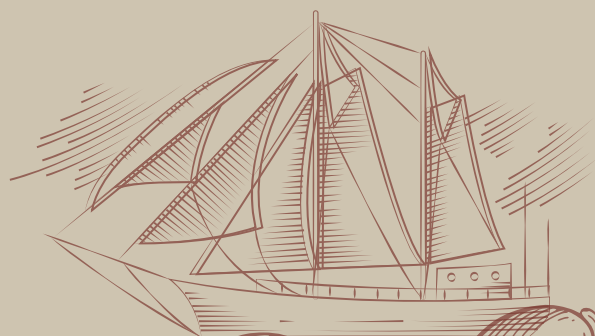




Menu

Sapori da vivere insieme. Benvenuti a 4gatti



Appetizer

Bruschetta | \$28.000

Toasted bread topped with cherry tomatoes, basil, olive oil and garlic.

Caprese | \$34.000

Buffalo cheese, tomato, basil, pesto and olive oil.

Burrata | \$35.000

Burrata cheese, tomato, basil, pesto and olive oil.

Vitel toné | \$35.000

Originating in the Piedmont region, slices of cooked beef accompanied by a sauce based on tuna loins, mayonnaise, anchovies, and capers.

Special Burrata | \$43.000

Burrata cheese, Serrano ham, fresh tomato, basil, pesto and olive oil.

Beef Carpaccio | \$46.000

Sliced beef, topped with arugula, parmesan cheese, and cherry tomatoes, dressed with lemon and olive oil.

Tabla de embutidos | \$89.000

(For 2 - 3 people)

Serrano ham, salami, buffalo mozzarella, Grana Padano, Gouda cheese, artichokes, olives and sun-dried tomatoes.

Hot appetizer

Squid Rings | \$39.000

Breaded squid rings, accompanied with house sauce.

Garlic shrimp | \$45.000

Shrimp sautéed in white wine, garlic, and olive oil on a layer of fresh lettuce, served with toasted bread.

Bruschetta Toscana New | \$40.000

Toasted bread gratin with mozzarella cheese, Serrano ham, and candied cherry tomatoes.

Eggplant Parmigana | \$36.000

Eggplant rolls stuffed with mushrooms, mozzarella cheese, pomodoro sauce and gratin with mozzarella.

Fiore di burrata e mortadella New | \$41.000

Burrata cheese wrapped in pistachio and mortadella, fried dough on a bed of arugula, authentic flavors of our land.

Tomato cream | \$28.000

Made with tomato, buffalo mozzarella and basil.

Zucca Gialla cream | \$28.000

Pumpkin cream with feta cheese, pesto and bread crumbs.

Salads

Octopus | \$48.000

Salad with chunks of octopus, arugula, carrots, celery, cherry tomatoes, diced boiled potatoes, dressed with lemon juice and olive oil.

Chicken | \$40.000

Salad with grilled chicken breast and fresh vegetables.

Chicken Caesar | \$38.000

Chicken, lettuce, parmesan cheese, croutons, and house dressing.

Mediterranean | \$51.000

Salad with shrimp, squid, fresh mushrooms, olives, lettuce, roasted white onion, dressed with pesto sauce and balsamic vinegar reduction.

Classic Caesar | \$29.000

Lettuce, parmesan, croutons and house dressing.



Special Burrata



Pastas

Pasta Principessa New | \$65.000

Spaghetti with crispy Serrano ham, cherry tomatoes sautéed with garlic, fresh burrata cheese, Parmesan cheese, and truffle oil.

Al pomodoro | \$37.000

Tagliatelle in tomato sauce and parmesan cheese.

Alfredo | \$39.000

Tagliatelle with butter and Parmesan cheese.

Arrabiata | \$37.000

Penne in spicy tomato sauce.

Carbonara | \$43.000

Spaghetti with guanciale, egg and pecorino cheese.

Amatriciana | \$43.000

Bucatini with guanciale, pomodoro sauce and pecorino cheese.

Puttanesca | \$43.000

Spaghetti with anchovies, black olives, capers, cherry tomatoes, and pomodoro sauce.

Bolognesa | \$43.000

Slow-cooked ground beef tagliatelle with tomato and vegetable sauce, Parmesan cheese topping.

Pasta alla Sorrentina | \$45.000

Penne with pieces of meat, tomato sauce and oven-baked mozzarella cheese.

Pasta e Polpette | \$43.000

Tagliatelle with meatballs, tomato sauce, and Parmesan cheese.

Pasta with chicken | \$45.000

Tagliatelle with chicken, mushrooms, cream, and Parmesan cheese.

