY GREENS, BOCCONCINI, 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

### Tiramisu \$11.000

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 \$4.900

### San Pellegrino 505CC \$4.900

### 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 \$5.500

### Unfiltered Kunstmann 330cc \$5.500

### Austral Torres del Paine 330cc \$6.500

## IMPORTED BEERS

### Corona Extra 355cc \$4.500

### Corona Extra Light 355cc \$4.500

### Stella Artois 330cc \$5.000

### Stella Artois 0.0 330cc \$5.000

## SCHOP

### Stella Artois 500cc \$5.500

## 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 \$14.000

### 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

Espresso Martini \$6.900

Amaretto Sour \$7.000

Aperol Spritz \$7.000

Ramazotti Spritz \$7.000

Campari Tonic \$7.000

Negroni \$8.000

Old Fashioned \$8.000

Bloody Mary \$8.000

Moscow Mule \$9.000

Cosmopolitan \$10.000

St-Germain Spritz \$10.000

Margarita Tequila \$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 LIQUOR'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 LIQUOR 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 LIQUOR 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 LIQUOR 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

Pacharan \$5.900

Araucano \$6.000

Amarula \$6.000

Sambuca \$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 \$7.000

Mint \$7.000

Benedictine \$7.000

Disaronno \$8.000

Grand Marnier \$9.000

Hennessy Cognac V.S. \$13.000

Hennessy Cognac 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 N° 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 \$22.000

The Macallan 15 años \$43.000

The Macallan 18 años \$80.000

### TEQUILA

Jose Cuervo Silver Reposado \$7.000

Don Julio Blanco Reposado \$12.000

Patrón Silver \$12.000

Patrón Reposado \$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 \$10.00

### 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

### 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 \$19.000

### VODKA

Stolichnaya \$6.000

Absolut Original \$8.000

Grey Goose Original \$12.000

Grey Goose Sabores \$11.000

## CHILEAN WINES

### SPARKLING WINES

- Undurraga Brut \$17.000
- Miguel Torres Estelado País \$24.000
- Casa Silva Fervor \$30.000
- Montes Sparkling Angel \$32.900

### SAUVIGNON BLANC

- Leyda Single Vineyard Garuma \$19.000
- Casa Silva Cool Coast \$26.000
- Amayna Inox \$28.000
- Miguel Torres Cordillera \$31.000
- Montes Outer Limits \$34.000

### CHARDONNAY

- Calyptra Vivendo \$21.000
- Miguel Torres Cordillera \$31.000
- Monthes Alpha \$34.000
- Matetic Equilibrio \$38.000
- Amelia \$45.000
- Los Parientes Baettig \$50.000

### PINOT NOIR

- Leyda Single Vineyard Brisas \$19.000
- Casa Silva Cool Coast \$33.000
- Los Parientes Baettig \$50.000

### MERLOT

- San Pedro Castillo De Molina \$19.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Montes Alpha \$34.000

### CARMENERE

- Los Boldos Gran Reserva \$19.000
- Casa Silva Terroir de Familia \$19.000
- Concha y Toro Gran Reserva \$19.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Toro de Piedra \$23.000
- Casa Silva Gran Terroir de Los Andes \$26.000
- Terranoble Azara \$27.000
- Concha y Toro Marqués de Casa y Concha \$28.000
- Maquis Gran Reserva \$30.000
- Tabalí Micas \$31.000
- Montes Alpha \$34.000
- Pérez Cruz Limited Edition \$35.000
- Koyle Royale \$41.000
- Lapostolle Cuvee Alexandra \$41.000
- Terranoble Ca2 Costa Premium \$50.000
- Terrunyo \$50.000
- Casa Silva S7 \$50.000

## CARBENET SAUVIGNON

- Los Boldos Gran Reseravan \$19.000
- Casa Silva Terroir de Familia \$19.000
- Viu Manent Gran Reserva \$20.000
- Tarapacá Gran Reserva \$21.000
- Santa Ema Gran Reserva \$23.000
- Toro de Piedra \$23.000
- Undurraga T.H. \$26.000
- Casa Silva Gran Terroir de los Andes \$26.000
- Marqués de Casa Concha \$28.000
- Miguel Torres Cordillera \$29.000
- Tabalí Talud \$32.000
- Montes Alpha \$34.000
- Lapostolle Cuvee Alexandra \$41.000
- Casa Silva S38 \$50.000

## SYRAH

- Montes Alpha \$34.000

## MALBEC

- Luigi Bosca \$41.000
- Loma Larga \$44.000

## OTHER RED VARIETES

- Maquis Gran Reserva "Cabernet Franc" \$30.000

## ROSÉ

- Vik La Piu Belle \$40.000

## BLENDED WINES

- Loma Larga Quinteto \$26.000
- Von Siebenthal Parcela 7 \$30.000
- Tarapacá Gran Reserva Blend Series \$30.000
- Casa Silva Quinta Generación \$45.000
- Marqués De Casa Concha Heritage \$66.000

## GREAT REDS

- Pérez Cruz Piedra Seca \$43.000
- Alatair Sideral \$60.000
- Vik Mila Cala \$60.000
- Caballo Loco Grand Cru Sagrada Familia \$60.000
- Almaviva Epu \$90.000
- Casa Silva Microterroir Carmenere \$99.000
- San Pedro Cabo De Hornos \$109.000
- Montes Purple Angel \$190.000
- Carmín de Peumo \$179.000
- La Postolle Clos de Apalta \$270.000
- Concha y Toro Don Melchor \$280.000
- Almaviva \$320.000

## INTERNACIONAL WINES

### ARGENTINE SPARKLING

Chandon Brut \$36.000

### CAVA ESPAÑOLA

Freixenet Cordón Negro \$26.000

### CHAMPAGNE

Moet & Chandon \$160.000

Dom Perignon \$460.000

### MALBEC ARGENTINO

Salentein \$30.000

## WINES BY THE GLASS

### SPARKLING

Chandon Brut \$8.000

### SAUVIGNON BLANC

Casa Silva Cool Coast \$7.000

Amayna Inox \$7.000

### 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

### 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

Los Intocables \$30.000

Finca La Celia Elite \$32.000

Escorihuela Gascón \$34.000

### ITALIAN PROSECCO

Martini Prosecco \$26.000

Martini Brut \$32.900

### SPUMANTE FRIZZANTE

Ceci Lambrusco Terre Verdiane \$44.000

### MERLOT

Santa Ema Gran Reserva \$6.000

### PINOT NOIR

Casa Silva Cool Coast \$9.000

### ARGENTINE MALBEC

Salentein \$7.000

### BLENDED

Casa Silva Quinta Generación \$10.000

### SYRAH

Casa Silva Cool Coast \$7.000

### CHARDONNAY

Calyptra Vivendo \$6.000

LA VITA  
È TROPPO  
BREVE PER  
MANGIARE  
E BERE  
MALE

---

*Piegari*  
Ristorante

  @piegari.ristorante

**Make your reservations at [www.piegari.cl](http://www.piegari.cl)**

 Tel.: +56 9 3453 7621