

ITALIAN SUMMER



Búscanos aquí:



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Barra *(The Bar)*

Pisco

Chilcanos S/. 22

Clasico

Fresa (Strawberry)

Aguaymanto

Maracúya (Passion fruit)

Mandarina (Mandarin)

Chiclanos Sofisticados S/. 24

Frambuesa (Raspberry)

Arándano (Blueberry)

Ajies con Romero (Chilli & Rosemary)

Mango y Hierbabuena (Mango & Mint)

Lima y Kíon (Peruvian Lime & Ginger)

Pisco Sours S/. 25

Tradicional

Fresa (Strawberry)

Maracúya (Passion fruit)

Ron *(Rum)*

Mojitos S/. 22

Clasico

Fresa (Strawberry)

Aguaymanto

Maracúya (Passion fruit)

Mandarina (Mandarin)

Mojitos Sofisticados S/. 24

Frambuesa (Raspberry)

Arándano (Blueberry)

Mango

Cuba Libre S/. 22

Coca-cola

Gin Tonic

Personalizalo con frutas rojas, cardamomo, anis estrela, flores de Jamaica, pimienta chapa/rosada etc.

(Customize with red fruits, cardamon, star anise, hibiscus, black or pink pepper etc.)

Beefeater, Gordon's

S/. 30

Tanqueray, Tanqueray Sevilla, Bombay Sapphire

S/. 35

Citadelle

S/. 40

Shots

Pisco, Ron

S/. 16

Tequilla, Whisky Roja

S/. 24

Whisky Negra

S/. 28

Tragos Europeo *(European long drinks)*

Aperol spritz

S/. 30

Vermuth

S/. 22

Tinto de verano

S/. 25

ITALIAN SUMMER

Cervezas *(Beers)*

Corona con limon (330ml)

S/. 11

Stella Artois (330ml)

S/. 11

Vinos tintos *(Red wines)*

Santa Carolina Carmenere reserva 2021 (Chile)

Copa *(glass)*

Botella *(bottle)*

S/. 15

S/. 75

Los Arboles Cabernet Malbec 2022 (Argentina)

S/. 17

S/. 85

Rais Ribera del Duero Crianza 2014 (España)

S/. 18

S/. 105

Vinos blancos *(White wines)*

Victoria Chardonnay (Perú)

Copa *(glass)*

Botella *(bottle)*

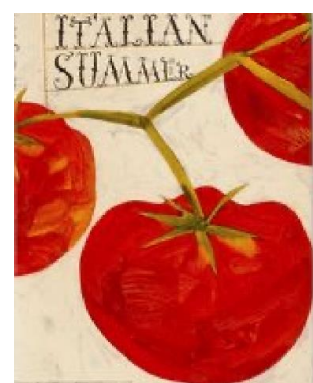
S/. 17

S/. 85

Los Arboles Chardonnay 2022 (Argentina)

S/. 17

S/. 85



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Entradas (Appetizers)

- Pastel de choclos relleno con su rico picadillo de carne y queso** S/. .25
(Peruvian corncake stuffed with rich mince meat and local cheese)
- Langostinos al ajillo acompañado de minis croissants** S/. 34
(Shrimps in a garlic sauce, served with mini croissants)
- Champiñones al ajillo acompañado de dulces camotitos (v)** S/. 29
(Mushrooms in a garlic sauce, served with sweet potato)
- Queso andino derretido a la ollita a las finas hierbas, con sus minis croissants (v)** S/. 25
(Andean cheese, pan-melted with herbs, served with mini croissants)
- Ensalada Caprese (tomato, queso mozzarella, albahaca, aceite de oliva extra virgen) (v)** S/. 25
(Salad of tomatoes, mozzarella cheese, basil and extra virgin olive oil)
- Tabla de quesos andinos (acompañado con frutas, nueces y panes) (v)** S/. 36
(A cheese board of local Andean cheeses, served with fruits, nuts and breads)
- Carpaccio de lomo fino** (laminas muy fina de lomo fino crudo marinado en aceite de oliva extra virgen, alcaparras, sal de maras, vinagre balsamico y salpicado de parmesano laminado servido con galletas de maiz horneadas) S/. 39
(Beef carpaccio marinated in extra virgin olive oil with capers, salt from the Maras mountains and balsamic vinegar, sprinkled with parmesan cheese and served with baked corn crackers)
- Wantans mixtos rellenos** (de bechamel, pollo , champiñones y langostinos vienen acompañado de mermelada de pimientos morrones y chutney de mango) S/. 32
(Wontons stuffed with chicken, mushroom and shrimp in a bechamel sauce, served with chilli jam and mango chutney)

