

Pizzeria

Ristorante

Wao!



COLD STARTERS

Caprese \$12.900

MOZZARELLA BOCCONCINI, BASIL AND CHERRY TOMATOES.

Mozzarella with Pepper & Olive Oil \$12.900

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

Bruschetta Mix \$13.900

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

Steak Carpaccio \$15.900

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

Salmon Carpaccio \$15.900

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

Burrata Arugula Prosciutto \$17.900

CREAMY BURRATA, PROSCIUTTO, ARUGULA AND CHERRY TOMATO.

San Danielle Prosciutto \$20.900

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

Antipasto \$29.900 (3p)

FIOR DI LATTE MOZZARELLA, GRUYERE, PECORINO, GRANA PADANO, PROSCIUTTO, OLIVES, SICILIAN EGGPLANTS, NAPOLI SALAMI, SPIANATTA DELLA SILA (SPICY) NUTS, STRAWBERRY AND TOAST.

HOT STARTERS

Roman Calamari \$11.900

FRIED CALAMARI RINGS GARNISHED WITH TARTAR SAUCE.

Mozzarella Milano \$11.900

BREADED MOZZARELLA CHEESE TRIANGLES SERVED WITH POMODORO SAUCE.

Malfatti \$12.900

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

Forno-Styled Eggplants \$12.900

EGGPLANTS COOKED AU GRATIN WITH MOZZARELLA CHEESE AND POMODORO SAUCE.

Carciofi Confit with Prosciutto \$12.900

CONFIT ARTICHOKE IN OLIVE OIL AND SAN DANIELLE PROSCIUTTO.

Garlic Cream Shrimp \$15.900

SHRIMP ON GARLIC AND LEMON MILD CREAM.

Shrimp in Garlic \$15.900

SHRIMP SAUTEED ON GARLIC AND OLIVE OIL.

Milano Shrimp \$15.900

BREADED SHRIMP GARNISHED WITH TARTAR SAUCE.

GUITAR STRINGS® Homemade

Pomodoro e Basilico Guitar Strings \$13.900

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

Carretieri Guitar Strings \$13.900

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND OLIVES.

Alfredo Sauce Guitar Strings \$14.900

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

Alla Bolognese Guitar Strings \$14.900

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

Alla Carbonara Guitar Strings \$16.900

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

Frutti Di Mare Guitar Strings \$18.900

THIN FRESHLY COOKED EGG SPAGHETTI WITH POMODORO SAUCE AND SHELLFISH.

DRY PASTAS

Bolognese Spaghetti \$14.900

SPAGHETTI WITH TOMATO AND MINCED MEAT SAUCE.

Penne Rigate with Amatriciana Sauce \$15.900

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

Pesto Pappardelle \$15.900

PAPARDELLE WITH BASIL, GARLIC AND GROUND WALNUTS.

Carbonara Spaghetti \$16.900

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

ARTISANAL PASTA Homemade

Lemon Fettuccine \$16.900

FETTUCCINE ON LEMON SAUCE WITH STRACCIATELLA AND BASIL.

Saint Valentine Fettuccine \$18.900

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

Fettuccine Nero Di Sepia with Scampi e Panna Di Aglio \$19.900

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

Funghi Fettuccine \$15.900

FETTUCCINE WITH CREAMY MUSHROOM MIX SAUCE.

Sugo Di Vitello Gnocchi \$15.900

POTATO GNOCCHI SERVED WITH BEEF SIMMERED IN ITS JUICE.

Cirocco Gnocchi \$15.900

POTATO GNOCCHI WITH SPINACH CREAM, RICOTTA AND PARMESAN CHEESE.

Skirt Steak Gnocchi \$20.900

SAUTEED ON BUTTER AND SERVED WITH JULIENED SKIRT STEAK.

Lasagne alle Melanzane \$15.900

EGGPLANT LASAGNE.

