

# BUENOS AIRES PIZZERIA

*A taste of Argentina in Denver*

*18% Gratuity may be added to parties of 6 or more.  
No personal checks please!*

## **EMPANADAS**

Stuffed pastry pockets (Great as an appetizer or light meal)

2.50 each

### Meat

#### **Beef**

Beef Picante

Steak Peppercorn

Chicken

Chicken Margarita (Chicken/Cheese/Fresh Tomato)

Chicken, Pesto, & Sun-dried Tomato

Ham & Cheese

Hawaiian (Ham/Cheese/Pineapple)

Blue Cheese, Ham, & Tomato

Chorizo

Tuna & Fresh Tomato

### Veggie

#### **Corn**

Eggplant

Blue Cheese & Onion

Spinach & Cheese

Mushrooms & Red Pepper

Margarita (Cheese/Basil/Fresh Tomato)

Butternut Squash

## **CANASTITAS**

Open faced Empanadas

3.40 each

### Meat

Chicken, Mushrooms, Provolone

Ham, Cheese, Fresh Tomato, Egg

Shrimp, Green Onions, Fresh Tomato, Cheese

Salmon & Fontina Cheese

Beef Stroganoff, Swiss cheese

### Veggie

Artichoke, Spinach, Mushrooms, Provolone

Asparagus & Swiss cheese

## **SMALL PLATES**

### **Palmitos con Jamón Crudo y Ensalada Rusa**

Hearts of Palm with Prosciutto and Potato salad

7.25

### **Higos Envueltos**

Figs wrapped in Bacon with House BBQ sauce

5.25

### **Caprese**

Sliced tomato, Fresh Mozzarella, Fresh Basil, Balsamic Reduction

6.00

### **Milanesitas de Queso**

Slices of Fried Breaded Mozzarella with Marinara sauce

6.00

### **Papas Fritas**

French Fries

2.75

### **Papas Fritas a la Provenzal**

Garlic and Parsley Potato Fries

3.75

## **SANDWICHES**

*Served with Fries or House Salad*

\* **Gluten-free bun, add \$1**

<b>Tostado</b>	5.65
Grilled Ham & Cheese on thinly sliced White Bread	
<b>Media Luna</b>	5.65
Ham & Cheese Melt on warm Croissant	
<b>Milanesa</b>	8.90
Breaded Steak, Mayo	
With Jalapeño or Lettuce and Tomato add \$0.75	
<b>Milanesa Napolitana</b>	9.65
Milanesa topped with Tomato Sauce, Ham, Cheese	
<b>River Plate</b>	*9.65
Chicken Breast with Pesto, Provolone, Bacon, Lettuce, Tomato, Mayo	
<b>Italiano</b>	*7.90
Soppresatta, Monterrey Jack, Lettuce, Mayo	
<b>Choripan</b>	*7.90
Argentine Sausage, Lettuce, Tomato, Roasted red peppers	
<b>Choripoma</b>	*7.90
Argentine Sausage, Tomato Sauce, Mozzarella	
<b>Crudo</b>	*7.90
Prosciutto, Provolone, Tomato, Mayo	
<b>Meatball</b>	7.90
Meatballs, Tomato Sauce, Oregano, Mozzarella	
<b>Cuban</b>	8.30
Ham, Pork, Swiss, Pickles, Mustard, Mayo, hot pressed on Cuban Bread	
<b>Pan con Bistec</b>	8.30
Steak, Ham, Grilled Onions, Potato Sticks, Mustard, on Cuban Bread	
<b>Chivito</b>	*9.65
Steak, Swiss Cheese, Ham, Grilled Onions, Fried Egg, Lettuce, Tomato, Mayo	
<b>Vegetarian</b>	*7.15
Pickled Egg-Plant, Cheese	

## **"AL PLATO"** **ENTREES**

<b>Milanesa con Fritas o Ensalada</b>	8.90
Breaded Steak with Fries or House Salad	
<b>Milanesa Napolitana</b>	9.65
Milanesa topped with Tomato sauce, Ham, Cheese	
<b>"A Caballo"</b> - Served with two Fried Eggs on top, Add 2.00	
<b>Chorizo a la Pomarola con Papas</b>	8.40
Chorizo in Tomato sauce topped with Mozzarella, served with Roasted Potatoes	
<b>Pollo Gratinado al Pesto</b>	9.65
Roasted chicken breast with Provolone, Parmesan, Pesto, Roasted red pepper, served with White Rice	

