



# Stutzichini

(Finas Tapas)

Un Paseo Gastronómico de Aperitivos Italianos

(Gastronomic Journey of Italian dishes)

## Mozzarella in Carroza

(Fried Mozzarella)

Mozzarella empanizada delicada y ligeramente frita que permite disfrutar de una textura, crocante a lo externo y suave en su interno. Una exquisitez, del sur de Italia.

Delicately breaded and lightly fried mozzarella allowing you to enjoy a crunchy texture on the outside and a soft one in the inside. Exquisite dish from Southern Italy.

**Precio: €8,617.89**

(Price)

**Precio con IVA+ 10% de servicio incluido: €10,600**

(Price with VAT+ 10% service added)



## Patate Ripiene

(Stuffed Potatoes)

Una preparación de puré de papa ligeramente frito a lo externo, con el centro de queso mozzarella, que al degustarlo se derrite en la boca.

Mashed potatoes lightly fried on the outside, with a mozzarella cheese center which melts in your mouth as you bite into it.

**Precio: €4,471.54**

(Price)

**Precio con IVA+ 10% de servicio incluido: €5,500**

(Price with VAT+ 10% service added)



## Fritto di Pesce Spada

(Fried Swordfish)

Trozos del emblemático Pez Espada un regalo traído desde el mar Tirreno al Sur de Italia, la receta de la Nonna.

Pieces of the emblematic Swordfish, a gift brought from the Tyrrhenian Sea to Southern Italy, following Nonna's recipe.

**Precio: €4,471.54**

(Price)

**Precio con IVA+ 10% de servicio incluido: €5,500**

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# Stutzichini

(Finas Tapas)

Un Paseo Gastronómico de Aperitivos Italianos

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## Polenta Fritta

(Fried Polenta)

Cuenta la leyenda que en la época de la Segunda Guerra Mundial mientras que el norte de Italia se desangraba en sus luchas internas protagonizadas por los Partigiani y mientras que la pobreza se asomaba a la mesa de los Piemonteses la mágica imaginación culinaria decide crear con la fécula de maíz, un plato que pese a nacer en la pobreza se convirtió en un emblema de la sobrevivencia y hoy es protagonista en los principales restaurantes del mundo. Bella Ciao!

Legend has it that during the Second World War, while Northern Italy bled in its internal struggle led by the Partisans and poverty loomed over the tables of Piedmontese, the magical culinary imagination decided to create a dish with cornmeal that, despite being born in poverty, became a symbol of survival and is featured today in the top restaurants of the world.

Bella Ciao!

**Precio: €4,065.04**

(Price)

**Precio con IVA+ 10% de servicio incluido: €5,000**

(Price with VAT+ 10% service added)



## Gnocco Fritto

(Fried Dumplings)

Desde la Emilia Romagna tierra de salumes y donde curiosamente se toma vino en taza, te traemos una especialidad única Romanogla, delicada pasta de harina que se infla en su cocción para hacer degustada con quesos y salumes.

From Emilia Romagna, land of cured meats and where curiously wine is drunk from a cup, CasAntica brings you a unique specialty, Romanogla, delicate pasta made with flour that puffs up when cooked to be enjoyed with cheeses and cured meats.

**Precio: €1,479.67**

(Price)

**Precio con IVA+ 10% de servicio incluido: €1,820**

(Price with VAT+ 10% service added)





# Antipasti

(Appetizers)

## Tartare di Salmone

(Salmon Tartare)

No podría faltar la leyenda del tartar fresco con mucho sabor e ideal para iniciar un recorrido italiano.

We cannot leave out the legend of fresh tartare, full of flavor and ideal to start an Italian journey.

**Precio: €7,804.88**

(Price)

**Precio con IVA+ 10% de servicio incluido: €9,600**

(Price with VAT+ 10% service added)



## Vongole alla Pescatore

(Fisherman's Style Clams)

Si visitas la icónica isla de Sardegna podrás disfrutar de estas deliciosas almejas que guardan su carne delicada y se abre solamente en presencia de vino blanco y un delicado toque de ajo, dando la experiencia indescriptible a tu paladar. Forza Sardegna!

