

EL SANTUARIO
ITALIANO

"WHEN THE MOON HITS YOU IN THE EYES LIKE A BIG PIZZA, THAT'S LOVE."
– DEAN MARTIN

LA VITA É UNA COMBIONAZIONE
DI MAGIA E PASTA

LE INSALATE

INSALATA CAPRESE ¢6000

Fresh tomatoes, mozzarella, basil.

INSALATA MISTA ¢4.500

A fresh blend of mixed greens, tomatoes, carrots, red onions, cucumber, and beets.

INSALATA GRECA ¢6000

Fresh mix of tomato, cucumber, red onion, black olives and Parmesan cheese, with olive oil and house dressing.

INSALATA RUCOLA E PROSCIUTTO ¢7000

A fresh mix of arugula and lettuce with cherry tomatoes, prosciutto crudo, Parmesan flakes, and black olives, accompanied by homemade focaccia.



PRICES DO NOT INCLUDE 10% SERVICE TAX.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

LA VITA É UNA COMBIONAZIONE
DI MAGIA E PASTA

ANTIPASTI

BRUSCHETTA PROSCIUTTO BURRATA ¢6.000

Creamy burrata cheese topped with San Michele prosciutto crudo, crunchy pistachios, a drizzle of honey.

TAGLIERE ITALIANO ¢55.000

An exquisite Italian sharing board featuring a curated selection of prosciutto crudo, salami, & pistachio mortadella, complemented by 4 artisanal cheeses, grapes, seasonal fruits, olives, and pistachios.
Served with freshly focaccia.

BRUSCHETTE TOMATO & PESTO ¢5.500

Fresh pesto, confit cherry tomatoes, and balsamic reduction.

GNOCCHI FRITTI ¢5.000

Crispy outside, soft and tender inside—our golden-fried gnocchi are simply irresistible with marinara sauce.

TRÍO DI BRUSCHETTE ¢9.000

Three Italian flavors, one delicious experience.
Enjoy all three in our tasting trio:

- Pesto & Pomodorini: Fresh pesto, confit cherry tomatoes, and balsamic reduction.
- Ricotta & Mushrooms: Creamy ricotta, sautéed mushrooms, and fresh parsley.
- Prosciutto & Burrata: Prosciutto crudo, creamy burrata, pistachios, & honey.

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LA VITA E UNA CAMBINAZIANE DI MAGIA E PASTA

RAVIOLI

RAVIOLI DI CARNE AL RAGÚ BOLOGNESE ¢12.000

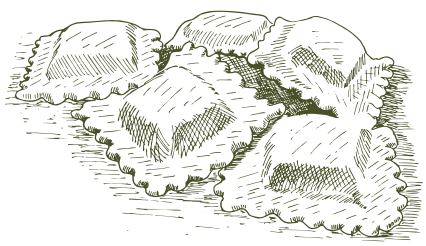
Fresh home made ravioli filled with meat ragù, in a creamy house tomato sauce and with Parmesan cheese flakes.

RAVIOLI DI RICOTTA E SPINACI ¢10.000

Fresh home made ravioli filled with spinach and ricotta cheese, served in a delicate sage butter sauce.

RAVIOLI AL FUNGHI E TARTUFO ¢12.000

Ravioli filled with mushrooms, served in a smooth mushroom, white wine, and cream sauce, with a touchof truffle, grated Parmesan, and fresh parsley.



LASAGNA

LASAGNA AL RAGÚ BOLOGNESE ¢14.900

A timeless Italian favorite featuring handcrafted layers of fresh pasta, slow-braised beef ragù, creamy béchamel, melted mozzarella, and aged Parmigiano Reggiano, finished with a golden, bubbling crust.

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IL CIBO È IL MODO PIÙ SINCERO
DI ESPRIMERE AMORE

PASTA ROMANA

SPAGHETTI ALLA CARBONARA — ¢11.000

Silky spaghetti tossed with crispy pancetta, beaten eggs , and a generous touch of Parmesan cheese, finished with freshly ground black pepper.

Premium option: ¢14.000 (Pecorino Romano)

LINGUINI CACIO E PEPE — ¢8.000

Linguine coated in a creamy Parmesan-and-black-pepper sauce — simple, elegant, and authentically Román.

