

PANZOTIS

ITALO PERUANO RESTAURANT

Two cultures, one shared passion: celebrating life around the table. Where Italian tradition meets Peruvian vibrancy. Here, every recipe tells a story of encounters: ancestral techniques that blend, flavors that fall in love, and create something extraordinary. Because the best fusion isn't just about ingredients... it's about soul and joy. Come. Taste how the world feels when borders fade.

THE WELCOME

CAESAR SALAD S/. 28.00
Fresh salad with lettuce from the Inca Valley, cherry tomatoes, croutons, and Parmesan cheese, topped with Caesar dressing and an Andean touch.

ALPACA CARPACCIO S/. 29.00
Thin slices 4,000 meter high alpaca loin marinated in citrus juices and aromatic herbs, served with mézclum and toasted country bread.

HOMEMADE CREAM S/. 28.00
Delicious cream with fresh seasonal vegetables.

BRUSCHETTA S/. 25.00
Fresh chopped tomatoes in concase, olive oil, basil, garlic, and Maras salt, served on country bread.

TRIO ANTICUCHERO S/. 32.00
Beef tenderloin skewers, octopus skewers, and seasonal vegetables marinated in Nona's tradicional sauce.

TROUT CECICHE S/. 35.00
Classic Peruvian trout ceviche

ITALO-PERUVIAN CAUSA S/. 33.00
Crispy Andean potato causa served on a bed of avocado, topped with Mediterranean sauce and prosciutto chips

MAIN DISHES

OSOBUCO CON PAPARDELLE S/. 49.00
Our ossobuco, slow-cooked for 8 hours with wine and vegetables, served with creamed papardelle.

QUINOTO PANZOTIS S/. 49.00
Creamy quinotto accompanied with seasonal vegetables from the Valley of the Incas

SMOKED SHORT LAMB WITH TACU TACU S/. 50.00
Lamb from 4,000 meters above sea level, slow-cooked in our cilantro sauce, accompanied by sweet potato tacu tacu and White beans.

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LAMB AND PAPPARDELLE RAGU S/. 49.00
Tender lamb stew accompanied by our homemade mixed papardelle.

LOMO SALTADO WITH HUANCAINA STYLE RISSOTTO S/. 55.00
Juicy beef tenderloin sautéed with onion and tomatoes, accompanied by creamy risotto in a yellow chili sauce.

MARSALLA ALPACA LOIN WITH GNOCCHIS S/. 54.00
Tender alpaca loin with Marsalla sauce served with Andean potato gnocchi from Chinchero.

GRILLED TROUT WITH SWEET ROCOTO RISOTTO S/. 49.00
Grilled trout in our homemade sauce (onion, tomatoes, yellow chili pepper and chicha de jora), accompanied by a hot cilli pepper risotto

RISOTTO FUNGI S/. 48.00
Creamy mixed mushroom risotto scented with white truffle oil

RAVIOLES DE AJI DE GALLINA S/. 48.00
Ravioli filled with our classic Grandma's recipe aji de gallina

GARLIC PRAWNS WITH PANZOTTIS STYLE S/. 48.00
Sautéed prawns with candied garlic accompanied with pumpkin and sweet potato PANZOTTIS

FOUR CHEESE GNOCCHI S/. 45.00
Delicious four cheese gnocchi gratinated in our clay oven.

FETUCCINI CARBONARA S/. 45.00
Creamy fettuccine carbonara Panzotis style

LINGUINI PESTO S/. 43.00
Linguine in our signature pesto sauce accompanied by grilled chicken.

LINGUINI ALFREDO S/. 43.00
Linguine in a white sauce and ham..

CLAY OVEN GUINEA PIG S/. 90.00
Our oven-roasted guinea pig with fine Andean herbs served with grilled vegetables and Andean potatoes.

VEGETARIAN LASAGNA S/. 43.00
Confit tomato sauce, mixed vegetables, mozzarella cheese.