If you visit the iconic island of Sardinia, you'll be able to enjoy these delicious clams that hold their delicate meat and only open in the presence of white wine and a delicate touch of garlic, providing an indescribable experience for your palate. Forza Sardegna!

**Precio: €7,317.07**

(Price)

**Precio con IVA+ 10% de servicio incluido: €9,000**

(Price with VAT+ 10% service added)



## Misto di Mare Cozze e Vongole

(Mixed Seafood, mussels and clams)

Mejillones y almejas delicadamente cocidos en vino blanco, ajo y un toque de mantequilla. Lo piden los conocedores.

Mussels and clams delicately cooked in white wine, garlic and a touch of butter. Requested by connoisseurs.

**Precio: €9,430.89**

(Price)

**Precio con IVA+ 10% de servicio incluido: €11,600**

(Price with VAT+ 10% service added)





# Antipasti

(Appetizers)

## Carpaccio di Polpo

(Octopus Carpaccio)

Lo que no puede faltar, “Se parla poco é si mangia tutto”. Delicadas lonjas de pulpo marinadas en aceite de oliva extra virgen de “prima spremitura, con una gota de limón”.

This is a must-have, “Se parla poco é si mangia tutto” (“Little is said and all is eaten”). Delicate slices of octopus marinated in extra virgin oil from “first pressed, with a drop of lemon.”

**Precio: €3,658.53**

(Price)

**Precio con IVA+ 10% de servicio incluido: €4,500**

(Price with VAT+ 10% service added)



## Cozze alla Tarantina

(Taranto-style mussels)

Desde el mítico Taranto italiano (Puglia) la expresión de su mar y su gente en este platillo, viaje desde su paladar, delicados mejillones ligeramente cocidos en vino blanco, ajo y perejil italiano, marinados con una salsa de tomate inspirado en la Puglia Italiana, Bocato di cardinale.

From the mythical Taranto in Italy (Puglia), the expression of its sea and its people in this dish. A journey for your palate, delicate mussels lightly cooked in white wine, garlic and Italian parsley, marinated with tomato sauce inspired by Italian Puglia, a dish fit for a king.

**Precio: €9,430.89**

(Price)

**Precio con IVA+ 10% de servicio incluido: €11,600**

(Price with VAT+ 10% service added)





# Antipasti

(Appetizers)

## Capesante Gratinate

(Gratinéed Scallops)

Te invito a darle vuelta a la concha de la Vieira y podrás notar como se asemeja a una capa de un sacerdote, gratinada con el glorioso parmigiano reggiano. No hay que morir para ir al cielo, disfruta.

Turn over a scallop shell and you will notice how it resembles a priest's cape. Gratinated with glorious Parmigiano Reggiano. You don't have to die to go to heaven, enjoy.

**Precio: €12,195.12**

(Price)

**Precio con IVA+ 10% de servicio incluido: €15,000**

(Price with VAT+ 10% service added)



## Fantasia di Salmone

(Salmon Fantasy)

**Precio: €6,910.56**

(Price)

**Precio con IVA+ 10% de servicio incluido: €8,500**

(Price with VAT+ 10% service added)



## Insalata di Polpo e Capesante

(Octopus and Scallop Salad)

**Precio: €13,021.13**

(Price)

**Precio con IVA+ 10% de servicio incluido: €17,000**

(Price with VAT+ 10% service added)





# Antipasti

(Appetizers)

## Coctel di Gamberi

(Shrimp Cocktail)

**Precio: €13,821.13**

(Price)

**Precio con IVA+ 10% de servicio incluido: €17,000**

(Price with VAT+ 10% service added)



## Fantasia di Branzino

(Branzino Fantasy)

**Precio: €6,504.06**

(Price)

