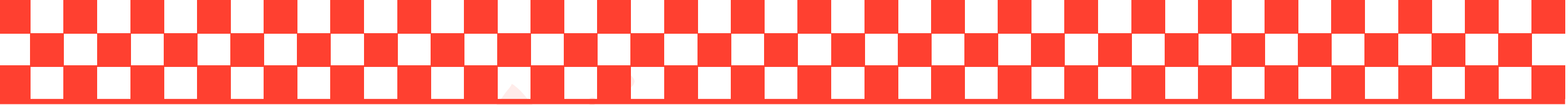




Menú Palermo Guatemala

@orno.pizzeria.cantina



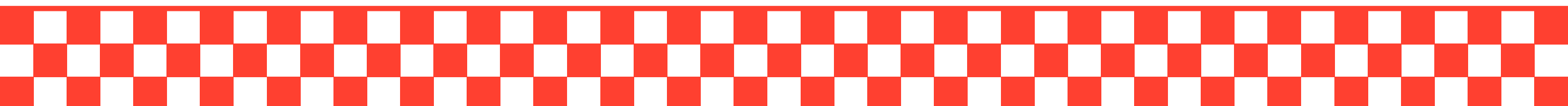
RECOMMENDATIONS

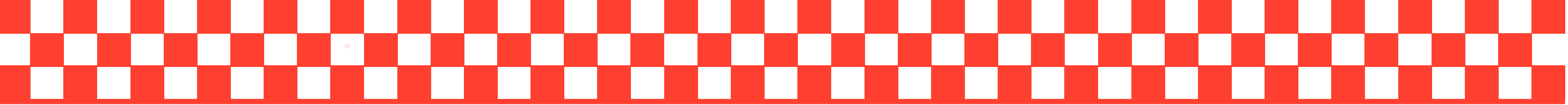
- Mushrooms Napolitana**.....\$34.000
Fior di latte, garlic cream, golden mushrooms, sbrinz cheese, chives
- Pepperoni**.....\$34.000
Pepperoni, mozzarella, jalapeño, tomato sauce, and honey
- Tiramisú ORNO**.....\$14.000
Creamy, intense, finished with cocoa on top
- In a penguin pitcher**.....\$35.000
Cantina vermouth + Soda siphon
- Shot of creamy lemon verbena limoncello**.....\$8.800



BITES

- Marinated olives**.....\$8.000
- Garlic bread**.....\$9.200
Garlic bread with our Mendoza tomato sauce
- Margherita arancini**.....\$4.500
- Fainá sticks**.....\$12.000
Al peperoncino, with basil pesto dip
- French fries cacio e pepe**.....\$15.000
Parmesan sauce, grated parmesan cheese and black pepper





FOR STARTERS

Garden fritters.....\$20.000
Spicy aioli

Burrata.....\$26.000
With tapenade and garden greens

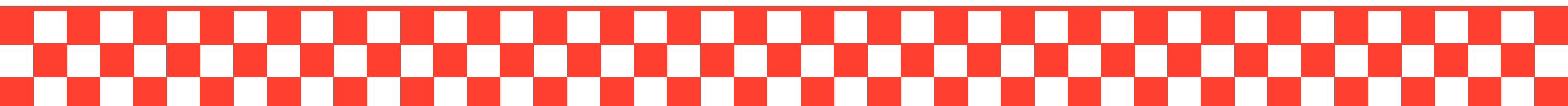
Add- ons
Mortadella.....\$6.000
Prosciutto.....\$9.500