LASAGNA BOLOÑESA S/. 45.00
Our slow-cooked Bolognese sauce in 8 hours

HAMBURGUESA PANZOTIS S/. 47.00
Beef or alpaca búrguer, Brioche bread, lettuce, tomato pickles, caramelized onions, bacon, avocado

VEGAN QUINDO BURGUR S/. 39.00
Sweet potato and quinoa burger, squash, dry beans on vegan quínuia bread with lettuce, tomato, pickled vegetables and guacamole.

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OUR CLASSICS

LOMO SALTADO PANZOTIS S/. 55.00
Beef tenderloin sautéed with vegetables accompanied by fried Andean potatoes and rice

TALLARIN SALTADO S/. 55.00
Linguini with beef tenderloin and chicken, served with fresh seasonal vegetables all sauted in a wok

OUR PIZZAS

PIZZA PROSCIUTTO COTTO S/. 39.00
Confit tomato sauce, Mozzarella cheese, English ham

PIZZA PESTO S/. 42.00
Homemade pesto sauce, candied tomato sauce, grilled chicken with fine herbs, mozzarella cheese and Parmesan cheese.

VEGETARIAN PIZZA S/. 39.00
Candied tomato sauce, mozzarella cheese, and a mix of seasonal vegetables from our own Sacred Valley garden

HAWAIIAN PIZZA S/. 42.00
Confit tomato sauce, mozzarella cheese, roasted pineapple, English ham.

PROSCIUTTO AND PEAR PIZZA S/. 45.00
Cheese sauce, poached pears, prosciutto, blue cheese, honey and pecans

FOUR CHEESE PIZZA S/. 40.00
Confit tomato sauce, mozzarella cheese, Andean cheese, goat cheese and blue cheese.

SALAME PIZZA S/. 35.00
Confit tomato sauce, mozzarella cheese and salami.

PEPERONI PIZZA S/. 35.00
Confit tomato sauce, mozzarella cheese, peroni.

MARGARITA S/. 35.00
Basil, Confit tomato sauce, mozzarella cheese

POSTRES

VOLCAN DE CHOCOLATE S/. 25.00
Quillabambas Chocolate Volcano

PROFITEROLES S/. 25.00
An Italian dessert of profiteroles filled with homemade ice cream and chocolate fudge..

TIRAMISU S/. 25.00
Homemade Tiramisu

MOUSSE DE PISCO SOUR S/. 25.00
Our signature drink turned into a delicious mousse.

SEASONAL FRUIT COCKTAIL S/. 23.00
Seasonal fruit mix

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DRINKS

All Of Our Drinks Are Crafts Using Freshly Squeezed Juices, Homemade Mixes And Made From Local Fruit Crops.

WITH ALCOHOL
SOURS (2 X S/. 56.00) S/. 31.00

Pisco Sour
Maracuyá Sour
Chicha Sour
Kusykay Sour
Chilcano Sella

OUR CLASSICS
Mojito (White Rum, Mint Leaves, Lime) S/. 31.00
Negroni (Gin, Vermut, Campari) S/. 31.00
Gin And Tonic (Gin And Tonic Water) S/. 31.00
Kusykay Mule (Vodka, Craft Ginger Beer) S/. 31.00
Daiquiri (White Rum Seasonal Fruit) S/. 30.00
Old Fashioned (Bourbon, Angostura, Sugar) S/. 31.00
Wine By The Glass Red/white S/. 24.00

LOCAL CRAFT DRAFT BEER (500ml) S/. 26.00

Mundo Quechua:
CHOLD SOY PALE ALE (Juice and skin lime)
TAYTA IPA

BEER S/. 15.00
Cusqueña clásica, Cusqueña de trigo,
Cusqueña negra
Corona S/. 17.00
Stella Artois S/. 17.00

NON ALCOHOLIC DRINKS

Armina Dolce S/. 14.00
Atardecer Andino S/. 14.00
Limonada Panzotis S/. 14.00
Destello Refrescante S/. 14.00
El Inti S/. 15.00

HOT DRINKS

Infusión De La Abuela S/. 12.00
Chocolate Caliente S/. 15.00
Café Americano / Espresso S/. 10.00
Capuccino / Latte S/. 15.00
Té Piteado S/. 19.00

El servicio no esta incluido