**Precio con IVA+ 10% de servicio incluido: €8,000**

(Price with VAT+ 10% service added)



## Avocado Rapiene di Gamberi

(Shrimp Stuffed Avocado)

**Precio: €10,325.20**

(Price)

**Precio con IVA+ 10% de servicio incluido: €12,700**

(Price with VAT+ 10% service added)



## Cozze Nel Aceto

(Mussels in Vinegar)

**Precio: €5,284.55**

(Price)

**Precio con IVA+ 10% de servicio incluido: €6,500**

(Price with VAT+ 10% service added)





# Primi Piatti

(ENTRÉES)

## Risotto al Telefono

(Telephone Risotto)

Risotto al teléfono es un plato realmente delicioso su nombre evoca el parecido del queso que, al derretirse, crea estos cables que se pueden conectar a los del teléfono, risotto de tomate enriquecido con cubitos fibrosos de mozzarella que se derretirá sólo gracias al calor del riso.

Un plato que hoy podríamos llamar vintage.

“Risotto al Telefono” is a truly delicious dish. Its name describes the resemblance of the cheese as it melts, creating cable-like strings similar to telephone cables. Tomato Risotto with cubes of mozzarella that melt from the heat of the rice. A dish we could call vintage today.



**Precio: €6,991.87**

(Price)

**Precio con IVA+ 10% de servicio incluido: €8,600**

(Price with VAT+ 10% service added)

## Risotto alla Milanese

(Milanese Style Risotto)

No puedo olvidar el recuerdo que viene a mi mente del restaurante Vittorio Emmanuelle en las cercanías de Plaza Duomo de Milano, la definición de comfort food se prueba en este plato. Nacido en las calles de Milán, con su inigualable color oro otorgado por el azafrán, rescata la vida del glamour milanese.

I cannot forget the memory that comes to mind of the Vittorio Emmanuelle restaurant near Plaza Duomo in Milan. This dish is the definition of comfort food. Born in the streets of Milan, with unparalleled gold color from the saffron, rescuing the life of Milanese glamour.



**Precio: €8,699.19**

(Price)

**Precio con IVA+ 10% de servicio incluido: €10,700**

(Price with VAT+ 10% service added)



# Primi Piatti

(ENTRÉES)

## Risotto ai Funghi Porcini

(Porcini Mushroom Risotto)

De los bosques de la montaña Piemontesa baja este regalo al paladar, hongos con sabor a carne, ¿Lo quieres averiguar?

This treat for the palate descends from the forests of the Piedmontese mountains, mushrooms with a meaty flavor. Would you like to find out what they taste like?

**Precio: €7,479.67**

(Price)

**Precio con IVA+ 10% de servicio incluido: €9,200**

(Price with VAT+ 10% service added)



## Risotto ai Frutti di Mare

(Seafood Risotto)

No solamente es un risotto sino es el motivo por el cual los pescadores deciden regresar a su casa, un riso cocido en pasta de tomate con verdaderos regalos del mar.

It's not just risotto, but the reason why fishermen decide to return home, rice cooked in tomato paste with real gifts from the sea.

**Precio: €11,788.62**

(Price)

**Precio con IVA+ 10% de servicio incluido: €14,500**

(Price with VAT+ 10% service added)



## Risotto al Tartufo

(Truffle Risotto)

Un verdadero regalo de la cocina Piemontesa, es la combinación del tartufo fresco rallado, marca un hito de la cocina italiana.

A true gift from Piedmontese cuisine is the combination of freshly grated truffle, marking a milestone of Italian cuisine.

**Precio: €8,699.18**

(Price)

**Precio con IVA+ 10% de servicio incluido: €10,700**

(Price with VAT+ 10% service added)







# Primi Piatti

(ENTRÉES)

## Tortellini al Osobuco

(Osso Buco Tortellini)

De camino por el lungomare del levante italiano, se ubica el pueblo de Rapallo, allí se puede encontrar una tienda de pasta fresca escondida en un Vecchio Palazzo que guarda esta receta celosamente, la combinación de la pasta fresca al uovo y el inconfundible sabor del osobuco te va a encantar.