Pesto | \$40.000

Penne in a sauce based on basil, almonds, olive oil, garlic and Parmesan cheese.

Pasta alla Norma | \$43.000

Orecchiette with eggplant chunks, basil, and salted ricotta cheese in pomodoro sauce.

Boscaiola | \$46.000

Tagliatelle, mushrooms, Italian chorizo, tomato sauce, cream and Parmesan cheese.

Potato gnocchi | \$46.000

Fresh potato-based pasta in pomodoro sauce or 4 cheeses.

4 formaggi | \$46.000

Penne with blue cheese, smoked cheese, mozzarella cheese, Parmesan cheese and cream.

Ravioli | \$46.000

Ravioli in artisanal pasta, filled with ricotta cheese and spinach, topped with Parmesan cheese and tomato or butter sauce.

Sea Ravioli | \$58.000

Ravioli with artisanal pasta in squid ink, filled with shrimp-based cream and burrata cheese, bathed in smoked shrimp sauce.

Lasagna | \$45.000

Four layers of artisanal pasta with tomato sauce, chicken or meat, mozzarella cheese and Parmesan cheese.

Vongole | \$45.000

Spaghettoni with clams, olive oil, garlic and white wine.

Frutti di mare | \$63.000

Spaghettoni with squid, shrimp, clams, mussels, octopus tentacles, cherry tomatoes and garlic.

Gamberetti e pomodorini | \$49.000

Spaghetti with shrimp, cherry tomatoes and pomodoro sauce.

Pasta with lobster | \$92.000

Lobster of approximately 300 gr sautéed with olive oil, garlic, cherry tomatoes and white wine on a bed of spaghettoni.



Meat

Choose 2 sides: potato wedges/fresh house salad/grilled vegetables

Grilled Tenderloin

| \$61.000

Approximately 300g of beef medallions.

Angus beef

| \$110.000

350 gr of New York strip.

Tenderloin in Mushroom Sauce

| \$64.000

Approximately 300g of beef in a mushroom and cream sauce.

Pork Milanese

| \$48.000

Marinated pork breaded Italian-style.

Tagliata di carne

| \$64.000

300g of meat medallions with arugula, cherry tomatoes, Parmesan cheese and olive oil.

Salsiccia italiana

| \$45.000

Grilled Tuscan artisan sausage.

Chicken

Choose 2 sides: potato wedges/fresh house salad/grilled vegetables

Grilled chicken breast

| \$42.000

Chicken alla Pizzaiola

| \$48.000

Chicken breast in tomato sauce and melted cheese.

Chicken breast in mushroom sauce

| \$48.000

In a sauce with mushrooms and cream.

Chicken Milanese

| \$48.000

Marinated and breaded chicken breast, Italian style,

Fish and Seafood

Choose 2 sides: potato wedges/fresh house salad/grilled vegetables

Grilled Octopus

| \$76.000

Grilled octopus tentacles on a bed of pumpkin puree.

Grilled Salmon Fillet

| \$57.000

Baked Sea Bass Fillet

| \$51.000

Sea Bass in Marinara Sauce

| \$69.000

Sea bass fillet with seafood in white wine, garlic and cherry tomatoes.

Mixed seafood platter

| \$66.000

Squid ring, shrimp, octopus tentacle, and breaded sea bass.

Mixed seafood platter

| \$96.000

(For 2 people)

Squid ring, shrimp, octopus tentacle, and breaded sea bass.

Grilled seafood platter

| \$66.000

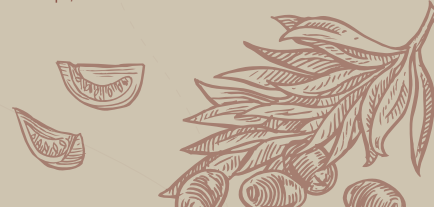
Sea bass fillet, mussels, shrimp, and marinated squid.

Grilled seafood platter

| \$96.000

(For 2 people)

Sea bass fillet, mussels, shrimp, and marinated squid.



Angus Beef



Specialties

Trippa al sugo

| \$52.000

Slow-cooked tripe in tomato sauce served with toasted house bread

Octopus Luciana Style

| \$79.000

Octopus tentacles in tomato sauce served with toasted house bread.

Ossobuco (braised veal shank) | \$60.000

New

Slow-cooked beef with vegetables, served on a bed of Alfredo pasta.

Children's menu

Pizza lovers

| \$35.000

Choose your classic mini pizza flavor + 1 soda or lemonade,

Pasta lovers

| \$36.000

80g of pasta in pomodoro or Alfredo sauce + 1 soda or lemonade.