## **PASTA**

<b>Canelones</b>	
Spinach & Ricotta Cheese, with Marinara & White sauce	10.90
Ham, Ricotta cheese, Mozzarella, Fresh tomato, with Marinara & White sauce	10.90
<b>Fettuccine</b>	
Meatballs & Marinara Sauce	9.90
Al Pesto with Marinara & Chicken	9.90
Shrimp in Garlic Cream Sauce	10.90

## **SALADS**

*Choice of Dressing: Italian, Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Honey Dijon, Olive oil and vinegar*

<b>House Salad</b>	4.75
Romaine Lettuce, Tomato, Onions	
<b>Chicken Caesar</b>	6.45
Romaine Lettuce, Croutons, Parmesan, Chicken	
<b>Buenos Aires</b>	6.95
Romaine Lettuce, Hearts of Palm, Pineapple, Ham	
<b>Spinach</b>	6.45
Spinach, Mushrooms, Hard-boiled Egg, Croutons	
<b>Oriental Spinach</b>	6.45
Spinach, Mandarin Oranges, Bacon Bits, Almonds	
<b>Tomato</b>	6.45
Tomato, Mozzarella, Blue Cheese, Hard-boiled Egg	
<b>Ensalada Rusa</b>	6.25
Potato Salad with Carrots, Green Peas, Mayo	
<b>Napolitana</b>	6.95
Fresh mozzarella, Tomato, Red Onion, Fresh Basil, Black Olives, Oregano, Olive Oil, Red Vinegar	
<b>Arugula</b>	6.45
Arugula, Caramelized Pears, Red Onion, Olive Oil	

## PIZZA

### On Fresh Homemade Tomato Sauce

	<u>Small</u>	<u>Med</u>	<u>Large</u>
<b>1. Mozzarella</b> Mozzarella, Oregano, Green Olives	10.25	13.45	15.65
<b>2, Five Quesos</b> Mozzarella, Provolone, Swiss, Parmesan, Monterrey Jack	13.30	15.60	17.90
<b>3. Verde</b> Mozzarella, Ham, Green Olives	13.30	15.60	17.90
<b>4. Napolitana</b> Mozzarella, Ham, Fresh Tomato, Garlic, Green Olives, Oregano	13.30	15.60	17.90
<b>5. Hawaiana</b> Mozzarella, Ham, Pineapple	13.30	15.60	17.90
<b>6. Sur</b> Mozzarella, Ham, Onion, Oregano	13.30	15.60	17.90
<b>7. Buenos Aires</b> Mozzarella, Ham, Hearts of Palm, Hard-boiled egg, Roasted red peppers, Salsa Golf	15.65	18.25	20.85
<b>8. Boca</b> Mozzarella, Ham, Fresh Tomato, Chopped Hard-boiled Egg, Oregano	13.30	15.60	17.90
<b>9. Roque</b> Mozzarella, Ham, Fresh Tomato, Blue Cheese, Oregano	13.30	15.60	17.90
<b>10. Tango</b> Mozzarella, Ham, Roasted red peppers, Oregano	13.30	15.60	17.90
<b>11. Primavera</b> Mozzarella, Bacon, Chopped Hard-boiled egg, Parmesan	13.30	15.60	17.90
<b>12. Panceta</b> Mozzarella, Bacon, Fresh Tomato, Oregano	13.30	15.60	17.90
<b>13. Chori</b> Mozzarella, Chorizo, Jalapeño, Roasted red peppers	13.30	15.60	17.90
<b>14. EITano</b> Mozzarella, Artichoke, Soppresatta, Parmesan cheese	13.30	15.60	17.90
<b>15. Choclo</b> Mozzarella, Bacon, Corn	13.30	15.60	17.90
<b>16. Mar del Plata</b> Mozzarella, Sautéed Shrimp, Garlic, Green Onions	13.90	16.20	18.50
<b>30. Belgrano</b> Mozzarella, Hearts of Palm, Blue Cheese	13.30	15.60	17.90
<b>31. Pesto</b> Pesto, Fresh Tomato, Chopped Hard-boiled Egg, Provolone, Parmesan	13.30	15.60	17.90
<b>32. La Cana</b> Mozzarella, Ham, Bacon, Pork Roast, Parmesan	15.65	18.25	20.85
<b>33. Alcahuete</b> Mozzarella, Artichoke, Fresh Basil, Fresh Tomato	13.30	15.60	17.90
<b>37. Rucula</b> Fresh Mozzarella, Arugula, Red Onion	13.30	15.60	17.90
<b>38. Porteña</b> Mozzarella, Prosciutto, Arugula, Parmesan	13.30	15.60	17.90
<b>39. Rio Negro</b> Mozzarella, Bacon, Sliced Pears, Fresh Mint Leaves	13.30	15.60	17.90
<b>40. Chapita</b> Mozzarella, Pineapple, Jalapeño, Fresh Mint Leaves	13.30	15.60	17.90