While strolling along the waterfront of the Italian Riviera, you'll come across the town of Rapallo, where a shop of fresh pasta is tucked away in an old palace, jealously guarding this recipe. The combination of the fresh pasta and the unmistakable flavor of the osso buco will delight you.



**Precio: €9,024.39**

(Price)

**Precio con IVA+ 10% de servicio incluido: €11,100**

(Price with VAT+ 10% service added)

## Tortellini Ricotta e Spinaci

(Ricotta and Spinach Tortellini)

El cremoso ricotta y espinaca, simple, liviano, capaz de conquistar el paladar de quien busca una relación directa y equilibrada entre el buen gusto y el sabor.

It's not just risotto, but the reason why fishermen decide to return home, rice cooked in tomato paste with real gifts from the sea.



**Precio: €9,024.39**

(Price)

**Precio con IVA+ 10% de servicio incluido: €11,100**

(Price with VAT+ 10% service added)



# Primi Piatti

(ENTRÉES)

## Tortellini Ricotta e Noci

(Ricotta and Pecan Tortellini)

Para los gustos más finos, la cremosidad del queso ricotta, marida de forma espectacular con las pecanas, ofreciendo un sabor profundo, y agregando ese toque de crocante que permite en boca lograr una sensación indescriptible, no te arrepentirás al probarlo.

For the most refined tastes, the creaminess of ricotta cheese spectacularly paired with pecans, offering a deep flavor and adding a touch of crunchiness creating an incredible sensation in your mouth. You will not regret trying it.



**Precio: €9,024.39**

(Price)

**Precio con IVA+ 10% de servicio incluido: €11,100**

(Price with VAT+ 10% service added)

## Carbonara Cremosa

(Creamy Carbonara)

Si caminas por la noche con destino al Panteón Romano en la ciudad que nunca duerme, una música suave te llamará a probar la delicia de la cocina romana, del cachete del cerdo romano, el sabor inigualable que marca un hito en la pasta.

If you walk at night towards the Roman Pantheon in the city that never sleeps, soft music will beckon you to taste the delight of Roman Cuisine, the flavor of Roman pork cheek, an unparalleled taste that marks a milestone for pasta.



**Precio: €5,691.06**

(Price)

**Precio con IVA+ 10% de servicio incluido: €7,000**

(Price with VAT+ 10% service added)



# Primi Piatti

(ENTRÉES)

## Tagliolini al Limone

(Lemon Tagliolini)

El perfume de la persona que amas, el recuerdo del pan recién salido del horno, y decía un gran amigo italiano el perfume del limón rayado sobre la pasta recuerda al ingreso de casa que la mamma hizo el plato preferido, el gusto inicia en el olfato, “dai, facciamo la scommessa”.

The scent of the person you love, the memory of freshly baked bread, and as a great Italian friend used to say, the fragrance of grated lemon over pasta brings back memories of returning home where mamma made your favorite dish. Taste begins with smell, “dai, facciamo la scommessa”(Come on, want to bet!)

**Precio: €5,040.65**

(Price)

**Precio con IVA+ 10% de servicio incluido: €6,200**

(Price with VAT+ 10% service added)



## Paccheri con Pesce Spada

(Paccheri with Swordfish)

Los paccheri son por definición la pasta que se utiliza con mariscos, su capacidad de absorción de sabor se rinde bajo la majestuosidad del pez espada, la lucha del pescador termina en este plato.

Paccheri is a type of pasta known for its large, tube-like shape, often used in dishes with seafood due to its ability to absorb flavors. In this dish, the paccheri pasta is paired with swordfish, creating a flavorful satisfying meal. The description emphasizes the majesty of swordfish and the culmination of the fisherman's effort in this dish.

