



— RESTAURANTE —

Olivettos



ENGLISH



Drinks

LEMONADES

NATURAL	2.600
RASPBERRY	2.600
PEPPERMINT	2.600
STRAWBERRY	2.600
BLUEBERRY	2.600

NATURAL

ICE TEA	2.400
STRAWBERRY	2.700
WATERMELON	2.600
PASSION FRUIT	2.600
PINEAPPLE	2.600
PINEAPPLE BASIL	2.600
MAMBO JAMBO	2.950

A COMBINATION OF MANGO, PASSION FRUIT AND CHERRY

SOFT DRINKS

COCA COLA	2.200
GINGER ALE	2.200
SODA	2.200

GINTONICS

CITRUS CLASSIC	
STRAWBERRY	
WILDBERRIES	3.990
ORANGE	
ROSEMARY	



BEERS

PERONI ITALIAN	2.700
BAVARIA	2.500
PILSEN	2.200
IMPERIAL	2.200
CORONA	2.800
HEINEKEN	2.500
STELLA ARTOIS	2.500
MODELO	2.400



PREMIUM

RED WINE (MONTEPULCIANO)	4.500
WHITE WINE (CHARDONNAY)	4.500
SANGRÍA	4.900
PIÑA COLADA	3.500



LIQUORS

JOHNNIE WALKER BLACK LABEL	4.900
BUCHANAN'S 12 YEARS	5.900
OLD PARR 12 YEARS	4.900
FLOR DE CAÑA 12 YEARS	4.900
TEQUILA DON JULIO BLANCO	3.900
TEQUILA DON JULIO REPOSADO	4.900
TANQUERAY	2.500
LIMONCELLO	3.850
COFFEE LIQUOR	2.950
SAMBUCA	2.950



2 0 Z

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET THE WAITER KNOW.

Sangria



1 liter Before 19.600
Now 15.900



VIÑAPEÑA WHITE WINE IS IDEAL TO ACCOMPANY RICE, SEAFOOD AND FISH. ITS PALE GOLDEN HUE AND AROMA OF RIPE FRUITS SUCH AS PINEAPPLE, PEAR, MELON AND CITRUS, COMPLEMENTED BY WHITE FLOWERS, OFFERS A REFRESHING AND EASY-DRINKING FLAVOR. IN ADDITION, ITS FLAVOR PRESENTS A FRESH ATTACK FOLLOWED BY FRUITY FLAVORS OF APRICOT AND CITRUS.

INTENSITY ★★★★★
BODY ★★★★★
HARMONY ★★★★★
PERSISTENCE ★★★★★

~~BEFORE 12,900~~

NOW 8,900

PER GLASS 3.900

SERVING TEMPERATURE **14°-16°**



THE ITALIAN WINE SANGIOVESE RUBICONE FORTI IS A DRY, MEDIUM-BODIED WINE THAT COMBINES FLAVORS OF FOREST FRUITS AND SOUR CHERRY, WITH A FRAGRANT TOUCH OF CLOVE.

INTENSITY ★★★★★
BODY ★★★★★
HARMONY ★★★★★
PERSISTENCE ★★★★★

~~BEFORE 14,900~~

NOW 10,900

SERVING TEMPERATURE **18-20°**

PER GLASS 4,500



MARQUES DEL SUR MALBEC WINE IS MADE WITH GRAPES GROWN IN THE SOUTHERN REGION OF MENDOZA, KNOWN FOR ITS EXCEPTIONAL MICROCLIMATE. THIS WINE IS CHARACTERIZED BY ITS RUBY RED COLOR AND ITS EXCELLENT NOTES OF RED FRUITS. IN ADDITION, IT OFFERS A PERFECT BALANCE BETWEEN TOUCHES OF OAK AND FRUIT.

INTENSITY ★★★★★
BODY ★★★★★
HARMONY ★★★★★
PERSISTENCE ★★★★★

~~BEFORE 16,900~~

NOW 11,900

PER GLASS 4,500

SERVING TEMPERATURE **4-10°**



VIÑAPEÑA TEMPRANILLO RED WINE IS AN EXQUISITE OPTION, WITH BODY AND FLAVOR, THAT HARMONIZES PERFECTLY WITH A WIDE VARIETY OF DISHES. ITS VELVETY TEXTURE MAKES IT AN IDEAL OPTION TO ACCOMPANY GRILLED MEATS AND VEGETABLES.

