STARTERS

burrata
Burrata cheese, cherry tomato, balsamic vinegar, olive oil, served with focaccia bread. 250

calamari friti
Breaded fried squid rings, served with tartar sauce and grilled lemon. $180

tuna tartar
Fresh tuna marinated in white truffle vinaigrette, avocado, sesame, served with banana chips. $240

cheese and charcuterie board
Parmesan and gouda cheese, salami, prosciuito, olives and strawberries. $230

rustic bruschetta
Slices of toasted bread with fresh tomato, basil, olive oil and garlic (150 gr). $120

prosciutto bruschetta
Slices of toasted bread with melted cheese, arugula, prosciutto (120 gr). $180

SALADS

strawberry salad
Spinach and arugula mix, caramelized walnuts, fresh strawberries, cranberries, parmesan cheese and mango dressing. $160

apple salad
Mixed lettuce, apple, goat cheese, caramelized walnuts, cranberries and mustard vinaigrette. $160

capresse salad
Slices of tomate and mozarella cheese, pesto, black olives, olive oil and balsamic vinegar. $170

cesar salad
Lettuce, cesar dressing, croutons and parmesan cheese.
+shrimp (80 gr) $80 +chicken (100 gr) $60

BURGERS

cheeseburger
170 gr. 100% beef, homemade bread, bacon, lettuce, tomato, onion and jalapeño mayonnaise, accompanied by trutado potatoes. $190

beyond
Homemade bread, meat based on peas, tomato, onion, lettuce, roasted pineapple, tapioca cheese, accompanied by truffled potatoes. $190

PANINIS
include salad

chicken parmesan
Parmesan chicken with marinara sauce, melted cheese, bell pepper and onion. $195

brie cheese and serrano ham panini
Brie cheese, arugula, serrano ham and roasted tomato. $195

turkey ham
Processed cheese, avocado, lettuce, tomato, onion and mayonnaise. $180

veggie
Pumpkin, bell pepper, mushroom, onion, tomato, lettuce, pesto and melted cheese. $150

gabistro
Homemade bread, mayonnaise, turkey ham, bacon, melted cheese, avocado, tomato, lettuce, accompanied by salad. $190

MAIN COURSES

filetto di manzo
Juicy beef fillet 200 gr. in Diana sauce, accompanied by mashed potatoes and salad. $350

sealed tuna
Seared tuna fillet 200 gr., crusted in sesame seeds, accompanied by organic vegetables with balsamic reduction and arugula salad. $380

salmon in caper sauce
Salmon fillet 200 gr. served with a creamy caper sauce, mashed potatoes and organic vegetables. $350

lemon chicken
Chicken breast 200 gr. with white wine and a touch of lemon, accompanied by mashed potatoes and caramelized vegetables. $280

Chicken Parmesan
Chicken breast 250 gr. breaded in parmesan cheese, served with organic vegetables, mashed potatoes and marinara sauce. $280

puttanesca chicken
Juicy roasted chicken breast 200 gr., bathed with puttanesca sauce, accompanied by sautéed mushrooms and soft mashed potatoes. $280

PASTA

KIND OF PASTA	
	Fetuccini *(200 gr.)* Spaguetti *(200 gr.)*
	Penne *(180 gr.)* Fusilli *(180 gr.)*
	Gluten free pasta +$30 *(200 gr.)*

bolognese lasagna
Pasta stuffed with the classic Italian bolognese based on ground meat and vegetables 350 gr. $210

vegetarian lassagna
Pasta stuffed with sautéed vegetables, melted cheese and marinara sauce 350 gr. $200

alfredo pasta
Classic sauce based on cream and parmesan cheese. $170

bolognese
Classic Italian bolognese based on ground meat and vegetables. $210

marinara
With the delicious tomato-based house sauce. $170

arrabiata
Tasty combination of shrimp in house sauce and a touch of spice. $270

to pesto
Basil sauce, garlic and parmesan cheese emulsified with olive oil. $170

quattro formaggi
Creamy sauce composed of blue cheese, chihuahua, mozarella and parmesan. $210

amatriciana
House sauce with bacon and a spicy touch. $210

carbonara
Sauteed bacon, with a rich creamy sauce. $210

pink paste
Combination of shrimp, squid and peas in pink sauce. $270

benne pasta
Cream and pesto sauce, accompanied by serrano ham, mushroom and walnut. $220

dimare frutti
Combination of shrimp and squid in marinara sauce. $270

PIZZAS

28 cm | 8 inches

pepperoni
Gouda cheese and pepperoni. $180

Daisy flower
Gouda cheese, fresh tomato and basil. $180

4 cheeses
Blue cheese, gouda, chihuahua and parmesan. $195

hawaiian
Gouda cheese, ham and pineapple. $180

burrata
Serrano ham, arugula, cherry tomatoes,
balsamic reduction and fresh burrata. $250

sea
Gouda cheese, shrimp
and squid sautéed in white wine. $280

tuna
Gouda cheese, seared tuna, cherry tomatoes, arugula,
jalapeño and sesame mayonnaise. $210

prosciutto
Serrano ham and arugula. $230

gabi
Lightly grilled peach, arugula,
serrano ham and goat cheese. $230

diavola
Salami, chili and onion. $190

verona
House sauce, gouda cheese, fresh mushrooms, bacon and
parmesan cheese. $195

vegan
Vegan cheese with 4 vegetables of your choice. $260

capricious
House sauce, gouda cheese, ham,
mushrooms and black olive. $195

arrabiata
Homemade sauce, gouda cheese, tomato, green olive,
chile de arbol, shrimp, basil and onion. $270

cold meats
Homemade sauce, gouda cheese, salami, pepperoni,
bacon and serrano ham. $235

NAPOLITANA

naples
Neapolitan sauce, mozzarella, blue cheese,
goat cheese, serrano ham, pear and arugula. $235

daisy flower
Neapolitan sauce, fresh mozzarella,
tomato and basil. $210

tuna
Neapolitan sauce, seared tuna, fresh mozzarella, cherry
tomato, arugula, sesame, jalapeño mayonnaise. $230

prosciutto
Neapolitan sauce, fresh mozzarella, arugula,
and serrano ham. $230

EXTRAS

Skirt steak 100 gr.	$90
Shrimp 100 gr.	$90
Chicken 100 gr.	$60
Gouda cheese 100 gr.	$35
Goat Cheese 30 gr.	$45
Blue Cheese 30 gr.	$35
Mozarella 50 gr.	$45
French Fries 170 gr.	$60

gabistro

BY LA TRAVIATA