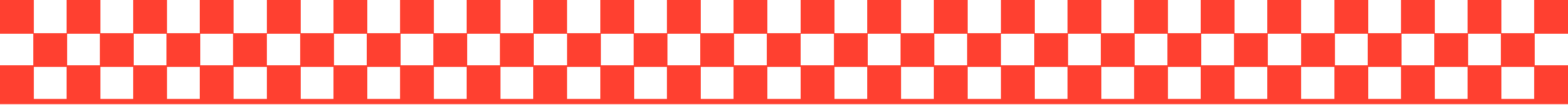
EMPANADAS

Fried or cooked in a wood-fired oven

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

\$5.500





LET'S EAT

LUNCH

Housemade pasta

Spaghetti Pura Yema.....\$31.000

Choose your sauce

Pomodoro

Fonduta

Gratinated cheese cream

Mains

Milanesas

Beef Tenderloin.....\$38.000
Milanese

Eggplant Milanese.....\$36.000

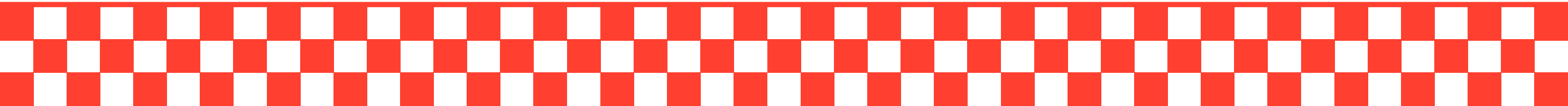
Napolitana Style.....\$42.000
(with tomato, ham
and melted cheese)

Saids

French fries\$14.000

Spaghetti.....\$16.000
with Fonduta

Green salad.....\$14.000





OUR PIZZAS

Neapolitan and Detroit. Two iconic styles done the ORNO way.

DETROIT

Thick, crispy, pan-baked with caramelized cheese edges

	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 cheese	\$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, chilli crunch
and honey

Stracciatella.....\$34.000
Italian tomatoes, stracciatella,
garlic and parmesan

Potato.....\$34.000
Fior di latte, garlic cream, roasted potato, thyme,
mascarpone and lemon zest

From the garden.....\$34.000
Neapolitan-style pizza made with ingredients from
our garden. It changes according to the season's
harvest — please ask us about today's selection

Mushrooms.....\$34.000
Fior di latte, garlic cream, roasted mushrooms, blue
cheese, parmesan and chives

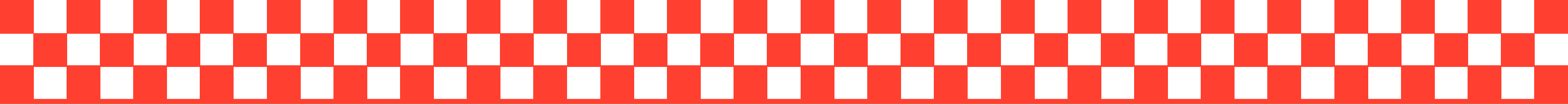
Pepperoni.....\$34.000
Italian tomatoes, fior di latte, pepperoni, parmesan
and honey

Margherita.....\$34.000
Italian tomatoes, fior di latte and basil
Optional vegan cheese

Carbonara.....\$34.000
Fior di latte, garlic cream, pancetta, creamy egg
yolk, parmesan and black pepp



Nuestras pizzas son elaboradas con tomates importados directamente de Italia. Son tomates perita enteros y pelados, destacados por su sabor auténtico. La importancia de usar tomate italiano en la pizza radica en el equilibrio perfecto de acidez, dulzura y consistencia.



===== DOLCI =====

Crêpe.....\$15.000
With dulce de leche and soft-serve ice cream

ORNO Tiramisu.....\$14.000

Strawberries.....\$13.000
with cream

Ice cream.....\$10.000
(ask for flavors)

===== TO DRINK =====

RELOADED CLASSICS

Birricillin.....\$15.000
Johnnie Walker Red Label Whisky · Ginger · Lemon ·
Barley Oleo · Topped with Andes Beer