**Precio: €5,772.36**

(Price)

**Precio con IVA+ 10% de servicio incluido: €7,100**

(Price with VAT+ 10% service added)





# Primi Piatti

(ENTRÉES)

## Conchiglioni Relleno

(Stuffed Conchiglioni)

Su nombre proviene de los caracoles conchiglioni. Esta pasta que se desarrolla en la Costa de Amalfi, en el sur de Italia, nos transporta al sabor profundo del bechamel combinada con guanciale y el tomate todo al horno, que nos define la comida del alma. Pruébalo.

Its name comes from the conchiglioni snails. This pasta created on the Amalfi Coast, in southern Italy transports us to the deep flavor of béchamel combined with guanciale and tomato, oven baked, defining soul food. Try it.



**Precio: €5,284.55**

(Price)

**Precio con IVA+ 10% de servicio incluido: €6,500**

(Price with VAT+ 10% service added)

## Lasagna al Forno

(Baked Lasagna)

Seguimos en los altos fuegos y la cocción lenta, solo el paso del tiempo puede fundir los sabores al punto necesario, el ingrediente principal es la paciencia, la nuestra receta es a base de carne de osobuco, “la vera ricetta della Nonna”

We continue with the high heat and slow cooking; only time can blend the flavors up to the perfection. The main ingredient is patience, and our recipe is based on osso buco beef. “Nonna’s true recipe”



**Precio: €8,455.28**

(Price)

**Precio con IVA+ 10% de servicio incluido: €10,400**

(Price with VAT+ 10% service added)



# Secondi

(Second course)

## Paccheri con Salmone

(Paccheri with Salmon)

Desde la Regione Campania nos regalan esta plato “molto saporito” el uso de la pasta ancha y consistente que permea el sabor de la salsa y la delicada grasa del salmón nos dejara sin aliento.

This very tasty dish comes from the Campania Region. The use of wide and consistent pasta that permeates the flavor of the sauce and the delicate fat of the salmon will leave you breathless.

**Precio: €7,642.28**

(Price)

**Precio con IVA+ 10% de servicio incluido: €9,400**

(Price with VAT+ 10% service added)



## Linguini al Nero di Seppia

(Linguini with Squid ink)

Una ricetta “total black” la encantadora tinta de calamar aporta un gusto marítimo inigualable que permite tanto el uso de la tinta como del cuerpo del calamar en un plato que nos dejará la boca abierta y de un negro profundo, un plato que no puede faltar en la vera gastronomía italiana.

A “total black” recipe, the enchanting squid ink brings an unparalleled maritime taste that allows both the use of the ink and the body of the squid in a dish that will leave us speechless with a deep black color, a dish that cannot be missed in true Italian gastronomy.

**Precio: €12,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €15,400**

(Price with VAT+ 10% service added)



# Secondi

(Second course)

## Cowboy ai Funghi Porcini

(Cowboy with Porcini Mushrooms)

Desde los bosques de la montaña Piemontesa baja este regalo al paladar, hongos con sabor a vida, ¿Lo quieres averiguar?

This gift to your palate descends from the forests of the Piemontese mountains, mushrooms with a taste of life. Do you want to find out what they taste like?

**Precio: €26,422.76**

(Price)

**Precio con IVA+ 10% de servicio incluido: €32,500**

(Price with VAT+ 10% service added)



## Ribeye al Pepenero

(Peppered Ribeye)

El inigualable e histórico sabor de la pimienta negra en una densa crema de formaggio italiano, te permitirá describir lo que sientes, sin palabras.

A “total black” recipe, the enchanting squid ink brings an unparalleled maritime taste that allows both the use of the ink and the body of the squid in a dish that will leave us speechless with a deep black color, a dish that cannot be missed in true Italian gastronomy.

**Precio: €26,097.56**

(Price)

**Precio con IVA+ 10% de servicio incluido: €32,100**

(Price with VAT+ 10% service added)





# Secondi

(Second course)



## New York Tartufatto

(Truffled Flavored New York)

Adivinen, ¡SI! truffa fresca que se ralla directamente en tu plato, solo para conocedores, “boccato di cardinale...”