## PIZZA

### On Olive Oil

	<u>Small</u>	<u>Med</u>	<u>Large</u>
<b>17. Fugazza</b> Sautéed Onion, Oregano	10.25	13.45	16.65
<b>18. Fugazzetta</b> Mozzarella, Sautéed Onion, Oregano	13.30	15.60	17.90
<b>19. Margarita</b> Mozzarella, Fresh Tomato, Garlic, Basil	13.30	15.60	17.90
<b>20. Borges</b> Mozzarella, Spinach, Tomato, White sauce	13.30	15.60	17.90
<b>21. Calabresa</b> Mozzarella, Soppresatta, Roasted red pepper, Parsley, Parmesan	13.30	15.60	17.9
<b>22. Pollo</b> Mozzarella, Chicken, Green Onion, Fresh Tomato, Oregano	13.30	15.60	17.90
<b>23. San Isidro</b> Mozzarella, Bacon, Pineapple, Roasted red peppers, Parmesan	13.30	15.60	17.90
<b>24. Hongos</b> Mozzarella, Sautéed Mushrooms, White sauce	13.30	15.60	17.90
<b>25. Crudo</b> Mozzarella, Prosciutto, Sun-dried Tomato	13.30	15.60	17.90
<b>26. Humita</b> Mozzarella, Corn, Green Onion, White sauce	13.30	15.60	17.90
<b>27. Almagro</b> Mozzarella, Egg-Plant, Parmesan	13.30	15.60	17.90
<b>28. Tropical</b> Mozzarella, Ham, Pineapple, Orange slices, Coconut	13.30	15.60	17.90
<b>29. Carne</b> Mozzarella, Parmesan , Steak, Fresh Tomato	13.30	15.60	17.90
<b>34. Chacarita</b> Mozzarella, Artichoke, Fresh Tomato, Chopped Hard-boiled egg	13.30	15.60	17.90
<b>35. Recoleta</b> Mozzarella, Asparagus, Roasted red pepper, White sauce	13.30	15.60	17.90
<b>36. Pollo a la BBQ</b> Mozzarella, Chicken, Green Onion, Fresh Tomato, BBQ sauce	13.30	15.60	17.90

### **BUILD YOUR OWN PIZZA - Mozzarella with Tomato Sauce Base**

*Small - 10.25 Medium - 13.45 Large - 16.65*

#### **Toppings (Each)**

Ham, Bacon, Chicken, Anchovies, Chorizo, Soppresatta (Italian Salami), Pepperoni, Prosciutto, Shrimp, Steak, Pineapple, Hearts of Palm, Pickled Egg-plant, Artichokes, Pesto, Asparagus, Fresh Mozzarella

*Small.....2.00 Medium.....2.50 Large....3.00*

Fresh Tomato, Roasted Red Peppers, Sautéed Onion, Red Onion, Garlic, Fresh Basil, Green Onion, Arugula, Green Olives, Black Olives, Jalapeños, Spinach, Sun-dried Tomatoes, Sautéed Mushrooms, Corn, Chopped Hard Boiled Egg, Blue Cheese, Provolone, Swiss, Monterrey Jack

*Small.....1.00 Medium.....1.50 Large....2.00*

Build-a-Slice, up to two toppings 3.95

**Gluten Free Pizza Crust available in Personal size and 14"**

## DESSERTS

<b>Flan</b>	3.25
Spanish caramel custard	
<i>With Dulce de Leche &amp; Whipped Cream</i>	4.25
<b>Panqueque con Dulce de Leche y Crema</b>	4.95
Crepe with Dulce de Leche & Whipped Cream	
<i>Add Fresh Fruit or Gelato 2.00</i>	
<b>Tres Leches Cake</b>	4.95
Moist white cake layered with fruit	
<b>Almendrado</b>	4.95
Almond gelato rolled in almond praline , chocolate sauce	
<b>Arroz con Leche Frito</b>	4.95
Fried rice pudding	
<b>Pionono Supreme</b>	4.25
Chocolate covered cake roll with a dollop of gelato	
<b>Pastelitos Trio</b>	3.50
Trio of small fried pastries with sweet fillings	

## GELATO

*Made fresh daily in-house*

4 oz Cup - 2.90 • 6 oz Cup - 3.90 • 12 oz Cup - 6.75

*Availability of some gelato flavors may vary*

### **Cream Based**

Vanilla	Dulce de Leche	Super Chocolate	Strawberries 'n Cream
Chocolate Chip	Dulce de Leche Choc-chip	Dark Chocolate	Bananas 'n Cream
Mint Choc-chip	Dulce de Leche 'n Banana	Chocolate Almond	Coconut
Irish Cream	Dulce de Leche 'n Flan	Mocha	Coco-bana
Sambayón	Dulce de Leche White Choc	Nocciola (Hazelnut)	Almond
	Banana Split (swirl of DDL)	Peanut Butter	Pistachio