Premium option: ¢11.000 (Pecorino Romano)

SPAGHETTI ALL`AMATRICIANA — ¢10.000

Experience a true Roman classic: al dente spaghetti tossed with a spicy pomodoro sauce, crispy pancetta, and a touch of chili heat.

Premium option: ¢13.000(Pecorino)



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MANGIA BENE RIDI SPESSO,
AMA TANTO

PASTA

TAGLIATELLE AI GAMBERI — ¢12.000

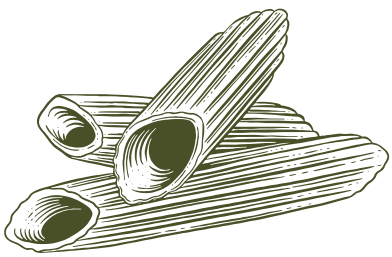
Delicate ribbons of pasta tossed with juicy shrimp, garlic, tomatoes, and basil — a symphony of summer flavors from Italy.

PENNONI AL RAGÚ BOLOGNESE — ¢8.000

Tradition in every bite — hearty pennoni enveloped in a rich, slow-cooked meat sauce full of depth and flavor.

PENNONI ALLA VODKA — ¢8.000

A flavorful pasta featuring a blend of classic tomato sauce, creamy white sauce, and a touch of vodka for a smooth, velvety finish.



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IL CIBO È IL MODO PIÙ SINCERO
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PASTA

LINGUINE ALLO SCOGLIO ¢12.000

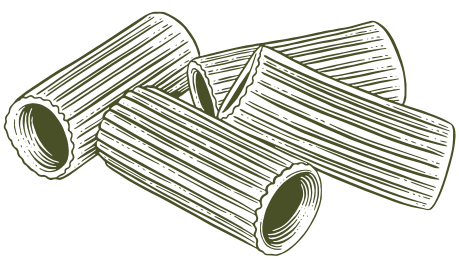
A tasty trip to the Italian coast, with mussels, shrimp, squid, fresh natural tomatoes & parsley, capturing the essence of the sea in every bite.

SPAGHETTI AL PESTO ¢8000

Enjoy the freshness of our basil pesto sauce, mixed with al dente spaguetti and accompanied by cherry tomatoes and a touch of truffle oil.

RIGATONI EL SANTUARIO ¢10.000

Be amazed by our al dente rigatoni, bathed in an exquisite house white sauce that perfectly combines three different cheeses.



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LE PERSONE CHE AMANO MANGIARE
SONO SEMPRE LE MIGLIORI PERSONE

RISOTTI

RISOTTO AL LIMONE E FRUTTI DI MARE ¢13.000

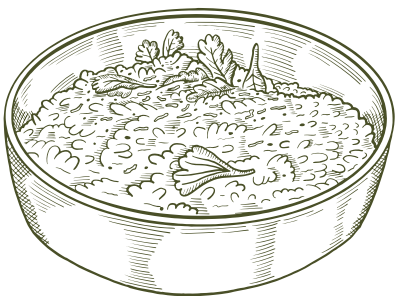
Creamy Arborio rice infused with lemon beurre blanc sauce, garnished with succulent shrimp, calamari and mussels, shaved Parmesan and a touch of butter.

RISOTTO AI FUNGHI ¢10.000

Our mushroom risotto combines the creaminess of Arborio rice with the deep, earthy flavor of mushrooms sautéed in olive oil.

RISOTTO DI ASPARAGI E FILETTO DI MANZO ¢12.000

Risotto cooked with a creamy broccoli sauce, served with beef tenderloin medallions, sautéed asparagus, and Parmesan flakes.



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RISOTTI

RISOTTO ALLA BURRATA CON POMODORINI SECCHI — ¢10.000

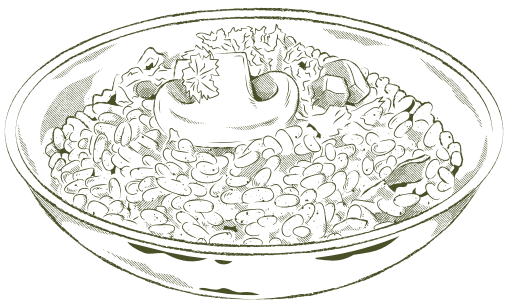
This dish combines the richness of creamy burrata with the savory notes of Parmesan, the sweetness of sun-dried tomatoes, and a touch of truffle oil.