Lasagne \$16.900

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

Cannelloni Alla Bolognesa e Panna \$17.900

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

Octopus from Juan Fernández \$19.900

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

STUFFED PASTA Homemade

Sorrentini Alla Francesa \$15.900

SORRENTINOS COOKED AU GRATIN STUFFED WITH MOZZARELLA AND CARAMELIZED HAM.

Cirocco Ravioli \$15.900

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

Carciofo Ravioli \$16.900

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

Scroffa Ravioli \$16.900

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

Prosciutto Ravioli \$16.900

RAVIOLI STUFFED WITH PROSCIUTTO, ROASTED TOMATOES AND PARMESAN CREAM ON LEMON AND ORANGE SAUCE SCENTED WITH GINGER.

Cappelletti Verdi Alla Valdostana \$17.900

GREEN CAPPELLETTI STUFFED WITH GRUYERE CHEESE AND PARMESAN CHEESE SAUCE.

Cappelletti of Golden Crab from Juan Fernández \$18.900

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

Sorrentini Montagna \$18.900

SORRENTINI STUFFED WITH OSSOBUCO SLOWLY BRAISED ON CITRUS SAUCE.

Ravioli Di Agnello Al Funghi e Panna \$19.900

RAVIOLI STUFFED WITH BRAISED LAMB SERVED WITH MUSHROOM SAUCE.

Ravioli Nero di Salmone \$19.900

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

RISOTTOS

Pomodoro Risotto \$14.900

WITH FRESH TOMATOES, RICOTTA AND BASIL PESTO.

Funghi Risotto \$15.900

ARBORIO RICE WITH MUSHROOM MIX.

Shrimp Risotto \$16.900

ARBORIO RICE WITH SHRIMP.

Lamb Ragu with Risotto \$18.900

ARBORIO RICE WITH SLOW COOKED LAMB.

Seafood Risotto \$18.900

ARBORIO RICE WITH SHRIMP CHILEAN MUSSEL, SHRIMP AND OYSTERS.

Pesto Risotto with Skirt Steak \$20.900

SERVED WITH SAUTEED SKIRT STEAK.

MEATS & CHICKEN

Chicken Breast \$12.900

Calabresse Chicken \$16.900

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

Medium Rib Eye Steak 300GR \$20.900

Breaded Neapolitan \$20.900

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

Steak 300GR \$22.900

American Choice Skirt Steak 250GR \$29.900

Short Ribs \$29.900

BEEF BRAISED AT LOW TEMPERATURE, SERVED ON ONIONS AND MUSHROOM STEW AND TRUFFLE SCENTED POLENTA.

SEAFOOD

Cream Spinach Salmon \$22.900

GRILLED CHILEAN SALMON WITH CREAM SPINACH.

Chablis Kingclip \$24.900

KINGCLIP WITH SHRIMP, ASPARAGUS AND MUSHROOM SAUCE.

Venetian Kingclip \$25.900

GRILLED KINGCLIP ON SQUID INK RISOTTO.

SIDE DISHES

Rice \$4.900

Mashed Potatoes \$5.900

French Fries \$5.900

Sauteed Vegetables \$6.900

Cream Spinach \$6.900

SALADS

Roast Beef \$13.900

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

Chicken & Gamberetti \$14.900

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

Prosciutto Boconccini Salad \$14.900

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

Salmone Affumicato \$15.900

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

DESSERTS

Scoop of Ice Cream \$6.900

FLAVORED ICE CREAM.

Homemade Flan \$6.900

FLAN WITH CARAMEL AND DULCE DE LECHE.

Panna Cotta \$6.900

TRADITIONAL ITALIAN CREAM BASED DESSERT WITH BERRIES SAUCE.

Profiteroles \$6.900

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

Crème Brûlée \$6.900

VANILLA-SCENTED CREAM TOPPED WITH CARAMEL

Zabaglione \$6.900

YOLK BASED MOUSSE, SUGAR AND MARSALA WINE.

Meringata \$6.900

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

Apple Crepe \$6.900

PANCAKE, AMERICAN ICE CREAM, APPLES AND CARAMEL SAUCE.