- INTENSITY ★★★★★☆
- BODY ★★★★★☆
- HARMONY ★★★★★☆
- PERSISTENCE ★★★★★☆

~~BEFORE 13,900~~
NOW 8,900

SERVING TEMPERATURE **14-16°**

PER GLASS 3,900



MERLOT FRIULI ZONIN, THIS WINE IS APPROPRIATELY DRY AND BALANCED, PRESENTING A DELICATE HARMONY. LIKEWISE, ITS AROMA IS FULL AND INTENSE. PAIRING: GIVEN ITS FINESSE AND ELEGANCE, THIS WINE IS A CLASSIC ACCOMPANIMENT TO ANY MEAL IT STANDS OUT FOR ITS EXCELLENT COMBINATION WITH FIRST COURSES THAT PRESENT MEAT SAUCES, WHITE AND RED MEATS, SALTY POLENTAS AND MEDIUM-AGED CHEESES.

- INTENSITY ★★★★★☆
- BODY ★★★★★☆
- HARMONY ★★★★★☆
- PERSISTENCE ★★★★★☆

~~BEFORE 15,900~~
NOW 10,900

SERVING TEMPERATURE **16-18°**

PER GLASS 4,500



THE CABERNET PRIMITIVO RED WINE FROM CONTE DI CAMPIANO HAS A PURPLE-RED COLOR AND A NOSE WITH NUANCES OF PLUM, BLACK CHERRY, CHERRY, BEECH SMOKE, AIR-DRIED HAM AND WOOD. IN THE MOUTH, IT HAS A FRUITY FLAVOR, RESIDUAL SWEETNESS AND A VELVETY TEXTURE. ITS BALANCED FRUIT ACIDITY MAKES IT JUICY AND HAS A GOOD LENGTH WITH NOTES OF PLUM, BLACK CHERRY AND A MINERAL TOUCH AT THE END.

- INTENSITY ★★★★★☆
- BODY ★★★★★☆
- HARMONY ★★★★★☆
- PERSISTENCE ★★★★★☆

~~BEFORE 20,900~~
NOW 14,900

PER GLASS 5,900

SERVING TEMPERATURE **15-18°**



PINOT GRIGIO WINE BY STRACCALI THIS WINE HAS AN INTENSE, BRIGHT PALE YELLOW COLOR, WITH COPPERY GOLD OR SLIGHTLY PINK NUANCES. THE NOSE IS ELEGANT, INTENSE AND FRANK, WITH FRUITY AND FLORAL MEMORIES AND FRESH FLAVORS OF APPLE AND PEACH. IN THE MOUTH IT SHOWS GOOD STRUCTURE, BALANCE AND A PLEASANT FINISH.

THIS WINE IS IDEAL TO ACCOMPANY CURED MEATS, RICH FISH, SALTED OR MARINATED MUSHROOMS, SCALLOPS, SOFT CHEESES AND WHITE MEATS.

- INTENSITY ★★★★★☆
- BODY ★★★★★☆
- HARMONY ★★★★★☆
- PERSISTENCE ★★★★★☆

~~BEFORE 17,900~~
NOW 13,900

PER GLASS 5,500

SERVING TEMPERATURE **15-18°**



NEGRONI 4.950



TOM COLLINS 4.890



MOSCOW MULE 4.850



BLACK RUSSIAN 4.450



PASSION FRUIT MOJITO 4.950



MOJITO 4.850



MARGARITA 4,450
PASSION FRUIT MARGARITA 4,950



BLOODY MARY 4.450



DAIKIRY FRESA 4.450



PINA COLADA



APEROL SPRITZ 4.890



GINTONICS ORANGE 3,950



SANGRIA 4.900



COCO BLUE 4.450



CUP OF EXCELLENCE WINNER 2022

CAFFE

PREMIUM COFFE

AMERICAN

MIX HOT WATER AND PROCESSED COFFEE IN AN EXPRESSO MACHINE. 1,800

CAFE LATTE

WITH VANILLA FLAVORS. AMARETTO, CARAMEL, MOCCA, IRISH CREAM, HAZELNUTS 2,200 2.250

COFFEE WITH MILK

AN EXPRESSO SERVED WITH MILK. 2,250

ESPRESSO

FRESHLY GROUND COFFEE EXTRACTED BY HIGH PRESSURE. IT IS CHARACTERIZED BY A MORE CONCENTRATED FLAVOR AND TEXTURE. 1,690

CAPPUCCINO

PREPARED WITH ESPRESSO COFFEE AND MILK WHIPPED WITH STEAM TO GIVE IT CREAMINESS. 2,650

ESPRESSO MACCHIATO

AN EXPRESSO WITH A SMALL AMOUNT OF HOT, FROTHED MILK. 1,890

HOT CHOCOLATE

2.500

DOUBLE ESPRESSO CUT DOUBLE ESPRESSO MACCIATO

2.450

2.450



FRAPPE

CAPPUCCINO WITH TASTE OF

- VAINILLA
- IRISH CREAM
- HAZELNUTS
- MOCCA
- CARAMEL
- AMARETTO
- COCO

3.550



10% service not included

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET THE WAITER KNOW.