RISOTTO DI ZUCCA E FUNGHI — ¢12.000

Risotto cooked with a creamy pumpkin sauce, mixed with sautéed fresh mushrooms, and finished with a sprinkle of pistachios and Parmesan flakes.

RISOTTO AL PESTO, GAMBERI E BURRATA — ¢15.000

Creamy Italian risotto prepared with fresh basil pesto and shrimp, finished with delicate burrata and Parmesan cheese.



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NON C'È AMORE PIÙ SINCERO
DI QUELLO PER IL CIBO

CARNE E PESCE

FILETTO DI MANZO AL VINO ROSSO E FUNGHI ¢20.000

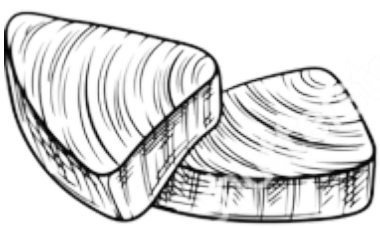
Beef tenderloin medallion, topped with a red wine reduction and sautéed mushrooms. Resting atop a velvety mashed potato purée, each bite is intense, and delicately comforting.

MARE MONTI AL LIMONE ¢22.000

Medallion beef tenderloin (200 g), layered over a bed of mashed potatoes, brought together by a delicate lemon beurre blanc sauce with a sautéed shrimp, enhancing the harmony between land and sea.

TONNO SICILIANO CON CIPOLLE AGRODOLCI ¢20.000

Perfectly seared tuna loin served over a silky zucchini purée, topped with house-made sweet-and-sour red onions, and finished with fresh mint, parsley, toasted pistachios, and a drizzle of extra virgin olive oil.



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NON C'È AMORE PIÙ SINCERO
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CARNE E PESCE

TONNO AL PISTACCHIO — ¢17.500

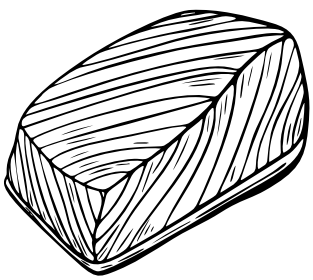
Pistachio-crusted tuna loin, perfectly seared and served over silky cauliflower purée, finished with vibrant house-made basil pesto.

FILETTO AL PEPE MISTO — ¢20.000

200g of premium grilled beef tenderloin, topped with a creamy mixed peppercorn and Parmesan sauce, served with sautéed baby potatoes.

POLLO ALLA BOSCAIOLA — ¢17.500

Tender grilled chicken breast topped with a creamy Italian mushroom sauce, infused with garlic, white wine, Parmesan, and fresh herbs. Served with a refreshing garden salad of mixed greens, arugula, cherry tomatoes, shaved Parmesan, and a delicate balsamic vinaigrette.



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DI QUELLO PER IL CIBO

GNOCCHI

GNOCCHI AI FUNGHI — ¢9.000

Let yourself be seduced by the tenderness of our gnocchi, perfectly paired with a silky mushroom sauce.

GNOCCHI DI ZUCCA — ¢10.000

Delicate notes of olive oil and crispy pancetta add incomparable depth, finished with sweet cream and Parmesan cheese.

GNOCCHI AL VINO ROSSO CON FILETTO DI MANZO — ¢12.000

Enjoy our tender gnocchi with succulent beef tenderloin, tossed in a rich red wine reduction and finished with freshly grated Parmigiano cheese.

GNOCCHI AL PESTO E GAMBERI — ¢12.000

Elegantly served, our gnocchi with shrimp and pesto are a true delight for the senses.

GNOCCHI ALLA CHECCA — ¢8.000

Gnocchi served in a delicious pomodoro sauce with fresh tomatoes and melted mozzarella, highlighting authentic Italian flavor.

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CI SONO SOLO DUE COSE PER CUI VALE LA PENA VIVERE: IL BUON CIBO E IL BUON VINO

CALZONI

AL SALAME ₵10.000

Mozzarella cheese, salami, tomato sauce, basil, extra virgin olive oil.

SALSICCIA PESTO E POMODIRINI ₵11.000

Artisanal dough filled with chorizo, mozzarella, fresh tomatoes and our homemade pesto

SALSICCIA BURRATA E FUNGHI ₵11.000

Stuffed with soft burrata, chorizo, mushrooms, and mozzarella, accompanied by our home made tomato sauce.

