

# noi

RISTORANTE ITALIANO

## Antipasti ANTIPASTI FREDDI E CALDI

**TRITTICO DEL MARE** 4oz   490

Carpaccio Trilogy of Tuna, Salmon and Sea Bass, Tuscan Fennel Cappellini, Mustard and Truffle Vinaigrette

**BURRATA**  450

Burrata Cheese, Baby Spinach, Dried Cherry Tomatoes, Homemade Vinaigrette

**BRUSCHETTA ALLA CAMPAGNOLA**  360

Loaf Bread, Arugula, Cherry Tomatoes, Burrata Cheese, Balsamic Glaze, Portobello

**CARPACCIO ALBESE** 3oz 490

Beef, Arugula, Parmigiano Reggiano, Mushroom

**COZZE AL POMODORO E PANE SECCO** 8oz   480

Mussels in Tomato Sauce, Artisan Bread, Peperoncino Oil

**CARCIOFO AL FORNO**  240

Artichoke, Fontina Cheese Fonduta

**SCHIACCIATA** 390

Pizza Dough, Burrata Cheese, Arugula, Dehydrated Tomato, Mushroom, Prosciutto

## Insalate INSALATE

**INSALATA DEL BOSCO**  180

Arugula, Baby Spinach, Strawberry, Caramelized Walnut, Goat Cheese, Red Fruit Vinaigrette

**INSALATA CAPRESE**  240

Tomato, Mozzarella Cheese, Lettuce, Basil Pesto

## Zuppe LE NOSTRE ZUPPE

**CREMA DI PATATE E PORRI  
POLPETTE DI GRANCHIO** 2oz  290


Potato and Leek Cream, Crab Meat, Truffle Oil

**MINISTRONE ALLA GENOVESE**  180

Vegetables, Pomodoro Sauce, Basil Pesto, Pasta



 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# LA NOSTRA PASTA FRESCA

## LUNGA

### BUCATINI ALL'AMATRICIANA 190

Pancetta, Onion, Peperoncino, Pomodoro Sauce

### LASAGNA TRADIZIONALE 250

Bolognese Sauce, Bechamel Sauce, Mozzarella Cheese and Grana Padano Cheese

### LASAGNA AI FUNGHI SELVATICI E TARTUFO NERO 790

Wild Mushroom Lasagna, Black Truffle Pate

### BUCATINI CACIO E PEPE 190

Pecorino Cheese, Grana Padano Cheese, Butter, Black Pepper

### PAPPARDELLE AL RAGU DI AGNELLO 30z 290

Pappardelle with Lamb Ragù

### SPAGUETTI ALLA CARBONARA 180

Classic, Egg, Pecorino, Italian Guanciale, Pepper

### FETTUCCINE ALLA BOLOGNESE 60z 180

Fettuccine, Beef Bolognese Sauce

### FETTUCCINE NOI 50z 290

Shrimp, Italian Sausage, Dehydrated Tomato, Mushroom, Onion, Creamy Pomodoro Sauce

### TAGLIOLINI PANNA E PROSCIUTTO COTTO 290

Butter, Grana Padano Cheese, Onion, Cream, Prosciutto

### BUCATINI ALL'ANATRA 50z 210

Duck Ragù, White Wine, Butter

## CORTA

### PENNE ARRABBIATA 50z 190

Pasta Pluma, Arrabbiata Sauce, Basil

### GNOCCHI AI 4 FORMAGGI 390

Potato Dough, Four Cheese Sauce

## RIPIENA

### RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA 490

Pasta Filled with Ricotta Cheese, Bresaola, Arugula, Butter, Sag



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# Risotti




## NOSTRI RISOTTI

<b>AL GORGONZOLA E FICHI</b> 	280
Risotto with Gorgonzola, Moscato Fig Compote, Almonds	
<b>RISOTTO CON GAMBERI E ASPARAGI</b> <sup>6oz</sup> 	280
Shrimp, Asparagus, Pomodoro Sauce	
<b>RISOTTO ALLA MILANESE E ARAGOSTA</b> <sup>6oz</sup>   	1,800
Risotto with Saffron, Lobster Tail, Gold	
<b>NERO AI FRUTTI DI MARE</b> <sup>8oz</sup> 	450
Risotto with Squid Ink, Shrimps, Clams, Octopus, Mussels	

Risotto preparation time is 25-30 minutes.



# Pesce

## IPESCE

<b>FILETTO DI PESCE ALLO ZAFFERANO</b> <sup>6oz</sup>  	490
Catch of the Day, Saffron, Cherry Tomato, White Wine, Onion	
<b>PESCE DAL GIORNO</b> <sup>16oz</sup> 	Market Price
Whole Grilled Catch of The Day, Peperonata, Gremolata	


# Carni

## LE CARNI

<b>SALTIMBOCCA DI MAIALE</b> <sup>6oz</sup>	650
Pork Loin Sage, San Daniele Prosciutto, Chard, Mashed Potato, Masala Wine	
<b>BISTECCA ALLA FIORENTINA</b> <sup>28oz</sup>  	2,390
Porterhouse Steak, Rosemary Potatoes, Grilled Vegetables	
<b>RIB-EYE AI 4 FORMAGGI E FUNGHI MISTI</b> <sup>14oz</sup>	790
Rib – Eye, Gorgonzola Cheese Sauce, Mixed Mushrooms, White Truffle Oil	
<b>TAGLIATA ALL'ACETO BALSÁMICO</b> <sup>6oz</sup>	850
Beef Tenderloin, Arugula, Cherry Tomato, Grana Padano Cheese, Extra-Virgin Olive Oil, Balsamic Glaze	
<b>AGNELLO BRASATO AL CHIANTI CON PUREA DI SEDANO RAPA</b> <sup>17oz</sup>	690
Lamb Shank, Braised In Chianti, Celeriac Puree	



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# Pizza **LE PIZZE**

Try our handmade Roman & Neapolitan Pizza, with the best quality ingredients, 24-hour fermentation process that brings the best crust and dough natural flavors

## BIANCA

### CACIO E PEPE

Burrata, Fontina, Mozzarella and Gorgonzola, Fresh Pepper, Black Truffle Essence

360

### BOSCAIOLA

Mozzarella, Wild Mushrooms, Red Onion, Arugula, Roasted Garlic Oil

360

## ROSSA

### REGINA MARGHERITA

Cherry Tomato, Basil, Oregano, Olive Oil, Mozzarella

280

### NOI DUE

Burrata, Arugula, Prosciutto San Daniele

680

### VEGETARIANA

Mozzarella, Baby Zucchini, Eggplant, Roasted Pepper, Mushrooms, Garlic, Red Onion

280


### CAPRICCIOSA

Mozzarella, Pork Ham, Artichoke, Kalamata Olive, Mushrooms

290



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