

d'ORO  
DAI 1999 Italian Bar

FAMOSI PER LA PASTA

# ANTIPASTI

## Duo di Bruschette

\$ 29.200

Bruschette "Napoletana"  
Bruschette "Salmone"

## Bruschetta Napoletana

\$ 12.400

Chicory, cherry tomatoes and anchovy.

*Achicoria, tomates cherry y anchoa.*

## Bruschetta Salmone

\$ 17.300

Smoked salmon, stracciatella cream  
cheese, shallot and capers.

*Salmón ahumado, stracciatella, echalotte y  
alcaparras.*

## Polpette al Uso Nostro

\$ 23.900

Fresh beef meat balls with ricotta,  
Italian pomodoro sauce and cherry  
tomatoes.

*Albóndigas con carne premium vacuna y ricota  
cremosa con salsa pomodoro italiana y tomates  
cherry.*

## Carpaccio di Bresaola

\$ 28.500

Thin slices of premium cured bresaola,  
arugula, shaved pecorino cheese and  
honey mustard dressing.

*Finas lonjas de carne curada premium, rúcula,  
escamas de queso pecorino y aderezo honey  
mustard.*

## Gamberi Vermouth

\$ 34.500

Prawns sautéed with olive oil, garlic,  
peperoncino, deglazed with Italian  
vermouth.

*Langostinos sarteneados con aceite de oliva,  
ajo y peperoncino, desglasado con vermouth  
italiano.*

## Burrata

\$ 34.500

Creamy fresh mozzarella with  
balsamic vinegar reduction and  
sundried tomatoes

*Mozzarella fresca cremosa con reducción  
de aceto balsámico y tomates secos.*

W/Prosciutto: \$4.500

Extra prosciutto: \$4.500

## Antipasto D'oro

\$ 34.900

Italian mortadella, prosciutto,  
bresaola, pecorino cheese, dry  
tomatoes and black olives.

*Mortadella italiana, prosciutto, bresaola,  
queso raclette, queso pecorino, tomates  
secos y olivas negras.*

## Salumi e Formaggi

Cheese and cold cuts table.

*Tabla de quesos y fiambres.*

2 ingredients / 2 ingredientes \$ 30.400

4 ingredients / 4 ingredientes \$ 40.600

6 ingredients / 6 ingredientes \$ 49.200

Cheese: gruyere, pecorino,  
raclette, brie o boconccini. Cold  
cuts: Bresaola, prosciutto or  
mortadella with pistacchio.

*Quesos: gruyere, pecorino, raclette, brie o  
boconccini.*

*Fiambres: Bresaola, prosciutto, o  
mortadella con pistacchio.*

Price per cover: Lunch \$2700 | Dinner \$3700  
Shared main courses will have a 30% surcharge.  
GLUTEN-FREE options are available.

# INSALATA

## Nuova Veggie

\$24.600

Mix of greens, braised pumpkin, spring onion, gorgonzola cheese, guacamole, bulgur wheat, quinoa, cashew nuts, cherry tomatoes with a dressing of vinegar, orange and honey.

*Mix de verdes, calabaza braseada, cebolla de verdeo, queso gorgonzola, puré de palta, trigo burgol, quinoa, castañas de cajú, tomates cherry y aderezo de aceto, naranja y miel.*

## Caprese

\$ 25.900

Stracciatella, fresh tomato, fresh basil and black olives.

*Stracciatella, tomate natural, albahaca fresca y olivas negras.*

W/Prosciutto: \$4500

*Extra Prosciutto: \$4,500*

## Tibia di Manzo

\$ 32.400

Mix of greens, sautéed beef tenderloin and mushrooms with soy sauce, roasted bell peppers, bocconcini and sesame seeds.

*Mix de verdes, lomo y hongos sarteneados con salsa de soja, morrones asados, boconccini y semillas de sésamo.*

## Caesar Salmone

\$ 33.400

Crispy lettuce, smoked salmon, focaccia croutons, parmesan cheese and caesar dressing.