### **Water Based**

Lemon	Strawberry	Mango	Grapefruit
Lime	Raspberry	Golden Kiwi	Pineapple
Orange	Cherry	Peach	Melon

## COFFEE & Hot Drinks

Regular Drip	1.75
Espresso (Regular or Decaf)	2.50
Cortadito	2.75
Cappuccino, Latte	3.10
Hot Tea	1.90
Mate Cocido (Mate tea-bag)	1.90
Submarino (Hot Chocolate)	2.25

**WINE**  
**(Argentina)**

**TINTO - RED**

Trapiche Cabernet	18
Palo Negro Cabernet	21
La Linda Cabernet	21
Cassone Cabernet	21
Trapiche Malbec	18
La Linda Malbec	21
Palo Negro Malbec	21
Cassone Malbec	21
Cassone Reserva Malbec	29
Trapiche Merlot	18
El Portillo Pinot Noir	21

**BLANCO - WHITE**

Trapiche Torrontes	18
Zamba Pinot Grigio	19
Trapiche Chardonnay	18
Cassone Chardonnay	21
Arido Sauvignon Blanc	19
Palo Negro Sparkling	21

**Wine by the Glass**

**Tinto - Red**

Trapiche Cabernet	5
Cassone Cabernet	7
Trapiche Malbec	5
La Linda Malbec	7
Palo Negro Malbec	7
Cassone Malbec	7
Trapiche Merlot	5
El Portillo Pinot Noir	7

**Blanco - White**

Trapiche Chardonnay	5
Cassone Chardonnay	7
Trapiche Torrontes	5
Zamba Pinot Grigio	6
Arido Sauvignon Blanc	6

**Wine Drinks**

**Sangria Pitcher** - Red wine, Fruit 18

**Clericot Pitcher** - White wine, Fruit 18

**Wine Smoothie (Glass)** 8

Sparkling white wine with Gelato  
Lemon, Raspberry, Pineapple,  
Peach, Mango

**BEER**  
**Bottled**

**Domestic** 3.50

Budweiser  
Bud Light  
Coors  
Coors Light

**Imported** 4.50

Quilmes  
Corona  
Corona Light  
Dos XX Amber  
Heineken  
Heineken Light  
Newcastle Dark Ale  
Stella Artois

**Micro-brewed** 4.50

Anchor Steam  
Denver Pale Ale  
Widmer Hefeweizen  
Sam Adams Lager

**DRINK MIXES**

**Bottled**

**Mike's** 4.50

Hard Lemonade

**Bacardi Silver** 4.50

Mojito or Strawberry

**Vermouth Argentino** 6.50

**SOFT DRINKS**

**Bottled**

**Soda Pop** 2

Pepsi, Diet Pepsi  
Sierra Mist, Mountain Dew  
Orange Crush, Dr. Pepper  
Coke, Diet Coke, Root Beer

**Bottled Water** 2

Aquafina Non-Carbonated  
Crystal Geyser Sparkling Mineral

**Juice** 2.50

**Ocean Spray**

Orange, Apple, Cranberry,  
Ruby Red Grapefruit

**Nantucket Nectars**

Lemonade or Half & Half

**Lipton Unsweetened Iced Tea** 2.50

**Guayaki Iced Mate** 3.00

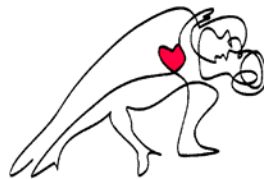
## BUENOS AIRES



**Buenos Aires**, a complex, energetic, and seductive port city, which stretches south-to-north along the Rio de la Plata, has been the gateway to **Argentina** for centuries.

“*Porteños*”, as the multinational people of Buenos Aires are known, possess an elaborate and rich cultural identity. They value their European heritage highly—Italian, German, French and Spanish, and the lifestyle and architecture are markedly more European than any other in South America.

For all its diversity, the elusive spirit of Argentina as a country is present everywhere in Buenos Aires. The national dance, the **tango**, is perhaps the best expression of that spirit- practiced in dance halls, parks, open plazas and ballrooms, it is a dance of intimate separation and common rhythm, combining both an elegant reserve and an exuberant passion.



BUENOS AIRES  
PIZZERIA

BAPizza.com  
Facebook.com/BAPizza