



## 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 \$14.000

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.

### Antipasto \$32.000 (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

### 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 Garlic \$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.

### Pesto Pappardelle \$17.000

PAPARDELLE WITH BASIL, GARLIC AND GROUND WALNUTS.

### Carbonara Spaghetti \$18.000

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

## ARTISANAL PASTA Homemade

### Lemon Fettuccine **\$17.000**

FETTUCCINE ON LEMON SAUCE WITH STRACCIATELLA AND BASIL.

### Saint Valentine Fettuccine **\$19.000**

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

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

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

### Funghi Fettuccine **\$16.000**

FETTUCCINE 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 JULIENED 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.

## STUFFED PASTA Homemade

### Sorrentini Alla Francese **\$16.000**

SORRENTINOS COOKED AU GRATIN STUFFED WITH MOZZARELLA AND CARAMELIZED HAM.

### Cirocco 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 AMERICAN 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, AMERICAN ICE CREAM AND BERRIES SAUCE.

### Apple Crepe \$7.000

PANCAKE, AMERICAN ICE CREAM, APPLES AND CARAMEL SAUCE.

### Dulce de Leche Crepe \$8.000

DULCE DE LECHE PANCAKE.

### Fragole Caramellate \$9.000

GLAZED STRAWBERRIES, AMERICAN 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 \$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 330CC \$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

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## DISTILLED

### BOURBON

Jim Beam White \$5.900

### 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

1800 Cristalino \$12.900

### MEZCAL

400 Conejos \$9.900

### PISCOS

Alto del Carmen 35° \$5.900

Alto del Carmen 40° \$6.900

Waqar 40° \$9.900

Black Heron \$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 N°1 \$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).

# CHILEAN WINES

## 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

Ecral \$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  
(TERROIR 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

**Calypra 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**

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