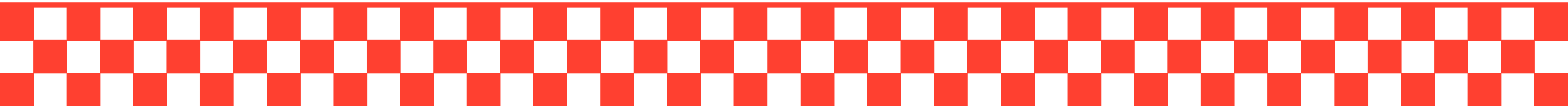
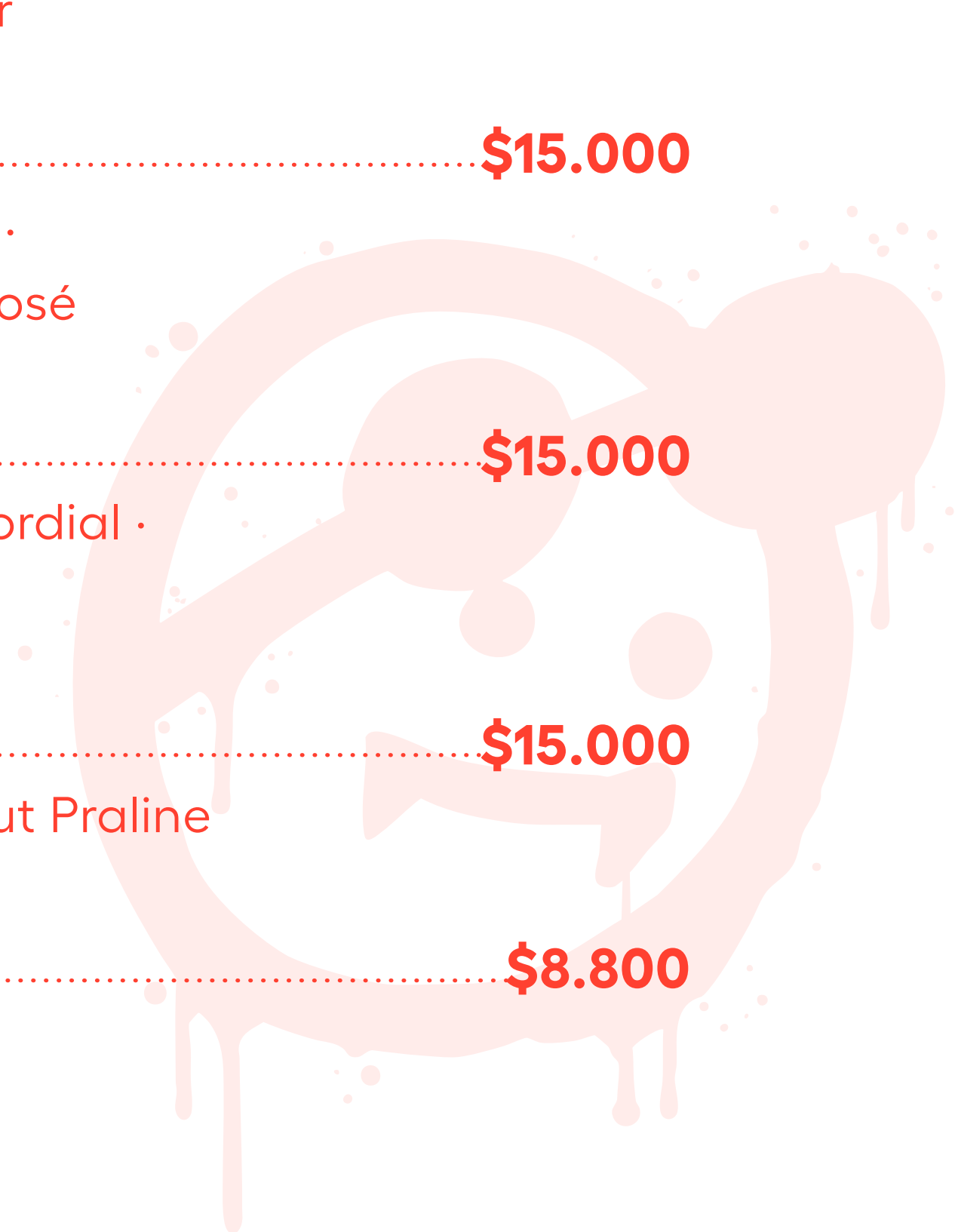
Spritz de temporada.....\$15.000
Aperol · Strawberry & Cucumber Mix ·
Lemon Verbena Cordial · Chandon Rosé

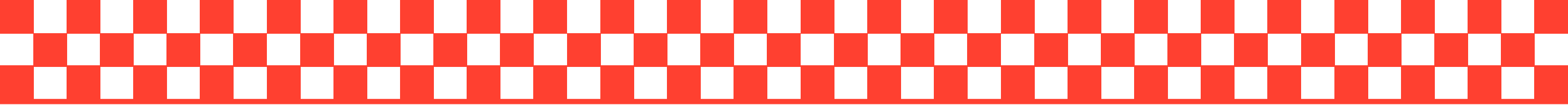
Elderflower Gin & Tonic.....\$15.000
Gordon’s Gin · Peach & elderflower cordial ·
Tonic water