Guess what, YES! Fresh truffle grated directly onto your plate, for connoisseurs only, “boccato di cardinale”

**Precio: €26,829.27**

(Price)

**Precio con IVA+ 10% de servicio incluido: €33,000**

(Price with VAT+ 10% service added)



## Branzino al Limone

(Lemon Sea Bass)

La inigualable corvina reina se fusiona con limones del estrecho de Mesina y ofrecen un perfume inigualable en este plato.

Unparalleled Queen Sea Bass fuses with lemons from the Strait of Messina, offering an unmatched perfume to this dish.

**Precio: €21,138.21**

(Price)

**Precio con IVA+ 10% de servicio incluido: €26,000**

(Price with VAT+ 10% service added)



# Secondi

(Second course)

## Salmone alla Mediterranea

(Mediterranean Style Salmon)

En Italia se escucha mucho la palabra “benessere” que se liga siempre al bienestar del cuerpo y el alma, el equilibrio que por siglos inspiró a los Romanos y que escogieron con estilo de vida, el secreto de los nutrientes del salmón cocinado finamente con tomate cherry, olivas, alcaparras nos trasporta de nuevo al sur de Italia, exprimiendo su sabor.

In Italy, the word “benessere” is often heard in relation to the well-being of the body and soul, the balance that for centuries inspired the Romans and which they chose as a lifestyle. The secret of the nutrients of salmon cooked to perfection with cherry tomatoes, olives and capers takes us back to southern Italy, bringing out its flavors.



**Precio: €20,162.60**

(Price)

**Precio con IVA+ 10% de servicio incluido: €24,800**

(Price with VAT+ 10% service added)

## Petto di Pollo al Limone

(Chicken Breast with Lemon Sauces)

El inconfundible sabor de la carne blanca de pechuga de pollo sutilmente cocinada al sartén con vino blanco mantequilla y suave polvo rallado de limón.

The unmistakable flavor of white chicken breast meat subtly cooked in a skillet with white wine, butter and a gentle dusting of grated lemon zest

**Precio: €17,154.47**

(Price)

**Precio con IVA+ 10% de servicio incluido: €21,100**

(Price with VAT+ 10% service added)







# Secondi

(Second course)



## Coscia de Pollo alla Pizzaiola

(Chicken with Pizza Sauce)

La parte de mayor sabor que se encuentra en el pollo es el muslo, su carne de profundo sabor se acompaña con salsa di pomodoro fresco, lonjas de jamón de york, y queso mozzarella fundido, obviamente no te preocupes, el pollo es deshuesado para mayor comodidad.

The most flavorful part of the chicken is the thigh, its flavorful meat with fresh tomato sauce, slices of ham and melted mozzarella cheese. But don't worry, the chicken is served boneless for your convenience

**Precio: €13,008.13**

(Price)

**Precio con IVA+ 10% de servicio incluido: €16,000**

(Price with VAT+ 10% service added)



## Lonza di Maile al Forno

(Oven-Roasted Pork Loin)

Lomo de Cerdo al horno esfumado con vino blanco y sellado previamente permite que el sabor se concentre dentro de la carne y se permita una cocción lenta que garantiza el sabor en boca, acompáñalo de la salsa que más te guste.

Oven-roasted pork loin, smoked with white wine and seared beforehand, allowing the flavor to concentrate within the meat with a slow cooking process that guarantees its delicious flavor in every bite. Served with the sauce of your liking.