*Lechuga crocante, salmón ahumado, croutons de focaccia, queso parmigiano y aderezo caesar.*

## Tibia di Pesce

\$ 39.700

Mix of greens, fresh salmon, baby squid, prawns sautéed with soy sauce, mushrooms, roasted bell peppers, bocconcini and sesame seeds.

*Mix de verdes, salmón fresco, chipirones, langostinos sarteneados con salsa de soja, hongos, morrones asados, boconccini y semillas de sésamo.*

# FAMOSI PER LA PASTA



"We are **direct importers of the finest pasta and the best pomodoro in the world.** All of our dried pasta is FAELLA, pasta producers from Gragnano since 1907, the world capital of pasta. All of our tomatoes come from **the heart of Campania, Sarno, Naples.**"

# FAMOSI PER LA PASTA

## DRIED PASTA PASTA SECA

### Mafalde Al Pomodoro di Gragnano \$30.900

EXTRA Long pasta 53cm with premium Italian pomodoro, basil, garlic and peperoncino.

*Pasta EXTRA larga de 53cm con pomodoro Italiano premium, albahaca, ajo y toque de peperoncino. .*

### Spaghetti Chitarra Pesto e Brie \$ 31.500

Long pasta with basil pesto, cream, brie cheese and sun-dried tomatoes.

*Pasta larga con pesto de albahaca, crema, queso brie y tomates secos.*

### Fusilloni Della Nonna Chichina \$ 31.500

Short pasta with Italian tomato, eggplant, bocconcini, black olives, peperoncino and stracciatella.

*Pasta corta con pomodoro italiano, berenjenas, bocconcini, aceitunas negras, peperoncino y stracciatella.*

### Paccheri Funghi e Gorgonzola \$ 33.500

Short italian pasta with gorgonzola cheese, assorted mushrooms, cream and parsley.

*Pasta corta italiana con queso gorgonzola, variedad de hongos, crema y perejil.*

### Mezzi Paccheri al Salmone e Avocado \$36.900

Artisanal short pasta from Gragnano whit basil pesto, tomato, avocado cream, smoked salmon and pistacchio. .

*Pasta corta artesanal de Gragnano, con esto de albahaca, crema de palta, salmon ahumado y lluvia de pistacchio*

### Spaghettoni 53cm alla Boscaiola \$ 31.500

Long pasta with Italian tomato, mushrooms, roasted bell peppers, Parmesan, black olives, truffle oil and a touch of peperoncino.

*Pasta larga con pomodoro italiano, hongos, morrones asados, parmigiano, aceitunas negras, aceite de trufas y toque de peperoncino.*

### Spaghetti Chitarra Salmone e Gamberi \$ 38.700

Long pasta with asmoked salmon-based sauce, prawns, cherry tomatoes, and cream.

*Pasta larga con salsa a base de salmon ahumado langostinos, tomates cherry y crema.*

### Lingüine Mare e Vermouth \$ 33.400

Long pasta with squid, prawns, cherry tomatoes and Italian Vermouth.

*Pasta larga con chipirones, langostinos, tomate cherry y vermouth italiano.*

### Mafalde al Ragu di Manzo \$ 34.900

Long-shank steak with pomodoro sauce, shredded beef and premium minced beef and minced pork, Parmigiano cheese, a touch of peperoncino and fresh pepper.

*Pasta larga con salsa pomodoro, carne desmenuzada y carne picada premium de cerdo y res, queso parmigiano, toque de peperoncino y pimienta fresca.*

### Linguini Integrali Di Gragnano all'Ortolana \$29.900

Whole wheat long pasta with seasonal vegetables.

*Pasta larga integral de Gragnano con mix de vegetales de estacion .*

# FAMOSI PER LA PASTA

## FRESH PASTA | PASTA FRESCA

### Gnocchi Pesto e Stracciatella

\$ 29.900

Homemade potato gnocchi with basil pesto, mascarpone cheese, stracciatella and sundried tomatoes.