Chicken Nuggets

| \$33.000

Served with potato wedges and house sauce



Pizzas

Traditional

Family

Also available in a keto (chicken, egg and parmesan) +\$17,000

Margherita 🍅🌿

Tomato sauce, mozzarella cheese and fresh basil.

| \$36.000

| \$65.000

Reina Margherita 🍅🌿

Pomodoro sauce, mozzarella, fresh tomato and garlic.

| \$38.000

| \$69.000

Ham & Cheese 🍅

Tomato sauce, mozzarella cheese and ham.

| \$38.000

| \$69.000

Wurstel e patatine 🍅

Tomato sauce, mozzarella cheese, sausage and French fries.

| \$41.000

| \$75.000

Vegetariana 🍅🌿

Tomato sauce, mozzarella cheese, mushrooms, onion, pepper and zucchini.

| \$44.000

| \$78.000

Rimini 🍅

Tomato sauce, mozzarella cheese, bacon and corn.

| \$39.000

| \$72.000

Hawaiian 🍅

Tomato sauce, mozzarella cheese, ham and pineapple..

| \$39.000

| \$72.000

Chicken and mushrooms 🍅

Tomato sauce, mozzarella cheese, chicken and mushrooms.

| \$42.000

| \$73.000

Diavola 🍅

Tomato sauce, mozzarella cheese and spicy salami.

| \$41.000

| \$73.000

Pepperoni 🍅

Tomato sauce, mozzarella cheese and pepperoni.

| \$41.000

| \$73.000

Romana 🍅

Tomato sauce, mozzarella cheese, anchovies, capers and oregano.

| \$42.000

| \$78.000

4 Cheeses 🍅

Tomato sauce, mozzarella cheese, blue cheese, gouda, and parmesan.

| \$46.000

| \$82.000

Toscana 🍅

Tomato sauce, mozzarella cheese, Serrano ham and Parmesan cheese.

| \$48.000

| \$87.000

Meat 🍅

Tomato sauce, mozzarella cheese, salami, ham, Italian sausage and bacon.

| \$49.000

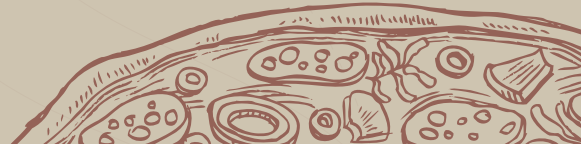
| \$88.000

4 Stagioni 🍅

Tomato sauce, mozzarella cheese, Italian sausage, artichokes, ham and olives.