**Precio: €14,959.35**

(Price)

**Precio con IVA+ 10% de servicio incluido: €18,400**

(Price with VAT+ 10% service added)





# Pizzas



## Burrata

**Precio: €11,544.72**

(Price)

**Precio con IVA+ 10% de servicio incluido: €14,200**

(Price with VAT+ 10% service added)



## Frutti di Mare

**Precio: €14,390.24**

(Price)

**Precio con IVA+ 10% de servicio incluido: €17,700**

(Price with VAT+ 10% service added)



## Marguerita Mozzarella

**Precio: €7,479.67**

(Price)

**Precio con IVA+ 10% de servicio incluido: €6,800**

(Price with VAT+ 10% service added)



## Napolitana

**Precio: €7,560.98**

(Price)

**Precio con IVA+ 10% de servicio incluido: €9,300**

(Price with VAT+ 10% service added)





# Pizzas



## Pepperoni

**Precio: ¢5,528.46**

(Price)

**Precio con IVA+ 10% de servicio incluido: ¢6,800**

(Price with VAT+ 10% service added)



## Prosciutto Cotto e Funghi

**Precio: ¢6,097.56**

(Price)

**Precio con IVA+ 10% de servicio incluido: ¢7,500**

(Price with VAT+ 10% service added)





# Guarniciones

(Sides)

## Pure di Patate

(Mashed potatoes)

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)

## Patate Trufada con Queso

(Truffled Potato with Cheese)

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)

## Ensalada del Chef

(Chef Salad)

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)

## Arroz Basmati con Almendras

(Basmati Rice with Almonds )

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)

## Vegetales Finamente Salteados

(Sautéed Vegetables)

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)

## Espárragos alla Parmigiana

(Asparagus Parmigiana)

**Precio: €2,601.63**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,200**

(Price with VAT+ 10% service added)



# Salsas

(Sauces)



## Porcini

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Azafrán (Saffron)

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Tartufo

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Carbonara

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Quatro Formagi (Four Cheeses)

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Pepenero

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Amatriciana

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)

## Putanesca

**Precio: €2,520.33**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,100**

(Price with VAT+ 10% service added)



# Dolce

(Desserts)

## Cannoli

**Precio: €3,495.93**

(Price)

**Precio con IVA+ 10% de servicio incluido: €4,300**

(Price with VAT+ 10% service added)



## Delizia di Nutella

**Precio: €3,008.13**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,700**

(Price with VAT+ 10% service added)



## Pannacotta

**Precio: €2,926.83**

(Price)

**Precio con IVA+ 10% de servicio incluido: €3,600**

(Price with VAT+ 10% service added)



## Crème Brûlée

**Precio: €4,878.05**

(Price)

**Precio con IVA+ 10% de servicio incluido: €6,000**

(Price with VAT+ 10% service added)





# Dolce

(Desserts)



## Flan de Caramelo (Caramel Flan)

Precio: **€3,008.13**

(Price)

Precio con IVA+ 10% de servicio incluido: **€3,700**

(Price with VAT+ 10% service added)



## Tiramisù

Precio: **€4,715.45**

(Price)

Precio con IVA+ 10% de servicio incluido: **€5,800**

(Price with VAT+ 10% service added)



## Café Americano (Black Coffee)

Precio: **€1,788.62**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,200**

(Price with VAT+ 10% service added)

## Capuccino

Precio: **€2,195.12**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,700**

(Price with VAT+ 10% service added)

## Café Latte

Precio: **€2,520.32**

(Price)

Precio con IVA+ 10% de servicio incluido: **€3,100**

(Price with VAT+ 10% service added)

## Café Descafeinado (Decaffeinated Coffee)

Precio: **€1,300.81**

(Price)

Precio con IVA+ 10% de servicio incluido: **€1,600**

(Price with VAT+ 10% service added)

## Expresso

Precio: **€1,626.01**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,000**

(Price with VAT+ 10% service added)

## Expresso Doble (Double Espresso )

Precio: **€1,869.91**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,300**

(Price with VAT+ 10% service added)

## Café con Leche (Coffee with milk)

Precio: **€2,032.52**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,500**

(Price with VAT+ 10% service added)

## Té Caliente (Hot Tea)

Precio: **€1,788.62**

(Price)

Precio con IVA+ 10% de servicio incluido: **€2,200**

(Price with VAT+ 10% service added)