



ORNO

cantina

Cantina Menu
ORNO Terrace

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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 Style.....\$42.000

(with tomato, ham
and melted cheese)

Saids

French fries\$14.000

Spaghetti.....\$16.000
with Fonduta

Green salad.....\$14.000

Neapolitan and Detroit, two iconic styles reimagined our way

	4 slices	2 slices
Stracciatella	\$49.000	\$35.000
Stretch mozzarella, stracciatella, marinara sauce, pangrattato, chili flakes, Sbrinz cheese, and honey		
Pears	\$45.000	\$32.000
Roasted pears, string mozzarella, blue cheese, sage, and amaretti cookies		
Pepperoni 🔥.....	\$49.000	\$35.000
Pepperoni, string mozzarella, jalapeños, tomato sauce, sbrinz cheese, and honey		
Four Cheeses	\$45.000	\$32.000
Stretch mozzarella, blue cheese, smoked provolone, Sbrinz cheese, and chives		
Fugazzeta	\$45.000	\$32.000
Stretch mozzarella, white onion, sliced green olives, fresh oregano, and sbrinz cheese		

NAPOLITANA

Hot & Sweet.....\$34.000

Fior di latte, garlic cream, nduja, chili crunch,
and honey

Stracciatella.....\$34.000

Italian tomato, stracciatella, garlic,
and parmesan cheese

Potato.....\$34.000

Fior di latte, garlic cream, roasted potato,
thyme, mascarpone cheese, and lemon zest

Garden.....\$34.000

Neapolitan-style pizza with ingredients from
our garden. It changes depending on our harvest,
ask us for details

Mushroom.....\$34.000

Fior di latte, garlic cream, roasted mushrooms,
blue cheese, parmesan cheese, and chives

Pepperoni.....\$34.000

Italian tomato, fior di latte, pepperoni,
parmesan cheese, and honey

Margherita.....\$34.000

Italian tomato, fior di latte, basil

Optional with vegan cheese

Carbonara.....\$34.000

Fior di latte, garlic cream, pancetta, creamy egg
yolk, parmesan cheese, and pepper



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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