Dulce de Leche Crepe \$7.900

DULCE DE LECHE PANCAKE.

Fragole Caramellate \$8.900

GLAZED STRAWBERRIES, AMERICAN ICE CREAM AND TOASTED ALMONDS.

Chocolate Coulant \$8.900

SPONGE CAKE WITH LIQUID AND COLD CHOCOLATE CENTER

Tiramisú \$9.900

CAKE, COFFEE MOUSSE AND MASCARPONE CHEESE.

COFFEE AND TEA

Ristretto \$2.900

Espresso \$2.900

Lungo \$2.900

American \$2.900

Traditional Tea \$2.900

Herbal Tea \$2.900

Green/Black Tea \$2.900

Coffee with a dash of milk \$3.400

Cappuccino \$3.600

Afogatto \$3.900

JUICES & LEMONADES

Strawberry, Raspberry, Mango, Passion Fruit \$3.600

(PULPS).

Classic Lemonade \$3.900

Mint Ginger Lemonade \$4.200

Detox \$4.500

(NATURAL ORANGE, PINEAPPLE, BASIL, MINT AND CILANTRO).

SOFT DRINKS & WATERS

Sparkling Water Vital 505CC \$2.800

Soft Drinks \$3.100

(COCA COLA - FANTA - SPRITE).

Red Bull \$3.900

Acqua Panna 505CC \$3.900

San Pellegrino 505CC \$3.900

Premium Tonic \$3.900

MOCKTAILS

Emozione en Rosso \$6.900

BLUEBERRY AND STRAWBERRY SYRUP, CITRUS MIX.

Violetto Tonic \$6.900

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

Giardino Arancia \$6.900

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

CHILEAN BEERS

Austral Calafate 330cc \$4.800

Kunstmann Torobayo 330cc \$4.800

Unfiltered Kunstmann 330cc \$4.900

Austral Torres del Paine 330cc \$6.500

IMPORTED BEERS

Stella Artois 355cc \$4.200

Stella Artois 0.0 \$4.200

Corona Extra 355cc \$4.200

Corona Extra Light 355cc \$4.200

SCHOP

Stella Artois 500cc \$5.000

APERITIFS

Bellini \$5.600

Chilean Sour \$5.900

Peruvian Sour \$7.900

Double Chilean Sour \$8.900

Catedral Peruvian Sour \$10.900

Premium Peruvian Sour \$12.900

Premium Peruvian Sour \$12.900

Daiquiri \$6.000

Caipirinha \$6.000

Mojito \$6.000

Rusty Nail \$6.500

White Russian/Black Russian \$6.900

Dry Martini \$6.900

Kir Royal \$6.900

Martini Rubino & Tonic \$6.900

COCKTAILS

Amaretto Sour \$6.900

Aperol Spritz \$6.900

Ramazotti Spritz \$6.900

Campari Tonic \$6.900

Margarita Tequila \$7.900

Negroni \$7.900

Old Fashioned \$7.900

Bloody Mary \$7.900

Moscow Mule \$8.900

Cosmopolitan \$8.900

St-Germain Spritz \$9.900

SIGNATURE COCKTAILS

I'nevitable Sangria \$7.600

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

Bee- Fruttato \$7.900

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 \$8.900

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 \$8.900

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 \$9.900

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 \$10.900

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 \$11.900

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 \$10.900

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 \$10.900

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 \$12.900

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

Sapore D'Amore \$13.900

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 \$5.600

Amarula \$5.900

Sambuca \$5.900

Benedictine \$5.900

St-Germain \$5.900

Taylor's Oporto \$5.900

Limoncello \$5.900

Fernet Branca \$5.900

Bailey's Original \$5.900

Frangelico \$5.900

Chamomile \$5.900

Tío Pepe Sherry 5.900

Drambuie \$5.900

Mint \$6.900

Pacharan \$5.900

Disaronno \$6.900

Grand Marnier \$8.900

Hennessy Cognac V.S. \$8.900

Hennessy Cognac V.S.O.P. \$16.900

دريسيه

DISTILLED

WHISKY

- Johnnie Walker Red Label \$6.900
- Johnnie Walker Black Label \$9.900
- Johnnie Walker Blue Label \$45.900
- Jack Daniel's Old N° 7 \$8.900
- Chivas Regal 12 Years Old \$8.900
- Chivas Regal 18 Years Old \$18.900
- Glenfiddich 12 Years Old Single Malt \$10.900
- Glenmonargie The Original 10 \$10.900