| \$49.000

| \$88.000



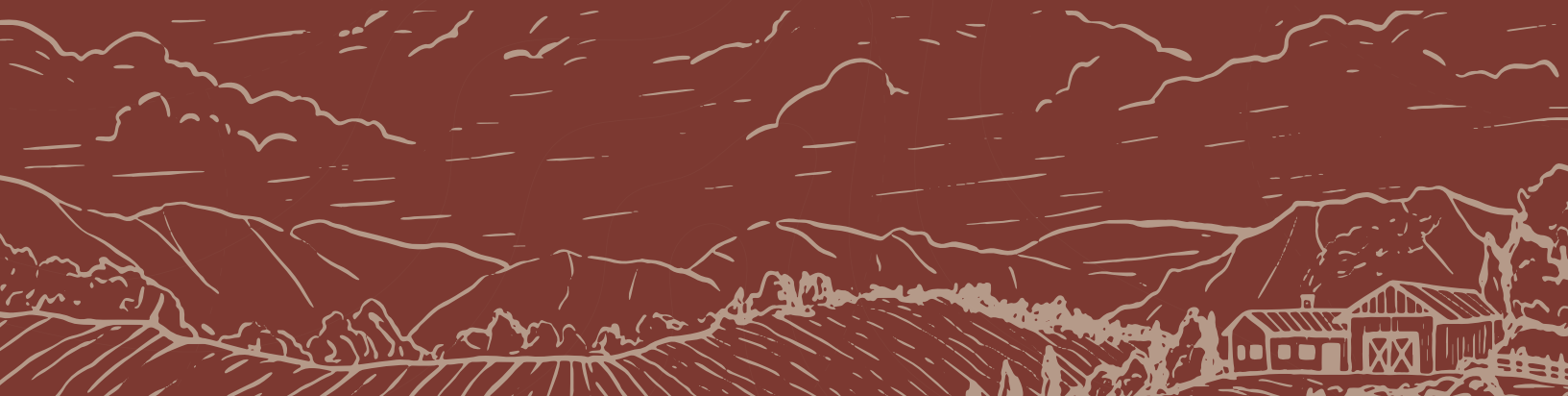


Pizza Truffata

Special pizzas

Also available in a keto base (chicken, egg and parmesan) +\$17,000

	Traditional	Family
Don Riccardo Mozzarella cheese, Serrano ham, arugula, cherry tomatoes, Parmesan cheese.	\$54.000	\$94.000
Pizza 4 Gatti 🍅 Tomato sauce, mozzarella cheese, mussels, squid rings, shrimp and parsley.	\$63.000	\$108.000
Dolce Emilia 🍅 New Tomato sauce, mozzarella cheese, caramelized onion, crispy Serrano ham and blue cheese.	\$52.000	\$87.000
Principessa 🍅 Tomato sauce, mozzarella cheese, burrata cheese and Serrano ham.	\$52.000	\$87.000
Delicada 🍅 Tomato sauce, mozzarella cheese, Serrano ham and blue cheese.	\$51.000	\$85.000
Truffata 🌿 Mozzarella cheese, buffalo cheese, mushrooms and truffle cream.	\$54.000	\$94.000
Norcia 🍅 Mozzarella cheese, artisan sausage, mushrooms and parmesan.	\$48.000	\$81.000
Pizza Bufala 🌿🍅 Tomato sauce, mozzarella cheese, buffalo cheese and fresh basil.	\$45.000	\$78.000
The Saporita 🍅 Pomodoro sauce, mozzarella cheese, salami, blue cheese and mushrooms.	\$50.000	\$88.000
Spring 🌿🍅 New Pomodoro sauce, mozzarella cheese, buffalo cheese, pesto, mushrooms and cherry tomatoes.	\$51.000	\$85.000



White wine

Glass of house wine

Bottle of house wine - Trame d'oro

Trebbiano Talamonti

Source

Sicilia	\$22.000
Sicilia	\$105.000
Abruzzo	\$140.000

Red wine

Glass of house wine

Bottle of house wine- Trame d'oro Rosso

MOI - Primitivo

Montetondo - Amarone DOC.

12 e mezzo - Primitivo

Papale - Primitivo di Manduria

Source

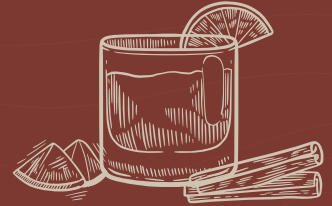
Sicilia	\$23.000
Sicilia	\$110.000
Puglia	\$126.000
Veneto	\$380.000
Puglia	\$170.000
Puglia	\$280.000

Italia in ogni sorso

Italy in every sip.



Cocktail



Negroni	\$32.000
Aperol Spritz	\$31.000
Cuba Libre	\$24.000
Mojito	\$26.000
Piña Colada	\$26.000

Margarita	\$26.000
Caipiroska	\$24.000
Vodka Tonic	\$27.000
Gin Tonic	\$31.000

Shot

Whisky Buchanans	\$27.000
Tequila	\$20.000
Ron	\$20.000
Aperol	\$22.000
Vodka	\$20.000

Digestive

Limoncello	\$25.000
Amaretto	\$25.000

Beer

Heineken	\$12.000
Tres cordilleras (negra/mulata)	\$13.000
Aguila	\$12.000
Aguila Light	\$12.000
Club Colombia	\$12.000
Corona	\$17.000
Stella	\$17.000
Peroni	\$17.000



Soft Drink

Mineral water 300 ml	\$7.000
Mineral water 500 ml	\$8.000
Tea Hatsu (White,Blue, Lilac y Yellow)	\$13.000
Flavored soda Hatsu	\$11.000
Soda Bretaña	\$7.000
Iced Tea	\$7.000

Gaseosa	\$7.000
Lemonade	\$13.000
Coconut, Cherry or Mint Lemonade	\$16.000
Italian Artisanal Soda Aranciata or Red Fruits.	\$17.000

Coffee and Hot drinks

Espresso	\$8.000
Double Espresso	\$12.000
Macchiato	\$9.000
Special coffee with Amaretto	\$20.000

Americano Coffee	\$8.000
Capuccino	\$10.000
Hot tea	\$7.000

Dessert

Also ask about our dessert of the day for \$26,000

Artisanal coffee tiramisu	\$22.000
Pistachio tiramisu	\$26.000

Mousse of chocolate	\$26.000
Baba napoletano	\$26.000