PROSCIUTTO COTTO E MOZZARELLA ₵9.000

Mozzarella cheese, prosciutto cotto (ham), tomato sauce, basil and extra virgin olive oil.

PROSCIUTTO COTTO E FUNGHI ₵10.000

Mozzarella cheese, prosciutto cotto (ham), fresh mushrooms, tomato sauce, basil, extra virgin olive oil.

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NON C'È AMORE PIÙ SINCERO
DI QUELLO PER IL CIBO

PIZZA

MARGHERITA ¢8.000

San Marzano tomato, mozzarella cheese, basil, extra virgin olive oil.

REGINA ¢8.000

San Marzano tomato, buffalo mozzarella cheese, basil, extra virgin olive oil.

DIAVOLA ¢10.000

San Marzano tomato, mozzarella cheese, spicy salami, basil, extra virgin olive oil.

ORTOLANA ¢9.000

San Marzano tomato, fior di latte mozzarella, peppers, onions, mushrooms, zucchini, and extra virgin olive oil.

RUCOLA E PROSCIUTTO ¢10.000

Artisanal pizza with pomodoro, mozzarella, prosciutto, arugula, and cherry tomatoes. A flavorful Italian classic.

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DI QUELLO PER IL CIBO

PIZZA BIANCA

LA DELICIOSA ¢11.000

Mozzarella, Italian mortadella, and creamy burrata, finished with a touch of honey, freshly ground black pepper, and pistachios.

CAPRESE WHITE PIZZA ¢11.500

Mozzarella cheese, sliced fresh tomato and burrata di buffata cheese.

LA DIVINA ¢12.000

Home-made fresh basil pesto, melted mozarella, cherry tomatoes, creamy burrata, shaved Parmesan & extra virgin olive oil.

QUATTRO FORMAGGI ¢11.500

Mozzarella, Pecorino Romano, Parmesan, and creamy burrata, finished with honey and freshly ground black pepper.

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LE PERSONE CHE AMANO MANGIARE
SONO SEMPRE LE MIGLIORI PERSONE

PIZZA

PARMA DELUXE ¢12.000

Pomodoro sauce, mozzarella, prosciutto crudo, creamy burrata, & Parmesan shavings, finished with fresh arugula and a extra virgin olive oil.

PROSCIUTTO COTTO E FUNGHI ¢10.000

San Marzano tomato, mozzarella cheese, prosciutto, fresh mushrooms, basil and extra virgin olive oil

PROSCIUTTO COTTO ¢9.000

San Marzano tomato, mozzarella cheese, prosciutto and extra virgin olive oil.

PROSCIUTTO CRUDO E BURRATA ¢11.000

San Marzano tomato, mozzarella cheese, San Michele prosciutto crudo, burrata, extra virgin olive oil and basil

TRE PORCELLINI ¢12.000

San Marzano tomato, mozzarella cheese, chorizo, spicy salami, prosciutto cotto, basil and extra virgin olive oil.

CAPRICCIOSA ¢10.000

San Marzano tomato, fior di latte mozzarella, prosciutto cotto, mushrooms, black olives and a fried egg, drizzled with extra virgin olive oil.

ADD A SPICY TOUCH TO ANY PIZZA WITH OUR CHILI-INFUSED OLIVE OIL, AVAILABLE UPON REQUEST.

ADD EXTRA INGREDIENTS:
BASIC: $2
PREMIUM: $3

EL SANTUARIO ITALIANO

WINE LIST

WINE PER BOTTLES

Faustino V Reserva Tempranillo · Cosecha 2017 · España

Notas intensas, taninos suaves y final equilibrado.

Price: ¢35.000

Traversa dei Monti ChiantiColliChianti • Cosecha 2020 •Italia

A lively, fruit-forward wine with classic Tuscan character.

Price: ¢35.000

Hermandad Malbec Malbec • Cosecha 2021 • Mendoza,Argentina

Intense and well-balanced, with notes of red berries and vanilla. Elegant in body with a smooth finish.

Price: ¢55.000

Arzuaga Crianza • Vintage 2023• Ribera del Duero, Spain

An elegant, full-bodied red wine with notes of ripe red fruits, subtle oak & spices.

