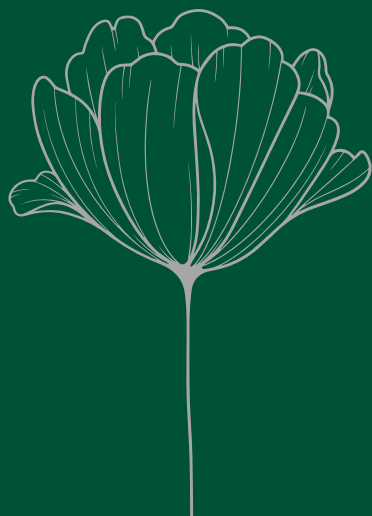


Menú

TRES GENERACIONES



ITALIAN CUISINE



VIAGGIO
GRAND SELECT
MEDELLÍN



ANTIPASTI



Madurados y embutidos \$52.000

*Charcuterie board. Cured meats & cheeses
served with crispy Parmesan, green olives,
confit cherry tomatoes, and focaccia bread.*

Burrata al nido \$57.000

*Burrata nest served with caramelized leek onion
with a pesto base, uchuva (physalis) jam,
and confit cherry tomatoes.
Served with focaccia bread.*

Crema de tomate acompañado de Grilled cheese \$42.000

*Classic tomato soup with a Parmesan cheese topping.
Served with a grilled cheese sandwich
seasoned with spices.*

Carpaccio di manzo \$58.000

*Beef carpaccio served with crispy Parmesan strips,
balsamic oil, and pork aioli.*

Tartar de salmón \$60.000

*Salmon and osmotized watermelon base
with hints of guacamole, Dijon mustard, and crispy kale.*

**Pulpo en finas hierbas acompañado con
milhoja de papa crocante** \$63.000

*Octopus cooked in fine herbs and red wine,
served with crispy potato mille-feuille.*

Steak de sandía \$25.000

*Osmotized watermelon steak topped with caramelized leek
and avocado.*

PRIMI



Ravioli carbonara acompañado con pan focaccia \$79.000

*Home crafted ravioli filled with carbonara sauce,
topped with crispy bacon and served with focaccia bread.*

Ravioli Margarita con stracciatella \$59.000

*Home crafted ravioli filled with margarita sauce,
topped with mozzarella cheese and accompanied by focaccia bread.*

Risotto Frutti Di Mare \$99.000

*Creamy arborio rice and fresh assortment of seafood, including octopus
delicate mussels and prawns..*

Risotto Funghi Di Casa \$79.000

*Creamy arborio rice with mushroom puree, pork aioli, crispy kale
and artichoke.*

Papperdelle al teléfono \$79.000

*Hand made papperdelle pasta served with napolitana sauce
& mozzarella cheese.*

Lasagna a la bolognesa \$59.000

*Home made traditional lasagna with a house twist—creamy buffalo
bocconcini cheese. Served with focaccia bread.*

Gnocchis de papa criolla a la bolognesa \$79.000

Hand made potato gnocchi in bolognese sauce with a touch of nutmeg.

Linguini caccio e pepe \$59.000

*Hand made linguini pasta in a sauce made from mozzarella cheese
and black pepper.*

SECONDI



T-bone en gremolata	\$99.000
<i>200 grams of grilled T-bone with gremolata.</i>	
<i>Additional side of your choice.</i>	
Solomito en salsa de tres pimientos	\$69.000
<i>200 grams of grilled tenderloin in three pepper sauce.</i>	
<i>Additional side of your choice.</i>	
Solomito en salsa hecha en casa	\$69.000
<i>200 grams of grilled tenderloin in its own juices, mustard and white wine.</i>	
<i>Additional side of your choice.</i>	
Solomo en salsa de vino tinto	\$69.000
<i>200 grams of grilled tenderloin in red wine sauce.</i>	
<i>Additional side of your choice.</i>	
New York Steak en chimichurri	\$119.000
<i>200 grams of grilled New York Steak with homemade chimichurri.</i>	
<i>Additional side of your choice.</i>	
Salmón reposado en ensalada fresca	\$49.000
<i>200 grams of salmon marinated in rosemary honey,</i>	
<i>served on a bed of avocado and orange salad.</i>	
<i>Additional side of your choice.</i>	
Pollo napolitano	\$39.000
<i>Slow cooked chicken roll topped with Neapolitan sauce,</i>	
<i>stuffed with mozzarella cheese and confit cherry tomatoes.</i>	
<i>Additional side of your choice.</i>	
Deconstrucción de ensalada caprese	\$49.000
<i>Deconstructed caprese salad with tomato paper,</i>	
<i>confit cherry tomatoes, and buffalo bocconcini cheese.</i>	
<i>Additional side of your choice.</i>	
Ensalada de pechuga de pavo	\$69.000
<i>Homemade turkey breast medallions</i>	
<i>accompanied by osmotized watermelon salad and almond praline.</i>	
<i>Additional side of your choice.</i>	
Guanciale prensado en salsa de tamarindo	\$49.000
<i>200 grams of crispy pork bacon in tamarind sauce.</i>	
<i>Additional side of your choice.</i>	
Hamburguesa de la casa	\$50.000
<i>200 grams of homemade beef with crispy bacon and cheddar cheese.</i>	
<i>Served with French fries.</i>	

ACOMPañAMIENTOS



**Accompany your dishes of the moment: Secondi
with any of our sides for only: \$12,000 COP**

Papas trufadas con queso parmesano

Esparragos al ajillo

Puré de zapallo

Ensalada de sandía

Ensalada de palta y naranja

Cogollo parrillado

Kale Crocante

Puré de papa criolla

PARA COMPARTIR



Pizza margarita..... \$38.000

*Classic Margherita Pizza with Confit Cherry Tomatoes and Basil.
Homemade Neapolitan Sauce Base & fresh mozzarella.*

Pizza pepperoni..... \$30.000

Classic Pepperoni and Cheese Pizza with Homemade Neapolitan Sauce Base.

Pizza cuatro quesos caramelizada..... \$36.000

*Four Cheese Pizza (Mozzarella, Parmesan, Cream Cheese, and Blue Cheese)
with Homemade Caramelized Apple and Pear.*

**Pizza jamón serrano, alcachofas crujientes,
parmesano y miel de trufa**..... \$43.000

*Serrano Ham Pizza with Crispy Artichokes and Parmesan Cheese
Drizzled with a Touch of Rosemary Honey.*

**Pizza crocante con stracciatella de tartar
de salmón**..... \$46.000

*Crispy Crust Pizza with a Mix of Salmon and Osmotized Watermelon,
Topped with Crispy Kale and Creamy Burrata Cheese in the Center.*

Pizza funghi di casa..... \$35.000

Mushroom and Portobello Pizza with Parmesan Cheese and Caramelized Onion.

Pizza carpaccio y crocante de parmesano..... \$44.000

*Beef Carpaccio Pizza with Parmesan Cheese Strips
Confit Cherry Tomatoes, and Creamy Burrata Cheese in the Center.*

POSTRES



**Todos a
\$25.000**

Pannacota de pistacho

Pistachio panna cotta with a red fruit filling.

Tiramisú siglo XXI

Semi-sphere tiramisu

filled with mascarpone cream, sponge cake & espresso.

Pavlova "Tres generaciones"

Meringue strips with blueberry, curuba, and raspberry cream.

Creme bruleé de ginebra

Gin crème brûlée topped with strawberry and mint.

Cuarta generación

*White and dark chocolate brownie served with vanilla ice cream
and chocolate ganache.*

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