Negroni de la huerta\$15.000
Infused with Romaine Lettuce and Nut Praline

Dame un limón.....\$8.800
Creamy Lemon Verbena Limoncello

Ask about our classic cocktails





CANTINA CLASSICS

Un Ferné.....\$12.000
Fernet Branca · Coca-Cola

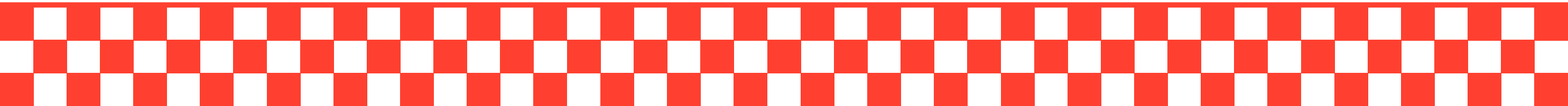
G&T.....\$13.000
Gordon’s Gin · Tonic water

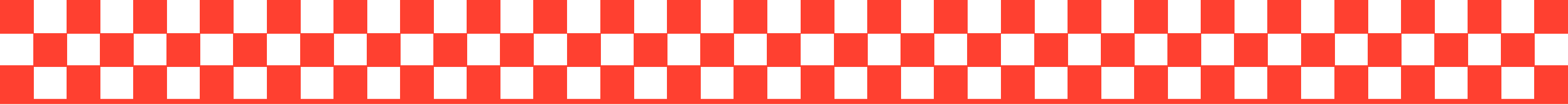
Johnnie & cola.....\$13.000
Johnnie Walker Red Label · Coca-Cola

Aperol Spritz.....\$13.000
Aperol · Chandon Extra Brut · Soda

Mito.....\$11.000
Campari · Carpano Rosso + Punt e Mes blend

Negroni.....\$14.000
Gin · Campari · Carpano Rosso





COFFEE

Espresso	\$6.000
Double	\$6.000
Tea	\$6.000

BEVERAGES

Water	\$6.000
Eco de los Andes, still or sparkling	

Soft Drinks	\$6.500
Coca-Cola, Zero, Sprite, Fanta	

Stella Artois 0.0	\$6.000
(non-alcoholic beer)	

BEERS

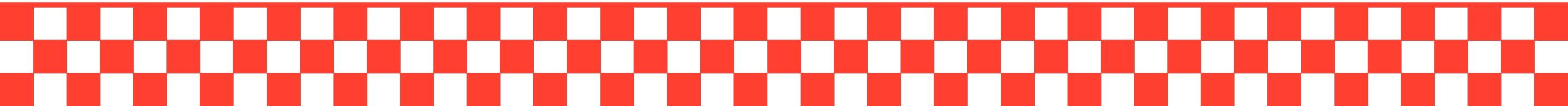
Can 473 ml	
Stella Artois.....	\$6.800
Andes: Rubia, Roja, IPA, Negra.....	\$9.000
Michelob Ultra.....	\$6.800

Porrón 330 ml	
Stella Artois.....	\$7.500
Stella Artois PURE GOLD.....	\$7.500

Draft beer	
Pint: Stella Artois 500ml.....	\$9.000
Half Pint: Stella Artois 350ml.....	\$8.000

HAPPY HOUR 2x1

Draft beer Stella Artois7 PM to 9 PM



VERMOUTH IN A GLASS

Classics with soda or tonic.....\$10.000
Carpano Rosso, La Fuerza Red, White or Primavera

La Fuerza Sideral.....\$16.000

HAPPY HOUR 2x1
Carpano Rosso with soda · 7 PM to 9 PM



EN PINGÜINO

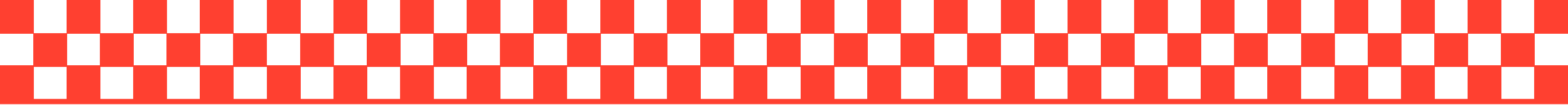
House vermouth + soda siphon..... \$35.000

GLASS OF WINE

Red
White
Pink

\$13.000





WINES

BUBBLES

Kung Fu Pet Nat.....\$48.000
Pinot Noir - Malbec
Valle de Uco, Mendoza
Matías Riccitelli

Chandon Cuvée Réserve.....\$38.000
Blanc de Blancs
Chardonnay
Valle de Uco, Mendoza
Chandon

