

APERITIFS

Chilcano Incanto, quebranta pisco with a touch of basil and passion fruit S/ 22

Americano, campari, vermouth rosso and sparkling water S/ 22

Kir Royal, sparkling wine with a dash of cassis liquer S/ 22

Capitán, quebranta pisco, vermouth rosso, bitter and orange peel S/ 22

STARTERS

Quinoa Broth, a nutritious quinoa soup with farm grown vegetables, corn, free range eggs and delicious Paria cheese S/ 22

Minestrone, an all-time classic. Hearty soup of green pesto with beef, short pasta and zucchini S/ 25

Mixed Bruschetta, one with fresh tomato and capers in olive oil and arugula, another with sauteed mushrooms and thyme on a homemade bread topped with poached egg yolk S/. 24

Sicilian Carpaccio, finely sliced beef with capers, parmesan cheese, Sicilian pesto, rocket leaf and balsamic vinaigrette S/ 29

Incanto Salad, a mix of confit tomatoes, asparagus, parmesan shaving, grilled portobello mushrooms and a vinaigrette of balsamic vinegar and rosemary S/ 29

Orzo Salad, Italian risoni mixed in with fresh and confit tomatoes, olives, fava beans, herbs, ciboulette, feta cheese and Provençal vinaigrette S/ 24

Panzenella, fresh tomato salad, artisanal focaccia bread, avocado, capers, basil, red onion and tomato vinaigrette S/ 26

Trout Tartar, hand caught trout from a lake near the southern town of Puno and served with peppers on a bed of fresh avocado, fava beans and honey toasted bread S/ 33

Ricotta and Tomatoes, a creamy artisanal whipped ricotta, served with juicy tomatoes, fresh basil and olive oil S/ 28

Polpette, classic beef meatballs with a pomodoro sauce, basil leaves and our own hand made focaccia bread S/ 26

Polenta and Funghi, golden polenta croquettes, with a mushroom ragout and parmesan cheese S/ 28

PIZZAS

Sara pizza, with a sauce of creamy peruvian corn, local cheese, red onion, sauteed with corn and cilantro leaves S/ 36

Green Trout pizza, with pesto, mozzarella cheese, avocado, confit tomatoes, capers, smoked Andean trout and fresh arugula S/ 40

Caponata pizza, with caponata sauce made of tomatoes, aubergines and capers, mozzarella, with onion and quail eggs S/ 37

Four seasons pizza, with homemade tomato sauce, artisanal fresh mozzarella, parmesan, artichoke, mushrooms, black olives and thinly sliced prosciutto S/ 41

Margarita pizza, a classic of tomatoes and basil, with homemade tomato sauce, artisanal fresh mozzarella and parmesan, S/ 37

Prosciutto-Arúgula pizza, with homemade tomato sauce, artisanal fresh mozzarella, parmesan, pomodoro sauce, local arugula and thinly sliced prosciutto S/ 46

MAIN COURSES

Fish Gratin, catch of the day covered with a flavorful italian breadcrumbs served with juicy orzo with shrimp sauce and vegetables S/ 62

Tuna alla Griglia grilled tuna steak with a confit tomatoes chimichurri and fresh salad of organic greens, avocado and portobello mushrooms S/ 55

Sicilian-Style Tuna, seared tuna with caponata sauce of tomatoes, capers and green olives served with a "risotto of quinoa and basil pesto S/ 55

Trout Peperonata, grilled trout with stewed red peppers, golden Cusquean humitas, Genevan pesto and fresh astichoke S/ 50

Pepper tender loin, a tender loin steak in a three-pepper sauce with creamy pappardelle pasta S/ 55

Saltimboca, a chicken breast stuffed with prosciutto and Andean cheese, fresh sage with creamy tagliolini pasta and parmesan cheese S/ 46

Alpaca with quinoa, seared alpaca loin with a Peruvian red pepper sauce accompanied by a creamy yellow quinoa and zucchini S/ 55

Ossobuco and Polenta, ossobuco slow cooked for 8 hours with a creamy parmesan sauce and gremolata S/ 62

Lamb with gnocchis, fava beans gnocchi with a lamb stew ragout, with thyme and feta cheese S/ 45

FRESH PASTA

Maltagliati with Guinea Pig Ragout, Fresh egg yolk pasta with a tasty homemade ragu made of guinea pig, spices and local herbs S/ 38

Meatballs with fettuccini, fettuccini in a pomodoro sauce with home made meatballs S/ 38

Pappardelle with Ragout, pappardelle pasta with a slow cooked beef ragout, zucchinis and parsley S/ 38

Penne with trout, penne pasta in an aniseed sauce with fresh and smoked trout, smoked asparagus and finely chopped ciboulette S/ 40

Gnocchis with mushrooms, soft yellow potato gnocchi, herb butter, mushrooms and whipped ricotta S/ 36

Cavatelli with Italian sausage, fresh ricotta cavatelli with Italian sausage, green olives and peperonata sauce S/ 40

Tagliolini with Prawns, golden tagliolini pasta in a prawn sauce served with asparagus, yellow chili and parmesan cheese S/ 48

Any one of our pastas served with one of our delicious sauces: pomodoro, pesto, bolognese, aglio olio and alfredo S/ 35

STUFFED PASTA

Homemade lasagne, layers and layers of fresh pasta, bolognese ragout and bechamel sauce all cooked together in a wood burning oven S/ 40

Vittoria ravioli, fresh pasta with spinach, Sicilian pesto, confit tomatoes, burghos and feta cheese, with almonds S/ 44

Agnolotti Dal Plin, pasta stuffed with smooth Cusquean corn strew, herbed butter, yellow chili sauce and basil oil S/ 39

* The vegetables coming from our organic farm in Lamay in the Sacred Valley

RISOTTOS

Andean grain quinotto, quinoa and kiwicha risotto with a yellow chili sauce, vegetables and parmesan cheese S/ 37

Pesto Risoni, creamy rice like risoni pasta with a green pesto sauce, parmesan cheese, mushrooms and confit tomatoes S/ 45

Risotto Funghi, short grain rice cooked together with three types of mushrooms and accompanied with baby spinach and crispy prosciutto S/ 39

ITALO - PERUVIAN

Lomo Saltado, a juicy stir fry of finely sliced beef fillet with tomatoes and onions, served on a bed of creamy yellow chili risotto S/ 55

Breaded beef filet, breaded beef filet marinated in garlic and herbs, served with soft potato gnocchi and basil pesto S/ 51

Spicy Prawns, prawns fried in a spicy sauce of peruvian chilies and herbs with an artisanal tagliolini nero di sepia S/ 46

DESSERTS

We recommend a cold pisco with your dessert. Ask your waiter for the varieties

Tiramisu S/ 23

Crumble (croccanti di mela), Baked apples with cinnamon, crunchy oatmeal and vanilla ice cream S/ 23

Crispy bar, soft lucuma mousse, chestnuts syrup on a biscuit bed accompanied by a warm chocolate and Pisco sauce with strawberry and spearmint tartar S/ 23

Moist chocolate cake, bathed in orange syrup filled with chocolate mousse and chestnut praline covered with chocolate crumble, served with tangerine slush S/ 23

Affogato, handmade vanilla pod ice cream, espresso shot, and almond cookie S/ 23

Fruit salad, served with a touch of honey and a splash of tangerine S/ 18