Appetizer

FISH FINGERS

WHITE MARLIN FISH WITH A DELICIOUS HOMEMADE BREADING
ACCOMPANIED BY FRENCH FRIES COVERED WITH SALT AND PEPPER 5,990

BREADED SHRIMP

ACCOMPANIED BY FRENCH FRIES COVERED WITH SALT AND PEPPER
6,500

CHICKEN FINGERS

BREADED CHICKEN BREAST SERVED WITH FRENCH FRIES COVERED IN SALT AND
PEPPER. 5,500 (CHICKEN ONLY FOR 6,500)

GARLIC BREAD

HOUSE BREAD BAKED OVER A WOOD FIRE WITH GRATIN MOZZARELLA CHEESE. 2,980

CRISPY CALAMARI RINGS

ACCOMPANIED BY FRIES, SERVED WITH TARTAR SAUCE AND LEMON. 6,600
(SQUID RINGS ONLY FOR 7,500)

FRENCH FRIES

(FRENCH FRIES, WEDGES OR MIXED) 2,900



Salads

CAPRESSE

SALAD BASED ON TOMATO, FRESH MOZZARELLA, BASIL, SEASONED WITH SALT AND PEPPER, RESTED IN
OLIVE OIL. 6,790

CHEF'S SALAD

MIX OF LETTUCE, CHICKEN, CHEDDAR CHEESE, AVOCADO, TOMATO, RED ONION, CHERRY TOMATO,
CROUTONS, HONEY MUSTARD DRESSING. 8,950

CAESAR

ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING, PARMESAN CHEESE AND ROASTED CHICKEN BREA
SLICES. 8,950

STEAK SALAD

DELICIOUS GRILLED ANGUS TENDERLOIN, FRESH AVOCADO, CHERRY TOMATO, CHEDDAR CHEESE, BACON
BOILED EGG AND CROUTONS ON MIXED LETTUCE. 9,900