Price: ¢55.000

WITHE WINE PER BOTTLE

Casas del Bosque Gran Reserva Chardonnay • Cosecha 2019 • Chile

Dry, medium-bodied, with subtle notes of tropical fruit and vanilla.

Price:¢25.000

Le Rime Toscana IGT. Pinot Grigio • Cosecha 2022 • Montalcino, Italia

Light and fruity, with fresh notes and a smooth finish.

Price:¢30.000

Banfi San AngeloPinot Grigio • Cosecha 2024 • Tuscany, Italia

Refreshing white wine with delicate notes of pear, green apple & citrus..

Price:¢45.000

Lapostolle Gran Selection Sauvignon Blanc • Cosecha 2022 • Bodega Chilena (Origen Francés)

Fresh and fruity, with citrus notes and a vibrant finish.

. **Price:¢30.000**

EL SANTUARIO ITALIANO

WINE LIST

WINE PER GLASS

Red wine

Los Haroldos Estate Malbec • Cosecha 2022 • Argentina
Glass: ¢5000 |

Los Vascos Cabernet Sauvignon • Cosecha 2019 • Chile
Glass: ¢5000 |

White wine

Pinot Grigio • Cosecha 2022 • Italia
Glass: ¢6000 |

Los Vascos Sauvignon Blanc • Cosecha 2021 •Chile
Glass: ¢5000 |

Casa Viva Chardonnay • Cosecha 2021 • Chile
Glass: ¢5000 |

Rosé wine

Tantehue Rosé Cosecha 2022 • Chile
Glass: ¢5000 |

DRINKS

BEERS & SODAS

Sodas ¢2000

Cocacola / Coca Light
Ginger Ale
Fanta
Soda & Tonic
Ice Tea

Water

Still bottle water
¢4.300

Sparkling water
¢4.600

Beers

Imperial **¢2.500**
Imperial Light **¢2.500**
Pilsen **¢2.500**
Moreti **¢3.200**
Peroni **¢3.200**

COCTELES ITALIANOS

Aperol Spritz

Aperol, prosecco, soda, orange
Price: ¢6.500

Campari Spritz

Campari, prosecco, soda
Price:¢6.500

Limoncello Spritz

Limoncello, prosecco, soda, lime
Price: ¢6.500

EL SANTUARIO
ITALIANO

COCKTAIL MENU

COCTELES ITALIANOS

Negroni
Gin, Campari, vermut rosso
Price:¢8000

Negroni Sbagliato
Campari, vermut rosso, prosecco
Price:¢8000

Americano
Campari, vermut rosso, soda
Price:¢7000

ST-GERMAIN SPRITZ
Elderflower, Prosecco, soda & lime juice
Price: ¢7500

Passion Spritz
Aperol, Passion fruit Pure, prosecco & soda
Price:¢7000

Amaretto Sour
Amaretto,lemon juice, syrup, egg white, & angostura bitters
Price:¢9000

Garibaldi
Campari & orange juice
Price:¢6500

Italian Mule
Vodka, lime, ginger & limoncello
Price: ¢6500

Tinto de Verano
red wine - soda- lime juice
Price:¢6500

COCTELES CLÁSICOS

Mojito
White ron, mint lime, sugar & soda ,
Price: ¢6000

Santuario Sour
Bourbon, lime syrup, red wine
Price: ¢9500

Old Fashioned
Bourbon, azúcar y bitter
Price: ¢8000

Clásica Margarita
Tequila, triple sec, lime & syrup
Price: ¢6500

Dolce Passione
Vodka, passion fruit pure & lime juice
Price:¢6500

Piña Colada
Ron, pineapple & coconut
Price:¢6500

Whiskey Sour
Whiskey, lime, sugar,
Price:¢8000

Tamarindo Brezze
Cacique, coconut cream, lime juice & ginger
Price:¢7000

Gin Tonic
Gin Licuour, tonic water
Price: ¢6500

NATURAL DRINKS

BEBIDAS NATURALES

Watermelon Juice
Price: ¢3000

Pineapple
Price:¢3000

Limonade
(coconut - regular- mint)
¢4000 ¢3000 ¢3300

Passion fruit
Price:¢3300

EL SANTUARIO
ITALIANO

LEAVE YOUR
OPINION

OUR INSTAGRAM