

Pasta

Doña
Petrona
del mar



Pappardelle with Salmon Fricassee

Salmon fillet served over wide ribbons of handmade squid-ink pasta in Neapolitan sauce, finished with a creamy touch of mushrooms.

\$45



Mediterranean Fettuccine with Octopus

Handmade black pasta with squid ink, served in a fish and white wine broth with squid rings and octopus tentacles.

\$63

Seafood Spaghetti

Traditional egg spaghetti with the flavorful base of our seafood stew, served with squid, octopus, shrimp and mussels.

**Also available in Neapolitan sauce*

\$45



Chia-Seed Spaghetti with Prawns

Handmade chia-seed pasta in a creamy fish-stock sauce, topped with 5 garlic prawns. *Garnished with cilantro powder.

\$45



Neapolitan Spaghetti

Classic spaghetti in a rich tomato sauce with spices and a generous helping of Parmesan cheese.

\$21



Fettuccine Carbonara

A favorite: fettuccine with eggs, cheese, cream, olive oil, bacon and black pepper.

**Optional: topped with 3 prawns*

\$25





Spinach Fettuccine Puttanesca

Handmade pasta with a sauce of tomatoes, anchovies, capers, olives, basil and oregano.

\$30

Wild Sea Bass Steak in Butter

Wild-caught sea bass from Colombian waters, served over handmade spaghetti tossed in butter.

\$35



Pasta Bolognese

Handmade pasta in a delicious meat and tomato sauce.

Suggested: egg spaghetti

\$24

Garlic Pesto Fettuccine

Handmade garlic pasta coated in a classic pesto sauce. Basil and nuts are its main ingredients, all brought together with Parmesan cheese and olive oil.

\$25