TEQUILA

- Aged Jose Cuervo Silver \$6.900
- Aged Don Julio Blanco \$9.900
- Patrón Silver \$11.900
- Aged Patrón \$12.900

PISCOS

- Alto Del Carmen 35° \$5.900
- Alto Del Carmen 40° \$6.900
- Waqar 40° \$9.900

RUM

- Jägermeister Shot \$5.900
- Matusalem Solera 7 Years Old \$6.900
- Havana Club 7 Years Old \$7.900
- Pampero Aniversario \$9.900
- Bacardi 8 Years Old \$8.900
- Bacardi 10 Years Old \$11.900
- Zacapa 23 \$12.900

GIN

- Bombay Sapphire \$6.900
- Beefeater \$6.900
- Tanqueray London \$7.900
- Citadelle \$9.900
- Hendrick's \$9.900
- London N1 \$10.900
- Monkey 47 \$16.900

VODKA

- Stolichnaya \$6.000
- Absolut Original \$6.900
- Grey Goose Original \$10.900
- Grey Goose Flavors \$10.900
(LE CITRON, LA POIRE, L'ORANGE).

MEZCAL

- 400 Conejos \$9.900

CHILEAN WINES

CHILEAN SPARKLING WINES

Undurraga Brut \$16.900

Miguel Torres Estelado País \$19.900

Casa Silva Fervor \$29.900

(RANCO).

SAUVIGNON BLANC

Leyda Single Vineyard Garuma \$18.900

(LEYDA).

Casa Silva Cool Coast \$25.900.

(COLCHAGUA COSTA).

Amayna Inox \$27.900

(COLCHAGUA COSTA)..

Miguel Torres Cordillera \$30.900

(OSORNO).

Montes Outer Limits \$33.900

(ZAPALLAR).

PINOT NOIR

Leyda Single Vineyard Brisas \$18.900

(LEYDA).

Casa Silva Cool Coast \$32.900

(COLCHAGUA).

Los Parientes Baettig \$49.900

CARMENERE

Los Boldos Grand Reserve \$18.900

(CACHAPOAL).

Casa Silva Terroir de Familia \$18.900

(COLCHAGUA).

Concha y Toro Grand Reserve \$18.900

Tarapacá Grand Reserve \$20.900

(MAIPO).

Santa Ema Grand Reserve \$22.900

(CACHAPOAL).

Toro de Piedra \$22.900

(MAULE).

Casa Silva Gran Terroir de Los Andes \$25.900

(COLCHAGUA).

Terranoble Azara \$26.900

Concha & Toro Marqués de Casa & tConcha \$27.900

(CACHAPOAL).

Maquis Grand Reserve \$29.900

(COLCHAGUA).

Tabalí Micas \$30.900

(MAIPO).

Montes Alpha \$33.900

(COLCHAGUA).

Pérez Cruz Limited Edition \$34.900

(MAIPO).

Koyle Royale \$40.900

Lapostolle Cuvee Alexandra \$40.900

(COLCHAGUA APALTA).

Terranoble Ca2 Costa Premium \$49.900

Terrunyo \$49.900

Casa Silva S7 \$49.900

Ecran \$49.900

CHARDONNAY

Calyptra Vivendo \$20.900

Miguel Torres Cordillera \$30.900

(LIMARÍ).

Monthes Alpha \$33.900

(CASABLANCA).

Matetic Equilibrio \$37.900

Amelia \$44.900

Los Parientes Baettig \$49.900

Merlot

San Pedro Castillo De Molina \$18.900

(RAPEL).

