

A close-up photograph of a pizza maker's hands stretching a large, thick piece of dough. The maker is wearing a white t-shirt and a dark blue apron. The dough is being pulled upwards, showing its elasticity and texture. The background is slightly blurred, showing a stack of wooden pizza boxes and a blue tiled wall.

ORNO

cantina

Cantina
Palermo OFF
Menu

===== BITES =====

Garlic bread	\$9.200
With our Mendoza tomato sauce	
Marinated olives	\$8.000
Margherita arancini	\$4.500
Garden Fritters	\$20.000
Spicy aioli	
Fainá sticks	\$12.000
With peperoncino and pesto dip	
French fries cacio e pepe	\$15.000
Parmesan sauce, grated Parmesan cheese and black pepper	

EMPANADAS

Fried or cooked in a wood-fired oven

Hand-cut beef.....	\$5.500
Braised pork shoulder.....	\$5.500
Ham and cheese.....	\$5.500
Onion and cheese.....	\$5.500
Mozzarella, eggplant..... and tomato sauce	\$5.500
Green onion chicken.....	\$5.500

LET'S EAT

Housemade pasta

Spaghetti Pura Yema.....\$31.000

Choose your sauce

Pomodoro

Fonduta

Gratinated cheese cream

Mains

Milanesas.....\$38.000

Beef Tenderloin
Milanese

Napolitana Styl.....\$42.000

(with tomato, ham
and melted cheese)

Saids

French fries\$14.000

Spaghetti.....\$16.000
with Fonduta

Green salad.....\$14.000

OUR PIZZAS

Neapolitan and Detroit, two iconic styles
reimagined our way

DETROIT		
	4 slices	2 slices
Stracciatella.....	\$49.000	\$35.000
Mozzarella, stracciatella, marinara, breadcrumbs, chili flakes, Sbrinz cheese, and honey.		
Pears.....	\$45.000	\$32.000
Roasted pears, mozzarella, blue cheese, sage, and amarettis.		
Pepperoni 🔥.....	\$49.000	\$35.000
Pepperoni, mozzarella, jalapeños, pomodoro, Sbrinz cheese, and honey.		
Four Cheeses.....	\$45.000	\$32.000
Fior di latte and mozzarella, blue cheese, smoked provolone, and chives.		
Fugazzeta.....	\$45.000	\$32.000
Stretchy mozzarella, white onion, sliced green olives, fresh oregano and sbrinz cheese.		

===== NAPOLITANA =====

Mushrooms.....\$34.000

Fior di latte, garlic cream, golden mushrooms,
Sbrinz cheese, chives

Vegan cheese option available.

Pumpkin.....\$34.000

Roasted garlic cream, smoked pumpkin,
ricotta, fennel, smoked mozzarella, chives, dill.

Vegan cheese option available.

Margarita.....\$34.000

Italian tomato, fior di latte, basil.

Vegan cheese option available.

Pepperoni \$34.000

Pepperoni, fior di latte, Italian tomato, Sbrinz
cheese, honey.

Carbonara.....\$34.000

Fior di latte, pancetta, garlic cream, parmesan, egg



Our pizzas are made with tomatoes imported directly from Italy. They are whole, peeled plum tomatoes, prized for their authentic flavor. The importance of using Italian tomatoes in pizza lies in the perfect balance of acidity, sweetness, and consistency.

DESSERTS

Crêpe.....\$15.00

With dulce de leche
and soft-serve ice cream

ORNO Tiramisu.....\$15.000

Perfect ending

BEVERAGES

Eco de los Andes..... \$6.000

Still or Sparkling Water

Coca-Cola, Coke Zero, Sprite, Fanta..... \$6.500

COFFEE

Espresso.....\$6.00

Double **\$6.000**

VERMÚ

IN A GLASS

Carpano Rosso with soda or Bianco with tonic.....	\$10.000
La Fuerza Rojo, Blanco, or Primavera with soda.....	\$10.000
La Fuerza Sideral.....	\$16.000

EN PINGÜINO

House vermouth + soda siphon.....	\$35.000
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BEERS

Can.....	\$9.000
Andes: Rubia, Roja, IPA, Negra	
Bottle	\$7.500
Stella Artois, Stella Artois 0.0 (non-alcoholic beer)	
Draft.....	\$9.000
Pint Stella Artois	

CANTINA CLASSICS

Aperol Spritz.....	\$13.000
Aperol, sparkling wine, soda	
Un Ferné.....	\$12.000
Fernet Branca, Coca-Cola	
G&T.....	\$13.000
Gordon's Gin, tonic water	
Johnnie & Cola.....	\$13.000
Johnnie Walker Red Label, Coca-Cola	
Negroni.....	\$13.000
Gin, Campari, Carpano Rosso	

WINES

BUBBLES

Chandon Cuvée Réserve Blanc de Blancs.....\$38.000

Chardonnay
Valle de Uco, Mendoza
Chandon

WHITES

Costa & Pampa Albariño.....	\$44.000
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Chapadmalal, Buenos Aires
Trapiche

Tilia Chenin Blanc.....\$44.000

Rivadavia, Mendoza
Catena Zapata

PINKS

Terrazas de los Andes Malbec Rosé.....\$38.000

Valle de Uco, Mendoza
Terrazas de los Andes Malbec Rosé

REDS

El Esteco Old Vines Criolla.....	\$45.000
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Cafayate, Salta

El Esteco

Costa & Pampa Pinot Noir.....\$44.00C

Chapadmalal, Buenos Aires
Trapiche

Tilia Malbec.....\$35.000

Zona Este y Valle de Uco, Mendoza

Catena Zapata

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