*Ñoquis caseros de papa con pesto de albahaca, queso mascarpone, stracciatella y tomates secos.*

### Gnocchi al Ragu di Manzo

\$ 34.900

Homemade potato gnocchi with pomodoro sauce, shredded beef, premium minced beef and minced pork, Parmigiano cheese, a touch of peperoncino and fresh pepper.

*Ñoquis de papa caseros, con salsa pomodoro, carne desmenuzada y carne picada premium de cerdo y res., queso parmigiano, toque de peperoncino y pimienta fresca.*

### Gnocchi di Patata Dolce Funghi e Citrico

\$ 34.900

Homemade sweet potato gnocchi with assorted mushrooms, cream and a hint of orange.

*Ñoquis caseros de batata con variedad de hongos, crema y toque de naranja.*

### Ravioli di Cicoria e Salsiccia alla Vodka

\$ 35.700

Pasta filled with chicory, broccoli, ricotta, and chorizo with italian pomodoro, cream, and deglazed with vodka.

*Pasta rellena de achicoria, brocoli, ricota y chorizo con pomodoro italiano, crema y desglasado con vodka.*

### Panzotti di Zucca e Mandorle

\$ 35.900

Pasta filled with pumpkin, almonds and creamy ricotta with mascarpone sauce, walnuts and lemon zest.

*Pasta rellena de calabaza, almendra y ricota cremosa, con salsa mascarpone, nueces y ralladura de limón.*

### Ravioli di Vitello

\$ 37.500

Pasta filled with beef loin and mushrooms, with a variety of mushroom and cream sauce or with a Malbec red wine reduction sauce.

*Pasta rellena de lomo y hongos, con salsa de variedad de hongos y crema o con salsa de reducción de vino tinto Malbec.*

### Raviolon Siciliano alla Boscaiola

\$ 34.900

Pasta filled with creamy ricotta, walnuts, mozzarella, and natural cooked ham with Italian tomato sauce, a variety of mushrooms, roasted bell peppers, Parmesan cheese, black olives, truffle oil and a touch of peperoncino.

*Pasta rellena de ricota cremosa, nuez, mozzarella y jamón cocido natural con pomodoro italiano, variedad de hongos, morrones asados, parmigiano, aceitunas negras, aceite de trufas y toque de peperoncino.*

### Mezzelune di Salmone

\$ 39.700

Squid ink pasta, stuffed with salmon, with shrimp, cream and lemon sauce.

*Pasta de tinta de calamar, rellena de salmon, con salsa de langostinos, crema y limon.*

# RISSOTO / CARNI / PESCE

## RISOTTO

### All'Amarone

\$ 44.900

Italian Carnaroli rice, shallot and Amarone della Valpolicella VIVIANI 2019 D.O.C.G

*Arroz Carnaroli italiano, echalotte y Amarone della Valpolicella, VIVIANI 2019 D.O.C.G*

### Funghi e Pistacchio

\$ 38.300

Italian Carnaroli rice, a variety of mushrooms, truffle oil and pistachio sprinkle.

*Arroz Carnaroli italiano, variedad de hongos, aceite de trufa y lluvia de pistacchio.*

### Nero Gamberi e Calamaretti

\$ 38.700

Italian Carnaroli rice with prawns and squid deglazed with sparkling wine and squid ink.

*Arroz Carnaroli italiano con langostinos y chipirones desglasados con vino espumante y tinta de calamar.*

## CARNI

### Scaloppini di Pollo

\$ 31.500

Chicken escalopes with white wine sauce, lemon juice, capers and thyme.

*Escalopes de pollo con salsa de vino blanco, jugo de limón, alcaparras y tomillo.*

### Straccetti di Lomo alla Rucula

\$ 39.900

Sautéed beef tenderloin strips with arugula, garlic, truffle oil and deglazed with white wine. Suggested side dish: **timbale of funghi risotto**.

*Retazos de lomo sarteneados con rúcula, ajo y desglasado con vino blanco. Guarnición sugerida: **timbal de risotto funghi**.*

### Lomo alla Griglia (300 Gr.)

\$ 39.900

W/Gorgonzola and pepper sauce: \$10.000

W/mushrooms sauce and truffle oil: \$10.000

*Con salsa de gorgonzola y pimienta: \$10.000*

*Con salsa de hongos y aceite de trufa: \$10.000*

### Saltimbocca alla Romana

\$ 39.900

250g of sliced tenderloin deglazed with sparkling wine, cured ham and sage.

