

PER INIZIARE

/ STARTERS

ANTIPASTO MISTO (2 persons)	395
Asiago cheese, smoked Provolone cheese, Fontina cheese and Gorgonzola cheese with Salami, Serrano ham, slices of Bresaola and Mortadella with Pistachio served with marinated artichokes, Kalamata olives and roasted peppers	
CALAMARI RIPIENI CON SALSA ARRABBIATA	220
Stuffed squids with shrimps, scallops, octopus and mussels in a spicy tomato sauce and gratinated with Parmesan cheese	
FRITTURA MISTA	265
Fried shrimps, squid, carrots and zucchini	
PROSCIUTTO E MELONE	245
Fine slices Prosciutto ham with roasted cantaloupe pearls	
TONNO TONNATO	320
Tempura Portobello stuffed with fine sliced tuna, arugula, dried tomatoes covered on a creamy capers sauce	

ANTIPASTI

/ HOT AND COLD APPETIZERS

 CARPACCIO DI MANZO	320
Fine slices beef fillet with Porcini mushrooms served with Kalamata olives, arugula, Parmesan cheese striped and capers, covered with lime and garlic vinaigrette	
 CARPACCIO DI TONNO	265
Fine slices of fresh tuna with orange, grapefruit and lime Supreme served with red onion, citrus vinaigrette and baby lettuce mix	
GRIGLIATA DI VERDURE MISTE	245
Zucchini, carrots, peppers and eggplant grilled with red onions rings marinated with pesto and gratinated with Fontina cheese	
TRIS DI BRUSCHETTE	245
Slices toasted focaccia bread with Cherry tomatoes, roasted peppers and Bresaola cheese with arugula	
BRUSCHETTA DI FUNGHI MISTI	245
Mushrooms mix prepared with olive oil, garlic and red crushed chilli over a toast Focaccia bread and gratinated with goat cheese	

INSALATE

/ SALADS

INSALATA CESARE	245
Organic Romaine lettuces covered with Caesar dressing with Parmesan cheese and garlic croutons	
INSALATA CAPRESE	245
Tomato slices with Mozzarella cheese with fresh Basil and marinated on olive oil, fresh oregano and balsamic vinegar	
INSALATA DI PERE	315
Organic lettuce mix with marinated pears in red wine served with Gorgonzola cheese, nuts and balsamic vinegar	
INSALATA AI FRUTTI DI MARE	315
Shrimp, octopus and "Chipirón" squid sautéed with garlic, lime, fine herbs and white wine served with organic lettuces salad and vegetables	

ZUPPE E CREME


/ SOUPS AND CREAMS

ZUPPA MINOSTRONE	190
Classic vegetable Soup with zucchini, carrot, spinach, tomato, white beans and spaghetti	
CREMA DI FUNGHI	190
Mushroom and Portobello mushroom cream with a touch of truffle oil served with breadsticks	
CREMA DI POMODORO BASILICO E VINO ROSSO	190
Ripe tomatoes cream with a touch of Barolo wine and macerated basil served with fried goat cheese and garlic croutons	

PASTE / PASTAS

LASGNA ALLA BOLOGNESE	315
Lasagna with ground beef, tomato sauce gratinated with Parmesan cheese	
LINGUINE AI FRUTTI DI MARE	350
Linguine with shrimps, mussels, clam, squid and tomato sauce	
SPAGHETTI ALLA CARBONARA	315
Served with bacon, onion, egg and Pecorino cheese	

Prices in Mexican Pesos / The prices include 16% VAT

 Consumption of uncooked products is under your own risk

FETTUCCINE ALFREDO 315
Prepared with Parmesan cheese and butter

PASTA FRESCA DI RAVIOLI CON GAMBERETTI E ARAGOSTA 395
Fresh Ravioli pasta stuffed with shrimp and lobster served with a creamy fresh basil sauce

CANELLONI RIPIENI 315
Cannelloni stuffed with spinach, Ricotta cheese and mushrooms topped with Pomodoro sauce and gratinated with Mozzarella and Parmesan cheese

PENNE ARRABBIATA 315
Served with tomato sauce and red crushed chilli with a touch of bacon

RIGATONI ALLA BOLOGNESE 315
Rigatoni pasta with ground beef, tomato sauce and Parmesan cheese

RISOTTI / RISOTTOS

RISOTTO ALLA MILANESE 315
Creamy Risotto prepared with butter, Parmesan cheese and saffron

RISOTTO AI FRUTTI DI MARE 395
Risotto with octopus, shrimps, scallops and mussels with tomato sauce

RISOTTO CON ASPARRAGI FINOCCHIO E MANDORLE 315
Risotto with asparagus, fennel, almonds flakes, butter and Parmesan cheese

PLATTO PRINCIPALE / MAIN DISHES

GRILIATA MISTA 670
Beef fillet, chicken leg, fresh salmon and Italian sausage accompanied by Arrabiata and veal gravy served with grilled vegetables and sliced potatoes to fine herbs

FILETTO DI PESCE SPIGOLA 530
Grilled Sea Bass fillet over roasted cambray potatoes with fine herbs served with cherry tomato and mussels

FILETTO DI POLLO AL MARSALA 395
Chicken breast medallions covered with creamy Marsala sauce served with spaghetti and mushrooms

GAMBERETTI AL LIMONCELLO 595
Grilled shrimps with limoncello liquor and Risotto with asparagus, fennel and almonds served with vegetables

POLLO AL LIMONE 395
Roasted chicken breast with skin covered with creamy capers and lime sauce served with Fettuccine Alfredo

TONNO CON SALSА VERGINE 530
Grilled tuna fillet marinated with olive oil, Cherry tomato, shallots, Kalamata olives, capers, basil, parsley and lime over spinach and slices Parmesan cheese

PER TERMINARE / DESSERTS

TIRAMISU 175

PANNACOTTA ALL'ARANCIA 175
Orange Pannacotta

CANNOLI SICILIANI 175
Cannoli stuffed with Mascarpone cheese, caramelized fruits, chocolate chips and pistachio

GELATI Y GHIACCIOLO / ICE CREAM & SHERBET


GELATO ALLE NOCCIOLA 210
Hazelnut ice cream

GELATO STRACCIATELLA 210
Vanilla ice cream with bits of dark chocolate

GELATO ALLA ARANCIA E CAMPARI 210
Orange and Campari sherbet

GHIACCIOLO AL LIMONE 210
Lemon sherbet

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