

ANTIPASTI

BRUSCHETTA DI TROTA AFFUMICATA    35

Toasted bread with slice of smoked trout, tomato cherry, ricotta cheese and topped with sauteed portobello in a balsamic vinegar

POLENTA CON FUNGHI E PROSCIUTTO   37

Crispy polenta with Porcon mushroom, prosciutto, roasted tomatoes in a creamy ricotta cheese sauce

TARTARE DI TROTA     35

Fresh trout, with avocado, tomato and chili pepper, moistened with a tomato vinaigrette, accompanied by whole grain crackers with a spicy touch, decorated with a sepia black coral

CEVICHE CARRETILLERO  40

Traditional Peruvian trout Ceviche with lime juice, limo chilli, onion, sweet potatoe and fresh corn (Street style)

CARPACCIO   38

Thin loin slices, garlic and olive oil, topped with organic greens and Italian parmesan cheese slices

FRESH HOMEMADE PASTA

FETTUCCINE CON POLPETTONE  42

Fettuccine with meatloaf (beef & pork)

PAPPARDELLE ALLA CARBONARA   45

Pasta with black pepper, bacon, cream, yolk & parmesan cheese

GNOCCHI ALLA QUATTRO FORMAGGI    45

Traditional Italian pasta served with four cheese sauce, topped with bell pepper & mushrooms

CHOOSE YOUR PASTA AND SAUCE

LA NOSTRA PASTA: CON SUGHI A VOSTRA SCELTA

FETUCCINI

TAGLIOLINI

PAPARDELLE

GNOCHIS

SALSA PESTO	40
SALSA BOLOÑESA	45
SALSA POMODORO	38
SALSA ALFREDO	45
PUTANESCA	47
SALSA DE QUESOS	45
ROSE	42

INSALATA E ZUPPE

INSALATA CESAR    38

Organic letucce, cherry tomatoes, parmesan cheese, crispy bacon, grilled chicken, bread croutons & anchovy vinaigrette

INSALATA DI TROTA AFFUMICATA  39

Salad with smoked trout, mix of greens, portobello, capers, hearts of palm, abocado, cherry tomatoes, olive oil & balsamic dressing

INSALATA VERDE   36

Green salad with mix greens, candied tomatoes, asparagus, avocado ricotta cheese and warm green apple slices and house dressing

ZUPPA MENESTRONI  37

Classic Italian soup with pieces of lamb, legumes, short pasta flavored with basil and olive oil

ZUPPA DI POMODORO   35

Homemade tomato soup from the Limatambo Valley with fine herbs and toast

STUFFED HOUSE MADE PASTA

LASAGNA BOLOGENESE    45

Pasta sheets about putting bolognese, white and parmesan cheese sauce, covered with mozzarella cheese

AGNOLOTTI AL RAGÙ DI AGNELLO   48

Stuffed with lamb ragout, served with wine sauce , topped with greens organic & cheese sauce

RAVIOLES DE AJI DE GALLINA    45

Shredded chicken ravioli in yellow chili sauce, parmesan cheese , olives & pecans

RAVIOLI RICOTTA    45

Ricotta cheese and parmesan cheese, spinach, onion, garlic served on a burro & sage sauce

CANNELLONI AL RAGU DI CODA IN    SALSA DI FORMAGGIO 55

fresh parsley cannelloni, stuffed with oxtail ragu, in a cheese sauce, finished with tender shoots



PIZZA E CALZONE

TROTA AFFUMICATA VERDE	  	45
Smoked trout, portobellos, tomatoes, mozzarella and mix of organic letucce		
CUSQUEÑA	  	40
Corn sauce, mozzarella, yellow chilli, onions, avocado, fresh corn and mix of organic letucce		
PEPERONATA	 	45
Peperonatta sauce, mozzarella cheese, Italian sausage, pepperoni, Limo chilli & basil		
PROSCIUTTO E RUCULA	 	45
Prosciutto, Mozzarella, wild arugula, candied tomatoes & olive oil		
MARGHERITA	  	38
Pomodoro sauce, basil, mozzarella cheese, olive oil tomatoes, parmesan cheese		
PIZZA VEGETARIANA	  	40
Mozzarella, tomato sauce, grilled zucchini, eggplant, bell pepper, onion & mushroom		
PIZZA DOLCE	   	42
Tomato sauce, mozzarella, blue cheese, apples with balsamic vinager, strawberries sautéed in red wine, arugula and pecans		
CALZONE AI FUNGHI	  	48
Mozzarella, portobellos, mushrooms, pine mushrooms, tomato pure & basil.		

MEATS

T-BONE	500 gr.	130
BIFE ANCHO	300 gr.	110
PICAÑA	300 gr.	110
LOMO DE RES	220 gr.	70
LOMO DE ALPACA	220 gr.	70
PECHUGA DE POLLO	220 gr.	50

SIDE DISHES

choose your side dishes

- NATIVE POTATOES, BACON & CHILI
- GRILLED VEGGIES
- RISOTTO
- CHOOSE YOUR PASTA

OTHER SPECIALTIES

OSSOBUCO CON CAPELACCI DI ZUCCA	  	72
Ossobuco stewed for 24 hours; served with pumpkin cappellacci filling with fresh cheese and pecans		
LOMO FUNGI	 	69
Grilled beef tenderloin, served with mushrooms sauce, served with fettuccini in yellow creamy sauce		
TRUCHA GRILLADA		52
Fresh grilled trout, served with grilled vegetables, native potatoes with abocado and organic greens		
RISOTTO FUNGHI PORCINI	 	50
Arborio rice with pine mushrooms, portobello mushrooms, oyster mushrooms and porcini mushrooms mixed with parmesan cheese and whiskey, decorated with crispy prosciutto		
ALPACA GRIGLIATA		70
Grilled Alpaca with "quinotto" in a yellow chilli sauce and parmensan cheese		
CANILLA DE CORDERO	 	70
Lamb shank baked for 12 hours in veggies, herbs and red wine accompanied with creamy Gnochis		
PICANTE DE MARISCOS	 	65
Spicy Peruvian seafood stew, squid, shells y shrimp served with nero di seppia tagliolini, fineshed with coriander sprouts		
LOMO SALTADO CON RISOTTO	 	68
Stir fried beef tenderloin with onions, yellow chilli, tomato and coriander, accompanied with yellow chili risotto in parmesan cheese		
CUY AL CASTELLUCCIO	 	60
Fettuccine con un ragu de cuy cocinado a fuego lento, procciuto crocante, queso de cabra ahumado con hierbas andinas		



-  Gluten
-  Fish

-  Nunts
-  Seafood

-  Veggies
-  Dairy