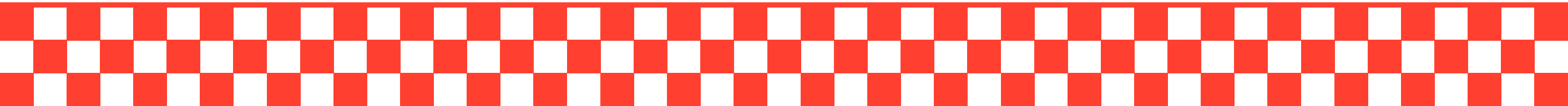
WHITE AND ORANGE

45 Rugientes Corte de Blancas.....\$58.000
Chardonnay - Gewürztraminer - Pinot Gris -
Riesling
Sarmiento, Chubut
Otronia

Blanco de la Casa.....\$58.000
Sauvignon Blanc - Semillón - Chardonnay
Valle de Uco, Mendoza
Matías Riccitelli

Angelica Chardonnay Alta.....\$56.000
Gualtallary, Mendoza
Catena Zapata

Cara Sur Moscatel Blanco.....\$48.000
Valle de Calingasta, San Juan
Cara Sur



Catena Zapata

Trapiche

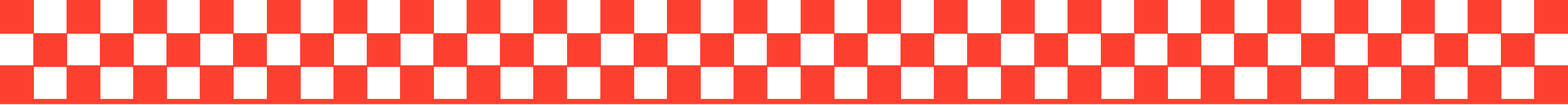
Catena Zapata

BIRA Wines

Escala Humana Wines

BIRA Wines

Terrazas de los Andes Malbec Rosé



REDS

Raquis Las Bases..... \$82.000

Malbec
Valle de Uco y Luján de Cuyo, Mendoza
Raquis - Andrés Vignoni

Angelica Zapata Merlot Alta..... \$52.000

Luján de Cuyo y Valle de Uco, Mendoza
Catena Zapata

El Esteco Old Vines Criolla..... \$48.000

Cafayate, Salta
El Esteco

Eléctrico Malbec..... \$48.000

Gualtallary, Mendoza
Viña Los Chocos

Ver Sacrum Monastrell..... \$44.000

Los Chacayes, Mendoza
Ver Sacrum

Costa & Pampa Pinot Noir..... \$44.000

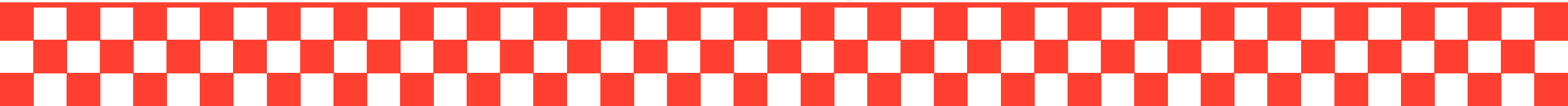
Chapadmalal, Buenos Aires
Trapiche

Terrazas de los Andes Reserva Pinot Noir..... \$42.000

Valle de Uco, Mendoza
Terrazas de los Andes

BIRA Rosso d'Uco Blend..... \$42.000

Sangiovese - Syrah - Merlot
Valle de Uco, Mendoza
BIRA Wines



BIRA Tanito Uvaggio Blend.....\$42.000

Malbec - Sangiovese - Cabernet Franc
Valle de Uco, Mendoza
BIRA Wines

Saint Felicien Pinot Noir.....\$38.000

Valle de Uco, Mendoza
Catena Zapata

DV Catena Cabernet - Malbec.....\$40.000

Maipú y Luján de Cuyo, Mendoza
Catena Zapata

Tilia Malbec.....\$38.000

Zona Este y Valle de Uco, Mendoza
Catena Zapata

ITALIAN RED

Ceretto 'Bernardina' Nebbiolo d'Alba.....\$99.000

DOC
Nebbiolo
Piemonte, Italia

Ratti Ochetti Langhe DOC.....\$87.000

Nebbiolo
Piemonte, Italia

Argiano Rosso di Montalcino DOC.....\$79.000

Sangiovese
Toscana, Italia

Ratti Battaglione Barbera d'Alba DOC.....\$67.000

Barbera
Piemonte, Italia

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