TIPO DE ADEREOS

HONEY MUSTARD

ITALIAN DRESSING
WITH PARMESAN

CAESAR DRESSING

RANCH DRESSING

BALSAMIC
VINEGAR AND
OLIVE OIL
IN THE TABLE



Focaccia

CLASSICAL CAPRESE

OLIVE OIL AND ROSEMARY 4,500

FOCACCIA OLIVETTOS

TOMATO, FRESH MOZZARELLA, PESTO, BASIL AND ROSEMARY. 7,900

PROSCIUTTO

MUSHROOMS WITH GARLIC, CHERRY TOMATO AND ROSEMARY. 7,500

PROSCIUTTO, PARMESAN CHEESE AND ARUGULA 8,950

NEW

Carpaccio

SALMON

THIN SLICES OF SALMON COVERED WITH LEMON, EXTRA VIRGIN OLIVE OIL, SALT, PEPPER, RED ONION, CAPERS AND AVOCADO 6,900

MEAT

SLICES OF TENDERLOIN COVERED WITH LEMON, EXTRA VIRGIN OLIVE OIL, SALT, PEPPER, ARUGULA AND GRANA PADANO CHEESE. 6,900

Bruschettas

MUSHROOMS

SAUTÉED MUSHROOMS CHEF'S STYLE, WITH A LITTLE CHIVES AND BALSAMIC VINEGAR REDUCTION. 4,500

PROSCIUTTO

PROSCIUTTO, PARMESAN CHEESE SLICES, ARUGULA, BALSAMIC VINEGAR REDUCTION. 5,500

SHRIMP

CHEF-STYLE SHRIMP, OLIVE OIL, REDUCED BALSAMIC VINEGAR 5,900

CAPRESE

FRESH MOZZARELLA, BASIL LEAVES, TOMATO AND BASIL PESTO. 5,200

10% service not included



Pizzas

SUPREME

TOMATO SAUCE, MOZZARELLA, PEPPERONI, HAM, MUSHROOMS, BACON, KALAMATA OLIVES, ONION AND SWEET CHILI. 10,900

NEW

NEAPOLITAN

TOMATO SAUCE, FRESH MOZZARELLA, OREGANO, BASIL, PEPPER, GARLIC 8,950

PEPPERONI

TOMATO SAUCE, MOZZARELLA AND PEPPERONI. 9,900

ROMAN

TOMATO SAUCE, MOZZARELLA, BACON, SALAMI, SWEET CHILI AND ONION. 10,750

TIROLESA

TOMATO SAUCE, ITALIAN PEPPERONI, BACON, ONION, GORGONZOLA CHEESE. 10,790

OLIVETTOS

TOMATO SAUCE, MOZZARELLA, ROSEMARY, CHERRY TOMATO, PROSCIUTTO, BASIL AND SLICES OF PARMESAN CHEESE. 10,790

PROSCIUTTO

TOMATO SAUCE, MOZZARELLA, ARUGULA, PARMESAN, SLICED PROSCIUTTO 9,950

VENETIAN

TOMATO SAUCE, MOZZARELLA, BACON, ONION, MUSHROOMS AND A TOUCH OF THE CHEF'S CHILI. 9,950

MARGARITA

TOMATO SAUCE, MOZZARELLA, FRESH BASIL, CHERRY TOMATO 8,500

DIABOLA

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI 9,950

GRILLED CHICKEN

TOMATO SAUCE, MOZZARELLA, CHERRY TOMATO, GRILLED CHICKEN AND BASIL. 9,900

FOUR CHEESES

TOMATO SAUCE, MOZZARELLA, PARMESAN, GORGONZOLA AND PROVOLONE CHEESE. 9,950

VEGETARIAN

TOMATO SAUCE, FRESH MOZZARELLA, MORRON CHILI, CHERRY TOMATO, ONION, KALAMATA OLIVES, ZUCCHINE, MUSHROOMS 8,900

SALMON AND SHRIMP

TOMATO SAUCE, SALMON AND SHRIMP SAUTEED WITH GARLIC GRATIN WITH CHEESE 11,850

REGINA

TOMATO, MOZZARELLA, HAM AND MUSHROOMS 8,950

CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA, BASIL, HAM, KALAMATA OLIVES, ARTICHOKE, SPICY SALAMI, MUSHROOMS 10,900

