

ANTIPASTI

LE BRUSCHETTE

Fresh buffalo mozzarella, cherry tomato, basil, olive oil and balsamic vinegar \$435 G/D 250GR

Raw Italian prosciutto di Parma, cherry tomato, basil, olive oil and balsamic vinegar \$575 G/P 250GR

ARANCINI

Salame milano with smoked provola, Italian pomodoro sauce, black olives and capers \$605 G/P/D 250GR

Spinach, mozzarella and parmiggiano, Italian pomodoro sauce, black olives and capers \$440 G/D 250GR

INSALATE

The "Mandarina salad" with Mandarina's farm organic purslane, pear, apricot, fresh tangerines (seasonal fruit), brie cheese and black dehydrated olives \$505 D 250GR

Fresh buffalo burrata, cherry tomato, balsamic vinegar, Mandarina's farm organic basil and extra virgin olive oil \$620 D 220GR

Mandarina's farm organic arugula, cherry tomato, parmiggiano reggiano slices, basil and extra virgin olive oil \$475 PB 140GR

PRIMI PIATTI PASTAS IMPORTED FROM ITALY

Paccheri with black truffle sauce, setas with sauteed portobello and parmiggiano reggiano \$980 G/D 220GR

Traditional carbonara spaghetti, artesanal pancetta, parmiggiano reggiano with pecorino romano cheese and egg yolk \$820 G/P/D 820GR

Linguini Vongole in white wine with fresh pomodorini sauce \$820 G/SH/A 220GR

Spaghetti, green asparagus with pomodorini sauce and garlic \$870 G/SH/P 250GR

Roman artichoke risotto, buttered with parmiggiano reggiano \$860 D/PB 260GR

DEL MARE E DEI CRUDI

Grilled blue shrimp, marinated with white wine, purslane from our farm and dehydrated cherry tomatoes \$820 SH/A 260GR

Octopus carpaccio, citrus vinaigrette, extra virgin olive oil and Mandarina's farm organic dill \$660 SH 120GR

Wild-caught tuna carpaccio (seasonal fish) with a dill citrus vinaigrette \$630 S 120GR

Beef tartar, capers, dijon mustard, chives, lemon and lightly cooked quail egg \$710 210GR

Carpaccio di manzo, parmiggiano, Mandarina's farm organic arugula and extra virgin olive oil \$690 D 160GR

Grilled beetroot, goat cheese, toasted pecans and balsamic vinaigrette with raspberries \$480 PB/D 240GR

The "Panzanella salad" with ripe tomato, rustic croutons, cucumber, Mandarina's farm organic basil and thin red onion slices \$370 PB/G 250GR

Roasted cauliflower with citrus vinaigrette and fresh herbs from Mandarina's organic farm \$520 PB 220GR

Roasted cauliflower, melted provolone and sun-dried pomodorini with oregano \$520 PB/D 250GR

Rigatoni Ragú made with beef filet, pomodoro sauce and parmiggiano reggiano \$990 G 230GR

Spaghetti Frutti di Mare, octopus, blue shrimp clams and mussels in white wine pomodoro sauce \$990 G/S/SH 270GR

ADD PROTEIN TO ANY PASTA OR SALAD

Grilled catch of the day \$390 SH 160GR

Grilled shrimp \$440 SH 180GR

Fine herbs grilled chicken \$290 160GR

PB - IS OR CAN BE MADE PLANT-BASED G - GLUTEN D - DAIRY P - PORK
N - NUTS SH - SHELLFISH A - ALCOHOL S - SEAFOOD

PRICES LISTED ARE QUOTED IN PESOS CURRENCY WITH 16% VAT INCLUDED. SERVICE CHARGE IS NOT INCLUDED. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PIZZE NAPOLITANE AL FORNO DI LEGNA

Pizza from Mandarinina's farm,
pomodoro sauce, artichoke confit
puree, sauteed asparagus, spinach
with provolone cheese \$820 G/D/PB
550GR

Bresaola, pomodoro sauce, mozzarella
di bufala, Mandarinina's farm organic
arugula and basil \$980 G/DB 550GR

Salame Milano, pomodoro sauce,
mozzarella di bufala and toasted nuts
\$960 G/P/D/NB 550GR

Grilled blue shrimp, buffalo burrata
and pomodoro sauce \$1,100 G/SH/DB
650GR

Smoked eggplant, goat cheese
mousse, sun-dried tomato and basil
\$820 G/D/PB 550GR

Fresh mozzarella, sun-dried tomato,
Mandarinina's farm organic arugula and
pomodoro sauce \$820 G/D/PB 550GR

Margherita, pomodoro sauce and basil
\$810 G/D/PB 550GR

SECONDI PIATTI

Wild-caught grilled tuna (seasonal
fish) \$970 210GR S

Grilled octopus \$910 S 230GR

Catch of the day filet, cherry
tomatoes, kalamata olives and capers
\$960 260GR SH

Grilled rosemary beef filet \$1,100
220GR

Grilled rib eye \$1,650 400GR

CONTORNI

Breaded parmiggiano eggplant,
pomodoro sauce, basil and mozzarella
\$690 DB 150GR

Home-made french fries with truffle and
parmiggiano reggiano \$420 DB 200GR

Grilled asparagus with melted
parmiggiano cheese \$420 PB/DB 150GR

Green pea puree flavored with laurel
\$220 DB 150GR

Tarragon cauliflower puree \$220 PB
150GR

ALL PUREES ARE GLUTEN FREE

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