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Pizza

Margarita (v)

(Mozzarella, napolitana, albahaca)
(Mozzarella, tomato, basil)

Sabrosa Caprese (v)

(Mozzarella, napolitana, queso fresco y tomates en rodajas, albahaca)
(Mozzarella, tomato, fresh Peruvian cheese, sliced fresh tomatoes, basil)

Americana

(Mozzarella, napolitana y jamón)
(Mozzarella, tomato, ham)

Hawaiana

(Mozzarella, napolitana, piña y jamón)
(Mozzarella, tomato, ham, pineapple)

Vegetariana (v)

(Mozzarella, napolitana, cebolla blanca, pimiento, champiñones, zucchinis, berenjenas asadas, aceitunas, albahaca)
(Mozzarella, tomato, onion, peppers, mushrooms, zucchini, roast eggplant, olives, basil)

Capri

(Mozzarella, napolitana, champiñones y jamón)
(Mozzarella, tomato, mushrooms, ham)

Boscaiola

(Mozzarella, napolitana, champiñones, pimientos y jamón)
(Mozzarella, tomato, mushrooms, peppers, ham)

Proscuitto y albahaca

(Mozzarella, napolitana, proscuitto, albahaca y parmesano laminado)
(Mozzarella, tomato, italian prosciutto, basil, parmesan flakes)

Cuatro quesos (v)

(Napolitana, queso mozzarella, gorgonzola, queso fresco y parmesano)
(Mozzarella, tomato, gorgonzola, fresh Peruvian cheese, parmesan)

La carnívora

(Mozzarella, napolitana, jamón, salami húngaro, pepperoni y tocino)
(Mozzarella, tomato, ham, hungarian salami, pepperoni, bacon)

Italian summer

(Mozzarella, napolitana, peras caramelizadas, prosciutto y gorgonzola)
(Mozzarella, tomato, caramelized pears, italian prosciutto, gorgonzola)

Mediana **Grande**
(Medium) (Large)

S/.18 **S/. 36**

S/. 21 **S/. 42**

S/. 19 **S/. 38**

S/. 21 **S/. 42**

S/. 22 **S/. 44**

S/. 22 **S/. 44**

S/. 23 **S/. 46**

S/. 26 **S/. 52**

S/. 26 **S/. 52**

S/. 23 **S/. 46**

S/. 26 **S/. 52**

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Pasta

Spaguettis a la bolognese

(Spaghetti with a classic bolognese meat ragu)

S/. 30

Spaguettis en salsa de ossobucco

(Spaghetti with a ossobucco veal ragu)

S/. 38

Spaguettis a lo pomodoro (v)

Spaguetti con salsa de tomate y albahaca

(Spaghetti with a fresh tomato and basil sauce)

S/. 29

Fettuccinis al Alfredo

Fettuccini en salsa bechamel, crema de leche, oregano y jamón

(Fettuccine in a creamy bechamel sauce with ham and oregano)

S/. 30

Fettuccinis al pesto genoves hecho en casa (v)

(Fettuccine with homemade pesto sauce)

S/. 30

Tagliatella estilo Nueva York

Medallones de cola de langosta, pulpa de cangrejo y langostinos en una exquisita salsa rosada con un toque de curry

(Lobster tail, crab meat and prawns in a lightly curried marie-rose sauce)

S/. 65

Fettuccinis modo Italian Summer

Fettucini con tocino, champiñones, crema de leche, salsa bechamel y vino blanco

(Fettuccine with bacon, mushrooms, a creamy white wine bechamel sauce)

S/. 35

Tagliatella con colas de langostinos a la huancaína

(Tagliatelli with shrimps in a creamy Peruvian cheese and yellow chilli sauce)

S/. 44

Lasagne a la Alcachofa, pimientos confitados y champiñones (v)

(Lasagne with artichoke, roasted red pepper and fresh mushrooms)

S/. 36

Lasagne a la Bolognese

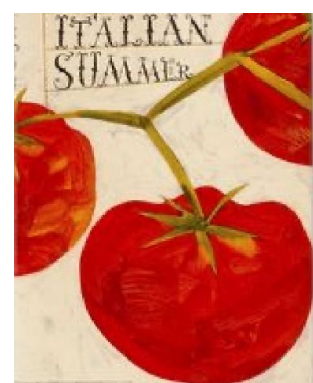
(Classic meat and cheese Lasagne Bolognese)

S/. 34

Lasagne de lomo saltado

(Lasagne with a loin of beef Peruvian twist - try it!)