NEW

NEW



Cheese Border

NEW

REGINA CHEESE BORDER

TOMATO, MOZZARELLA, HAM AND MUSHROOMS 13,950

SUPREMA CHEESE BORDER

TOMATO SAUCE, MOZZARELLA, PEPPERONI, HAM, MUSHROOMS, BACON, KALAMATA OLIVES, ONION AND BELLPEPPER. 14,900

PEPPERONI CHEESE BORDER

TOMATO SAUCE, MOZZARELLA AND PEPPERONI. 14,900

NAPOLITANA CHEESE BORDER

TOMATO SAUCE, FRESH MOZARREL, OREGANO, BASIL, PEPPER, GARLIC 13,950

MARGARITA CHEESE BORDER

TOMATO SAUCE, MOZZARELLA, FRESH BASIL, CHERRY TOMATO 13,500

DIABOLA CHEESE BORDER

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI 14,950

CHEESE BORDER HALF AND HALF

CHOOSE YOUR FAVORITE FLAVOR AMONG ALL THE CLASSIC PIZZAS 14,950



Pastas

CHECCA

NATURAL TOMATO, FRESH MOZZARELLA, PARMESAN CHEESE, BASIL AND CHERRY TOMATO. 8,900

GENOVA

WHITE SAUCE, ONION, BROCCOLI AND SHRIMP. 8,950

SALMON

HOMEMADE TOMATO SAUCE OR WHITE SAUCE AND SALMON OR (SHRIMP), BASIL 10,750

ALFREDO

WHITE SAUCE WITH HAM, MUSHROOMS, ONION AND PEAS. 9,500

ANGUS MEAT BALLS

ANGUS MEATBALLS, IN POMODORO SAUCE SEASONED WITH BASIL 8,900

CHICKEN ALFREDO

WHITE SAUCE, MUSHROOMS, PEAS AND A DELICIOUS ROASTED CHICKEN BREAST ON TOP OF THE PASTA 9,950

POMODORO

NATURAL TOMATO AND BASIL. 8,500

BOLOGNESE

ANGUS GROUND BEEF TOMATO SAUCE. 9,500

CARBONARA

BACON, WHITE WINE, EGG AND PARMESAN CHEESE. (DRY PASTA DOES NOT CONTAIN SAUCE) 9,550

AMATRICIANA

TOMATO SAUCE, RED WINE, CHERRY TOMATO, BACON, ONION AND PECORINO CHEESE. 9,550

FRUTTI DI MARE

HOMEMADE TOMATO SAUCE OR WHITE SAUCE, SEAFOOD AND BASIL MIX. 10,900

PESTO WITH SHRIMP

PESTO SAUCE, PARMESAN CHEESE, GRANA PADANO AND GARLIC SHRIMP. 9,900

SALMON, MUSHROOMS AND SHRIMP

HOUSE TOMATO SAUCE, SALMON, MUSHROOMS, SHRIMP AND BASIL. 10,500

CHECCA A LA BOLOGNESE

NATURAL TOMATO, FRESH MOZZARELLA, PARMESAN AND CHERRY TOMATO WITH BOLOGNESE SAUCE 8,950

NEW

NEW



TAX INCLUDED



Burgers

BACON GUACAMOLE

GRILLED ANGUS BEEF PATTY (IMPORTED), BACON, FRESH GUACAMOLE, MELTED CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLES. 8,850

MUSHROOMS CHEESEBURGER

GRILLED ANGUS MEAT (IMPORTED), BACON, SWISS CHEESE, MUSHROOMS IN WINE SAUCE, CARAMELIZED ONION. 8,900

ANGUS BACON BURGER

GRILLED ANGUS BEEF (IMPORTED), BACON, CHEDDAR CHEESE, TOMATO, ONION, PICKLES, MAYONNAISE AND LETTUCE 8,550

TEXAN BURGER NEW

GRILLED ANGUS BEEF (IMPORTED) BACON, ONION RINGS, SAUTEED BARBECUE ONION, CREAM CHEESE, 8,500

CHEDDAR BBQ CHICKEN NEW

BREADED CHICKEN BREAST, CHEDDAR CHEESE, CREAM CHEESE, BACON, 8,500
ONION RINGS AND SAUTEED ONION, HOUSE BARBECUE SAUCE.

DOUBLE CHEESEBURGER

DOUBLE GRILLED ANGUS BEEF (IMPORTED), AMERICAN AND SWISS CHEESE, LETTUCE, TOMATO, RED ONION, BACON, PICKLES AND MAYONNAISE. 9,900

CHEESE LOVER NEW

GRILLED ANGUS MEAT PIE, 3 DIFFERENT CHEESES, ONION RINGS, BACON, MONTEREY, SWISS, CHEDDAR CHEESE (SLIGHTLY SPICY) 8,550



LOVER CHEESE DOUBLE

ADD CHEESE AND BACON TO THE POTATOES FOR ONLY 2\$



Angus Meat

COULOTTE

(WEIGHT APPROX. 350G) 17,900

NEW YORK STEAK

(WEIGHT APPROX. 300G) 15,900

RIB EYE STEAK

(WEIGHT APPROX. 350G) 19,900

TENDERLOIN

(PESO APROX 250G) 13.900

OUTSIDE SKIRT

(PESO APROX 250G) 17.900

NEAPOLITAN MILANESE

TASTY BREADED CHICKEN WITH HERBS, BATHED IN POMODORO SAUCE WITH A MIXTURE OF GRATIN CHEESES. 11,900

ROASTED CHICKEN BREAST

(APPROXIMATE WEIGHT 350G) 8,900 ROASTED WITHOUT SAUCE

2 accompaniments to choose

- POTATO IN RED WEDGES
- FRENCH FRIES
- ROAST POTATO WITH CUSTARD
- PURE SUPREME
- CHEF'S SALAD
- CAPRESE SALAD
- SAUTEED VEGETABLES
- CORN
- ASPARAGUS

MASHED POTATOES WITH CHEESE, BACON, CHIVES.

MIX OF LETTUCE, CHERRY TOMATO, CHEDDAR CHEESE, AVOCADO, RED ONION, MUSHROOMS AND CROUTONS.

TOMATO, BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, SALT AND A LITTLE PEPPER.

BROCCOLI, CAULIFLOWER, CARROT, ZUCCHINI, MUSHROOMS, ROASTED ONION

EXQUISITE ROASTED COB WITH MELTED BUTTER AND PARMESAN CHEESE.

