



VEINTI8CHO

APPETIZERS

cold

hot

CARPACCIO DI MANZO

Thin slices of beef fillet in black pepper crust / \$170mx

BRUSCHETTA DI POMODORO

Tomato cubes dressed in pesto, parmesan, garlic and olive oil on farmhouse loaf / \$70mx

INSALATA DI FINOCCHI E ARANCE

Fennel slices with orange supreme with rosemary, walnut oil and vinegars / \$80mx

MELANZANE ALLA PARMIGIANA

Slices of grill eggplants with tomato sauce, basil leaves and parmesan gratin / \$70mx

FRITTO MISTO

Selection of squid, shrimp, zucchini, eggplant and mushrooms in batter / \$130mx

COZZE AL VINO BIANCO

Mediterranean mussels sauteed with garlic butter, celery, onion and white wine / \$115mx

SOUPS

STRACCIATELLA

Egg-based soup with chicken broth added with parmesan cheese, garlic, nutmeg and white wine / \$90mx

CREMA DI PORTOBELLO

Fine cream of portobello mushroom sauteed with garlic, onion and celery / \$90mx

CREMA DI POMODORO

Light cream of roasted tomatoes with basil / \$90mx

PASTA

Choose some of our selected options to combine your fit / \$150mx

PASTA

Linguini
Spaghetti
Penne
Rigatoni
Fusilli

SAUCE

Bolognese
Pesto
Frutti di mare
Amatriciana
Four cheese

LASAGNA

Traditional Lasagna, Bolognese or Frutti di mare / \$160mx

MAIN DISHES

BISTECCA ALLA FIORENTINA

Beef steak garnished with white bean salad / \$300mx

FILETTO DI TONNO

Roasted tuna medallion with raisins, olives, capers and pine nuts in white wine / \$200mx

INVOLTINI DI POLLO

Chicken breast stuffed with prosciutto, apricots and parmesan with cheese sauce / \$220mx

BRACIOLA DI MAIALE AI FICHI

Pork tenderloin with bone sautéed with pistachio butter and fig wedges / \$240mx

DESSERTS

BERRIES CANNOLI / \$80mx

CHOCOLATE FARFAIT / \$95mx

RED WINE PANNA COTTA / \$120mx

TIRAMISU / \$80mx