S/. 42

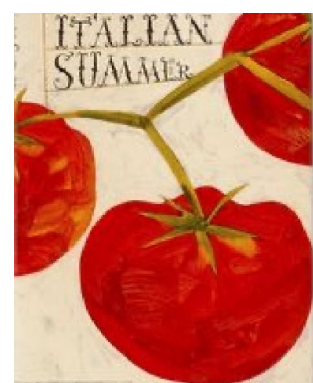


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Carnes y Pescados (Meat & Fish)

Filet Mignon Con una salsa de champiñones, servido con papas doradas <i>(Filet Mignon in a fresh mushroom sauce, with golden roast potatoes)</i>	S/. 52
Lomo Fino a la parrilla Maître d'Hôtel Servido con papas doradas y ensalada <i>(Grilled Beef tenderloin with golden roast potatoes and a mixed salad)</i>	S/. 48
Lomo Fino en salsa de Gorgonzola Servido con papas doradas <i>(Grilled Beef tenderloin Filet Mignon in a gorgonzola cheese sauce with golden roast potatoes)</i>	S/. 52
Lomo Fino a las tres pimentas Servido con papas doradas <i>(Grilled Beef tenderloin in a tricolour peppercorn sauce, with golden roast potatoes)</i>	S/. 52
Ossobucco a la italiana con su pure de papas <i>(Italian veal Ossobucco with mashed potatoes)</i>	S/. 44
Pechuga de pollo a la parrilla con ensalada y papas doradas <i>(Grilled chicken breast with mixed salad and golden roast potatoes)</i>	S/. 38
Pechuga de pollo al modo Italian Summer En rollado de pollo con queso fresco, tomate y albahaca y reduccion de balsamico, acompañado de fettuccini al pesto <i>(Chicken breast stuffed with fresh Peruvian cheese, tomato, basil, with a a balsamic glaze. Served with fettuccine in a Pesto sauce)</i>	S/. 46
Trucha Silvestre en Papilote Servido con papas doradas <i>(Baked fresh wild trout, served with golden roast potatoes)</i>	S/. 49



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Postres (*Deserts*)

Crumble de mango (v)

Servido con helado

(Mango crumble with vanilla ice-cream)

S/. 18

Crumble de frutos rojos (v)

Servido con helado

(Berry crumble with vanilla ice-cream)

S/. 18

Dama blanca (v)

Helado de vainilla con *fudge* de chocolate y fruta

(Vanilla ice-cream and fruits covered with a chocolate fudge sauce)

S/. 15

Crepe Suchard (v)

Crepe relleno de helado y cubierto de *fudge*

(French-style pancake filled with ice-cream and covered with a chocolate fudge sauce)

S/. 17

Crepe relleno de frutas frescas (v)

Cubierto de *fudge*

(French-style pancake filled with a variety of fresh fruit and covered with a chocolate fudge sauce)

S/. 18

Tiramisù (v)

El postre clásico de Italia de queso mascarpone y Amaretto

(The classic Italian dessert)

S/. 18

Flan de coco casero (v)

(Home-made coconut flan)

S/. 18

Mousse de chocolate orgánico Europeo (v)

(Organic chocolate mousse made with rich dark European chocolate)

S/. 16

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Bebidas (*Drinks*)

Infusiones naturales servidas en tetera

Cacao, Manzanilla, Hierbaluisa, Herbabuena o Flor de Jamaica S/. 6

(A variety of teas - Cocoa, Chamomile, Lemongrass, Peppermint or Hibiscus)

Los Cafes y Chocolates

Café espresso o Café americano S/. 8

Café descafeinado S/. 10

Café Cortado S/. 7

Cappuccino o Latte S/. 11

Chocolate caliente S/. 12
(Hot chocolate)

Café de capsula S/. 10

Bebidas Frias

Agua mineral con o sin gas (600ml) S/. 6
(Mineral water – still or sparkling)

Gaseosa Coca-cola o Inca Kola (600ml) S/. 6

	Vaso (<i>glass</i>)	Jarra (<i>jug</i>)
Jugo del dia	S/. 14	S/. 30
Limonada casera	S/. 14	S/. 30
Jugo de Maracúya	S/. 14	S/. 30