EXQUISITE GRILLED ASPARAGUS WRAPPED IN DELICIOUS PROSCIUTTO.

BREAST IN WHITE SAUCE

WHITE SAUCE WITH SAUTEED MUSHROOMS (WEIGHT APPROX. 350G) 9,700

GRILLED SALMON

WITH GUACAMOLE (WEIGHT APPROX. 250G) 12,900

SALMON WITH SHRIMPS IN WHITE SAUCE

PESO APROX 250G SALMON 13.950

MARLIN LOIN

(WEIGHT APPROX. 250G) DELICIOUS MARINATED AND GRILLED MARLIN WITH SHRIMP IN WHITE GARLIC SAUCE 12,900

BABY BACK RIBS

DELICIOUS PORK RIBS COOKED OVER A WOOD FIRE COVERED IN BARBECUE SAUCE 12,900
18,900 FULL RACK



IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET THE WAITER KNOW.

TAX INCLUDED



Sandwich

INCLUDES
POTATOES

PROSCUITTO

FINE SLICES OF PROSCUITTO, FRESH MOZZARELLA, TOMATO, ARUGULA, OLIVE OIL, CREAM CHEESE, PESTO. 8900.

SHRIMP

SANDWICH STUFFED WITH SHRIMP (SAUTÉED OR BREADED) WITH TARTAR SAUCE, TOMATO AND (ARUGULA OR LETTUCE). 7,950

BEEF TENDERLOIN

JUICY SLICES OF BEEF TENDERLOIN, ONION, BELLPEPPER AND SAUTEED MUSHROOMS BATHED IN SWISS CHEESE WITH BOURBON SAUCE. 8,550

CHICKEN AND BACON

SANDWICH FILLED WITH CRISPY BACON, SWISS CHEESE, DELICIOUS ROASTED CHICKEN, ARUGULA AND MAYONNAISE DRESSING. 7,900

HONEY MUSTARD CHICKEN

BACON, SWISS CHEESE, LETTUCE, TOMATO, RED ONION AND HONEY MUSTARD SAUCE. 7,900

CAPRESE

FRESH MOZZARELLA, BASIL LEAVES, TOMATO SLICES AND BASIL PESTO. 6,900

ITALIAN

VIRGINIA HAM, SALAMI, PEPPERONI, MOZZARELLA CHEESE, LETTUCE, TOMATO, BLACK OLIVES, RED ONION AND CHOICE OF DRESSING. 7,950

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET THE WAITER KNOW.

VAT INCLUDED

Crepes



INCLUDES ICE CREAM 4,350

STRAWBERRY

CREPE FILLED WITH STRAWBERRY WITH HAZELNUT CHOCOLATE (NUTELLA) AND CHANTILLY CREAM

SWEET PEACH

FILLED WITH COOKED MILK, PEACH AND GLASS SUGAR.

WILD BERRIES

FILLED WITH, BLUEBERRIES, RASPBERRY, BLACKBERRIES WITH HAZELNUT CHOCOLATE (NUTELLA) COVERED WITH WALNUT, ALMONDS AND CHOCOLATE SYRUP TOPPING.

APPLE PASSION

FILLED WITH APPLE WITH CINNAMON AND CARAMEL SAUCE

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET THE WAITER KNOW.

VAT INCLUDED

desserts



MOUSSE LEMON PIE 2,850

APPLE PIE 3,500

PECAN PIE 3,850

BROWNIE WITH ICE CREAM 2,890

**MOUSSE WILDBERRY OR
STRAWBERRY**

CHESCAKE 2,900

CREAM BRULEE 2,900 / LARGE 4,350

CARROT CAKE 3,350

Children's menu

COMBO 7.850

CHICKEN FINGERS WITH FRIES

FISH FINGERS WITH FRIES

BREADED MARLIN LOIN FISH

BOLOGNESE PASTA

TOMATO SAUCE WITH MEAT

POMODORO PASTA

TOMATO-BASED PASTA

BUTTER PASTA

PASTA WITH BUTTER AND PARMESAN CHEESE

MAC AND CHEESE PASTA

HAM AND CHEESE PIZZA

ROASTED CHICKEN BREAST

1 SIDE DISH TO CHOOSE (FRIED POTATOES, SAUTEED VEGETABLES,
ROASTED POTATO, MASHED POTATOES)



INCLUDES DRINK, DESSERT AND TOY



TOY SUBJECT TO AVAILABILITY