

Terraza
ITALIANA

COFFE



ESPRESSO	\$ 50.00
CAPUCCINO	\$ 60.00
LATTE	\$ 60.00
AMERICANO	\$ 55.00
FRAPPÉ	\$ 75.00

FLAVOR	\$ 85.00
caramel, Mocha, Chai, Vainilla	

BAILEYS	\$ 95.00
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APPETIZER



SPRITZ APEROL	\$ 190.00
Ice, Prosecco, Aperol and Mineral Water.	

SPRITZ LIMONCELLO	\$ 190.00
Ice, Prosecco, Limoncello and Mineral Water.	

BICICLETTA	\$ 190.00
Ice, Prosecco, Campari and Mineral Water.	

DRINKS

NATURAL WATER	\$ 25.00
MINERAL WATER	\$ 30.00
COCA COLA	\$ 50.00
COCA LIGHT	\$ 50.00
TONICOL	\$ 35.00
ITALIAN SODA	\$ 75.00
MILKSHAKE	\$ 90.00

BEER



PACIFICO CLARA	\$ 55.00
PACIFICO SUAVE	\$ 55.00
PACIFICO LIGHT	\$ 55.00



F O C A P I Z Z A

In Italy, we have pizza, and we all know it!
But we also have focaccia, a fluffier and crispier type of
pizza made with sourdough.

We created a mix of the two for you, and the following
was born: **FOCAPIZZA**

ITALIAN COLD MEATS

PANCETTA

Cut of bacon seasoned with salt,
pepper and nutmeg, characterized by
its balanced proportion of lean meat
and fat.



SPECK

Cured ham, slowly smoked with
juniper and bay leaves.
Typical of South Tyrol.



PORCHETTA

Slow-roasted meat stuffed with
aromatic herbs such as rosemary,
fennel and garlic.



BRESAOLA

Lean beef, cured in salt and
spices and then air-dried for
months in the Valtellina Valley.





FOCAPIZZA

TIROLESA \$200.00

Focapizza with Speck (80gr) Calabrese Spicy Nduja sauce.

TIROLESA ROMANA \$200.00

Focapizza with Speck (80g) and Pecorino Romano sauce.

CLASICA \$200.00

Focapizza with Pancetta (80g) and Pistachio Sauce.

CLASICA ITALIANA \$200.00

Focapizza with Pancetta (80g) and Stracciatella sauce.

DEL CAMPESINO \$200.00

Focapizza with Porchetta (80g) and Cocktail Sauce.

DEL CAMPESINO ROMANO \$ 200.00

Focapizza with Porchetta (80 g) and Pecorino Romano sauce.

VALTELLINA \$200.00

Focapizza with Bresaola (80gr) Stracciatella sauce.

VALTELLINA ALPES \$200.00

Focapizza with Bresaola (80g) and Pecorino Romano sauce.

SALSICCIA VENETA \$200.00

Focapizza with Sausage, Pecorino Romano cheese, Arugula, Olive oil, Balsamic Vinegar from Modena.

SALSICCIA \$200.00

Focapizza with Sausage, Nduja Sauce, Arugula.

Extra sauce \$ 50.00



PASTAS

PASTA HONGO PORCINO \$270

Long pasta, cream and Hongo Porcino (italian mushroom) a deep, nutty flavor and a firm, meaty texture.

PASTA SALSICCIA \$270

Short pasta, cream and Salsiccia Luganega traditional sausage from northern Italy.

PASTA RAGÚ \$270

Short pasta, slow-cooked meat ragu with vegetables and flavored with red wine.

PASTA CARBONARA \$290

Long pasta, cream, egg, Queso Pecorino Romano (Pecorino Cheese) and Guanciale with a deep and aromatic flavor and juicy texture.

LASAGNA \$280

Pasta, Salsa Besciamella , Queso Pecorino Romano, slow-cooked meat ragu with vegetables and a little Italian wine.

ITALIAN DELICACIES

COLD CUTS AND CHEESE PLATE \$350.00

GRILLED SLICED STEAK ON A BED OF ARUGULA \$ 380.00

CARPACCIO BRESAOLA ARUGULA AND CHEESE \$350.00

CAPRESE SALAD WITH MOZZARELLA DI BUFFALO \$ 260.00



PIZZA ROMANA

VEGETARIANA \$ 270.00

Tomate Napolitano San Narzano, Queso Mozzarella, Espinaja, trozo de Queso Pecorino Romano y Tomate Cherry.

SPECK Jamon Ahumado \$ 270.00

Neapolitan San Marzano Tomato, Mozzarella Cheese, Speck

BRESAOLA Carne de Ternera \$ 270.00

Neapolitan San Marzano Tomato, Mozzarella Cheese, Bresaola beef

PANCETTA Tocino Sazonado \$ 270.00

Neapolitan San Marzano Tomato, Mozzarella Cheese, Pancetta.

PORCHETTA Carne Asada \$ 270.00

Napolitano San Marzano tomatoes, mozzarella cheese, porchetta.

SALSICCIA Luganega \$ 270.00

Neapolitan San Marzano Tomato, Mozzarella Cheese, Sausage.



ITALIAN WINES

RED WINE

	WINE GLASS	BOTTLE
PURO MERLOT ASTORIA Aromas: Cherry, Chocolate, Oak, Coffee, Cinnamon and Pepper. Alcohol: 13.5%	\$ 155.00	\$ 850.00
CABERNET SOUVIGNON Aromas: Red fruits and spices. Alcohol: 13.5%	\$ 155.00	\$ 850.00

WHITE WINE

PROSECCO BATTERFLY ASTORIA Aromas: Green Apple, Peach, Honey. Alcohol: 7.0%	\$ 160.00	\$ 850.00
CHARDONNAY ASTORIA Aromas: Green Apple, Tropical Pineapple, Guava. Alcohol: 12.5%	\$ 160.00	\$ 850.00
PINOT GRIGIO ASTORIA Aromas: Fresh walnut shell. Alcohol: 12.5%	\$ 155.00	\$ 850.00
VITIS NOSTRA SOAVE Aromas: Dry neutral citrus, chamomile, fresh melon. Alcohol: 11.5%	\$ 130.00	\$ 700.00

SPARKLING WINE

MOSCATO FASHION VICTIM Aromas: Peach, Sage and Thyme. Alcohol: 7.5%	\$ 155.00	\$ 850.00
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Terrazza
ITALIANA

DESSERT

TIRAMISÚ VENEZIANO

Italian cookie Savoiardi with coffee

\$ 120.00

AFFOGATO

Gelato with a shot of coffee

\$ 95.00



GELATO

CUP WITH 1 SCOOP

\$ 60.00

CUP WITH 2 SCOOPS

\$ 90.00

CUP WITH 3 SCOOPS

\$ 150.00



DIGESTIVE

LIMONCELLO

NATURAL LEMON AND ALCOHOL LIQUOR (50ML)

Alcohol: 30%

\$ 55.00