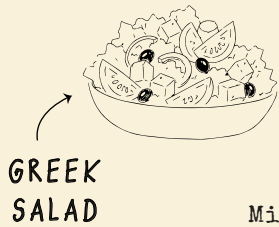


la la la!

FEEL THE DOLCE VITA

Insalate



Greek Salad

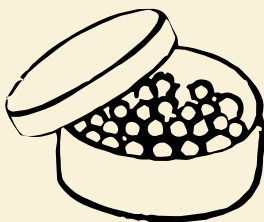
Mixed cherry tomatoes, Kalamata olives, cucumber, feta cheese and fresh vinaigrette. \$ 54.700

Caesar Salad



Fresh baby gem lettuce, anchovy dressing and aged Parmesan. \$ 52.500
Chicken available as an addition: \$ 20.000

Antipasti freddi



(POR TEMPORADA)

Caviar & blinis

Seasonal Iranian caviar, warm blinis and crème fraîche. \$ 698.200

Prosciutto e melone

Eggplant honey, pecans and arugula. \$ 56.500

Carpaccio wagyu

Wagyu, white ponzu, roasted peach, and aged Parmesan. \$ 234.600

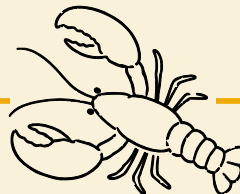
Burrata Pradera

Caramelized tomatoes and grapefruit, apricot pesto, prosciutto and crostini. \$ 76.400

Crudo sole

Fresh fish, cold cholupa broth, mango mayonnaise and arracacha crackers. \$ 106.200

Antipasti caldi



Gambas al jasper

Jasper-grilled prawns with tapenade butter, roasted lemon and focaccia. \$ 94.700

Suppli Di Costola

Arborio rice, short rib and apple aioli. \$ 56.200

Pulpo Noccioli di papa

Grilled octopus with olive chimichurri, potato gnocchi with cheese sauce, and grilled peaches in syrup. \$ 102.300

Fritto di mare

Mixed seafood and crispy vegetables, sage aioli and roasted lemon. \$ 132.600

Truffle Potatoes

Crispy potatoes, flavored butter, Grana Padano cheese and summer truffle. \$ 52.400



Mini Pizze



La Margheritta

Buffalo mozzarella, basil and San Marzano tomato confit. \$ 52.400

Truffle Honney

Oregano chicken, pickled mushrooms, fresh tomato, truffle honey, and bacon. \$ 60.800

Mortadella & pistache

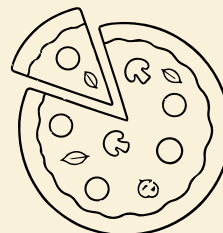
Pistachio mortadella, bocconcini, fresh pesto, mizuna, and pistachio honey. \$ 62.400.

Langosta Bianca

Jasper-grilled lobster, mascarpone cheese, tomatoes, pecorino and crispy Serrano ham \$ 68.600.

Prosciutto & rúcula

Prosciutto, baby arugula, baked burrata, and aged Parmesan. \$ 58.700.



TIP NOTICE: The establishment suggests a 10% tip, which may be accepted, declined or modified according to the assessment of the service provided. When requesting the bill, please inform your server. Circular 07 of 2012, Superintendencia de Industria y Comercio.
CONSUMPTION TAX NOTICE: *Menu prices include the Consumption Tax of 8% or VAT of 19%, 12% or 5%, according to applicable tax regulations.* Decree 0219 of 2023.



Primi Piatti



Rigatoni burrata

Fresh pasta, pomodoro and artisanal burrata. \$ 84.200.

Chicken available as an addition: \$ 20.000



Ragú Wagyu

Handmade pappardelle, Wagyu ragù slow-cooked for 12 hours and aged pecorino foam. \$ 88.400.

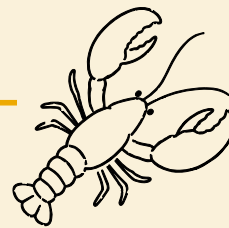


Langosta indulgente

Lobster mac and cheese and san Marzano tomato. \$ 132.400.

Carbonara la la la

Spaghetti, guanciale and pecorino cheese. \$ 86.400.



Secondi Piatti

Le costolette di ieri

Short ribs slow-cooked for 24 hours, cannellini purée, glazed baby carrots and pickled onion. \$ 462.400.

Risotto di piemonte

Pickled mushrooms, Pecorino cheese, charcoal-grilled artichoke, and zucchini chips with truffle oil. \$ 68.700.

Salmone al limone

Meunière-style salmon with capers, grilled asparagus and fennel salad. \$ 98.200.

Chicken Parm

300 g panko- and Parmesan-cruste free-range chicken leg, Pomodoro sauce with Kalamata olives, mozzarella, and Pecorino cheese. \$ 74.600.



Carni al jasper

CHARCOAL OVEN



Premium Cuts.

SUBJECT TO AVAILABILITY

Porter House, Cowboy, Tomahawk 75% Wagyu - 25% Angus. 900-1100 g. Superior marbling. (Imported beef from Texas) \$ 780.400.

Steak & ravioli

200 g entrecôte, served with a raviolone filled with cacio e pepe sauce and beef jus. \$ 236.800.

New York Wagyu

330 g Uruguayan Wagyu, B.M.S. 8-9, with designation of origin and two side dishes. \$ 586.600.



Dolci Italiani



Italian cheese cake

Cheesecake with pistachio crumble and red berry sauce. \$ 41.600. (Seasonal gelato)



Chocolate Lava Sexy

Chocolate Melcochudo, Amarena Ganache and Grape & Olive Gelato. \$ 44.800.

Tiramisú La

Classic tiramisù · Colombian espresso · Creamy mascarpone. \$ 46.200.

Gelato & choux

Craquelin profiterole, Baileys diplomat cream, and chocolate sauce. \$ 42.200.

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