



Tartufo

A LA LEÑA

M E N U



S T A R T E R S

CAESAR SALAD \$220

Romaine lettuce, Tartufo-style Caesar dressing, Parmigiano, toasted panko, pine nuts, and pesto. 160 r.

Add:

Chicken 100 g. \$90

STRAWBERRY SALAD \$250

Mixed greens, strawberries, blueberries, caramelized walnuts, goat cheese, and balsamic dressing. 240 g.

GOLDEN CAULIFLOWER \$220

Wood-fired roasted cauliflower over creamy Greek yogurt with fresh lemon and thyme, finished with sliced almonds, toasted sesame seeds, and tender greens. 225 g.

FRIED BURRATA \$290

Pesto-filled burrata, breaded and fried, served over house-made tomato sauce with cherry tomatoes, olive oil, fresh basil, and Grana Padano. 220 g.

P I Z Z A S

TARTUFO \$280

White sauce, truffle, mozzarella, mixed mushrooms, herb-infused mushrooms, Grana Padano. 600 g.

CACCIO & PEAR \$270

Tomato sauce, mozzarella, pear, gorgonzola, honey, freshly ground black pepper, Grana Padano. 600 g.

BURRATA & FIGS \$295

Tomato sauce, burrata, figs, arugula, pesto. 600 g.

Figs subject to availability.

PROSCIUTTO \$295

Tomato sauce, mozzarella, prosciutto, arugula, Parmigiano Reggiano, olive oil. 600 g.

PIZZA DEL MAR \$350

White sauce, mozzarella, shrimp, sautéed octopus in herb butter, aioli, criollo cilantro. 600 g.

LA BRAVA \$360

Tomato sauce with mozzarella cheese, beef tenderloin (200g), jalapeño, caramelized onion, fire-roasted onion aioli, and fresh cilantro. 600 gr

S P E C I A L S

FILET MIGNON 250 g. \$490

PAMPA RIBEYE 400 g. \$800

All specials include two sides of your choice + Café de Paris butter:

Mashed potatoes - Vegetables - French fries

F A V O R I T E S

MILANESA EVE 320 g. \$350

Breaded chicken breast topped with fresh Caesar salad, Parmigiano Reggiano, toasted pine nuts, crispy panko, and Genovese pesto.

FETTUCCINE PESTO WITH SHRIMP \$380

Fettuccine in pesto with shrimp sautéed in aromatic herb butter.. 180 g.

LASAGNA ROSÉ \$390

Wood-fired baked lasagna with fresh pasta, beef ragù, rosé sauce, Parmigiano Reggiano, pesto, and basil. 280 g.

CATCH OF THE DAY \$420

Daily catch with pistachio gremolata, beurre blanc, garden sprouts, and olive oil. 290 g.

Served with one side of your choice.

HANDMADE RAVIOLI \$380

Fresh stuffed pasta in Bianca sauce with Parmigiano and olive oil. 250 g.

MILANESA PANUOZZO \$390

Baked pizza dough sandwich with gratinated beef milanese, prosciutto, baby arugula, basil aioli, and blue cheese. Served with truffle fries. 500 gr

CALZONE DEL PUERTO \$360

Freshly baked calzone, filled with sautéed shrimp (120g), mixed mushrooms, spinach, creamy ricotta, mozzarella, parmesan, and white sauce.

D E S S E R T S

TARTUFO TIRAMISU \$240

Espresso-soaked ladyfingers, mascarpone cream, cocoa powder, caramelized pistachio. 220 g.

MOLTEN CHOCOLATE CAKE \$270

Wood-fired molten chocolate cake with cinnamon crumble, strawberries, and vanilla ice cream. 230 g.