*250 gr. de lomo en delgadas rodajas, jamón crudo estacionado y salvia desglasado con vino espumante.*

## PESCE

Our white fish is fresh daily, so we recommend checking availability. *Nuestra pesca blanca es fresca del día, por eso recomendamos consultar disponibilidad.*

Fresh fish of the day: haddock, sole or grouper.

*Pescado fresco del día: abadejo, lenguado o mero.*

### Pesce Bianco al Limone ed Erbe

\$ 39.500

Fresh fish of the day with lemon, herbs, black olives, cherry tomato and capers.

*Pescado fresco del día con limón, hierbas, olivas negras, tomate cherry y alcaparras.*

### Pesce Bianco con Gamberi e Calamaretti

\$ 44.700

Fresh fish of the day with squids, prawns, and white wine.

*Pescado fresco del día con chipirones, langostinos y vino blanco.*

# PESCE / SIDE DISHES / DOLCI

## Salmone Fresco al Limone ed Erbe

\$ 43.900

Fresh salmon deglazed with champagne,  
lemon, and herbs.

*Salmón fresco desglasado con champagna, limón y hierbas.*

## Salmone D'oro

\$ 48.700

Fresh salmon with Aperol reduction, orange  
juice and dill, accompanied by black risotto  
with prawns.

*Salmón fresco con reducción de Aperol, jugo de naranja y  
eneldo, acompañado de un timbal de risotto negro con  
langostinos.*

## SIDE DISHES | GUARNICIONES

- Potatoes with mushrooms and truffle oil.
- Peperonata: potatoes, preserved chili, aubergine and a touch of peperoncino.
- Mashed pumpkin with herbs.
- Sautéed chicory whit quinoa.
- Arugula, pecorino flakes and dried tomatoes.
- *Papines con hongos y aceite de trufa.*
- *Peperonata: papines, aji en conserva, berenjena y toque de peperoncino.*
- *Puré de cabutia y hierbas.*
- *Achicoria y quinoa salteada.*
- *Rúcula, escamas de pecorino y tomates secos.*

## DOLCI

## Tiramisu

\$ 17.500

Layers of vanilla sponge cake soaked in coffee  
with mascarpone cheese and cocoa.

*Capas de bizcocho de vainilla bañadas en café con queso  
mascarpone y cacao.*

## Crostata di Limone

\$ 17.500

Almond-based dough with lemon cream.

*Masa elaborada a base de almendras con crema de  
limón.*

## Panna Cotta di Pistacchio

\$ 21.900

Italian dessert made with cream and  
pistachio.

*Postre italiano a base de crema con pistacchio.*

## Panna Cotta ai Frutti Rossi

\$ 21.300

italian cream based dessert with  
red berries en pannacotta ai frutti  
rossi.

*Postre italiano a base de crema con salsa de frutos  
rojos.*

## Torta di Cioccolato e Mousse

\$ 21.800

Moist chocolate cake filled with chocolate  
mousse, covered with chocolate ganache.

*Bizcocho húmedo de chocolate relleno de mousse de  
chocolate cubierto con ganache de chocolate.*

## Finale alla Francese

\$ 39.800

Pecorino cheese, Gruyère cheese, and Brie  
cheese with truffle honey, walnuts and red  
berries.

*Queso pecorino, queso gruyere y queso brie con miel  
trufada, nueces y frutos rojos.*

## Vulcano di Cioccolato

\$ 23.500

Chocolate volcano with mascarpone  
cheese.




*Volcán de chocolate con queso mascarpone.*

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Lunes y domingo de 12 a 17hs.  
Martes a sábado de 12 a 00hs.

Estacionamiento sin cargo  
en H. YRIGOYEN 739

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B U E N O S   A I R E S   /   M I A M I