Tarapacá Grand Reserve \$20.900

(MAIPO).

Santa Ema Grand Reserve \$22.900

(MAIPO).

Montes Alpha \$33.900

(COLCHAGUA).

CHILEAN WINES

CARBONET SAUVIGNON

Los Boldos Grand Reserve \$18.900
(CACHAPOAL).

Casa Silva Terroir de Familia \$18.900
(COLCHAGUA).

Viu Manent Grand Reserve \$19.900

Tarapacá Grand Reserve \$20.900
(MAIPO).

Santa Ema Grand Reserve \$22.900
(MAIPO).

Toro de Piedra \$22.900
(COLCHAGUA).

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

Casa Silva Gran Terroir de Los Andes \$25.900
(COLCHAGUA).

Marqués de Casa Concha \$27.900

Miguel Torres Cordillera \$28.900

Tabalí Talud \$31.900
(MAIPO).

Montes Alpha \$33.900
(COLCHAGUA).

Lapostolle Cuvee Alexandra \$40.900
(COLCHAGUA APALTA).

Casa Silva S38 \$49.900

ROSÉ

Vik La Piu Belle \$39.900

BLENDED WINES

Loma Larga Quinteto \$25.900
(CASABLANCA).

Von Siebenthal Parcela 7 \$29.900
(ACONCAGUA).

Tarapacá Grand Reserva Blend Series \$29.900
(MAIPO).

Casa Silva 5° Generation \$44.900
(COLCHAGUA).

Marqués de Casa Concha Heritage \$65.900

MALBEC

Loma Larga \$39.900

SYRAH

Montes Alpha \$33.900
(COLCHAGUA).

OTHER RED VARIETIES

Maquis Grand Reserve "Cabernet Franc" \$29.900
(COLCHAGUA).

GREAT REDS

Pérez Cruz Piedra Seca \$42.900

Alatair Sideral \$59.900
(CACHAPOAL ÁNDES).

Vik Mila Cala \$59.900
(CACHAPOAL).

Caballo Loco Grand Cru Sagrada Familia \$59.900

Almaviva Epu \$89.900
(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 \$178.500

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 \$35.900
(LUJÁN DE CUYO).

ITALIAN PROSECCO

Martini Prosecco \$17.900
(VENETTO FRULLI).

Martini Brut \$17.900
(VENETTO FRULLI).

CHAMPAGNE

Moët & Chandon \$160.000
(CHAMPAGNE).

Dom Perignon \$460.000
(CHAMPAGNE).

SPUMANTE FRIZZANTE

Ceci Lambrusco Terre Verdiane \$25.900
(LAMBRUSCO EMILIA).

SPANISH CELLAR

Freixenet Cordón Negro \$25.900
(LAMBRUSCO EMILIA).

ITALIAN SANGIOVESSE

Antori Chianti Classico Riserva \$59.900
(TOSCANA).

ARGENTINIAN MALBEC

Salentein \$29.900
(UCO).

Los Intocables \$29.900

Finca La Celia Elite \$31.900
(UCO).

Escorihuela Gascón \$33.900
(LUJÁN DE CUYO).

Luigi Bosca Single Vineyard \$40.900
(MENDOZA).

WINES BY THE GLASS

SPARKLING

Chandon Brut \$7.500

SAUVIGNON BLANC

Casa Silva Cool Coast \$6.500

Amayna Inox \$7.000

CHARDONNAY

Calyptra Vivendo \$5.500

BLENDED

Casa Silva Quinta Generación \$9.900

CABERNET SAUVIGNON

Casa Silva Gran Terroir de Los Andes \$6.500

Concha y Toro Marqués de Casa Concha \$7.000

Miguel Torres Cordillera \$7.000

SYRAH

Casa Silva Cool Coast \$6.900

PINOT NOIR

Casa Silva Cool Coast \$8.500

ARGENTINIAN MALBEC

Salentein \$6.500

MERLOT

Santa Ema Grand Reserve \$5.900

CARMENERE

Casa Silva Gran Terroir de Los Andes \$6.500

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