

Antipasti FREDDI E CALDI

TRITICO DEL MARE 120g   590

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

BURRATA  550

Burrata Cheese, Baby Spinach, Dried Tomatoes, Oregano-Honey Vinaigrette

BRUSCHETTA ALLA CAMPAGNOLA  460

Loaf Bread, Arugula, Cherry Tomatoes, Burrata Cheese

CARPACCIO ALBESE 100g 780

Beef, Arugula, Parmigiano Reggiano

INVOLTINI DI MELANZANE ALLA PARMEGIANA 230

Eggplant Roll with San Daniele Prosciutto, Scamorza Cheese, Napolitana Sauce

COZZE AL POMODORO E PANE SECO 250g  480

Mussels in Tomato Sauce and Lemon Tea, Dry Bread, Peperoncino Oil

CARCIOFO AL FORNO  340

Artichoke, Fontina Cheese Fonduta, Mint

INSALATE

INSALATA VERDI E NOCCIOLE CIOCCOLATO  260

Arugula, Baby Spinach, Cambay Onion in White Wine, Hazelnuts in Chocolate, Roasted Pear Dressing

INSALATA DE EOLIANA  240

Potato, Red Bell Pepper, Red Onion, Cherry Tomato, Baby Zucchini, Capers, Olive Oil, Basil

Zuppe NOSTRE ZUPPE

CREMA DI ZUCCA E COSCIA DI QUAGLIA 30g 220

Cream of Pumpkin, Quail Thigh, Polenta

CREMA DI PATATE E PORRI POLPETTE DI GRANCHIO 50g   590

Potato Cream, Pore, Crab, Truffle

MINISTRONE ALLA GENOVESE  210

Seasonal Vegetable Soup, Short Pasta, Red Pesto



FISH



SEAFOOD




VEGAN



VEGETARIAN



GLUTEN FREE

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

LASAGNE AL FUNGHI SELVATICI DI TARTUFO NERO 300g  	1,400
Wild Mushroom Lasagna, Black Truffle Pate	
BUCATINI BURRO E FORMAGGIO	450
Bucatini, Butter, Parmigiano Reggiano	
PAPPARDELLE AL RAGU DI AGNELLO 100g	350
Pappardelle with Lamb Ragout	
SPAGHETTI ALLA CHITARRA E GRANCHIO 200g  	3,520
Spaghetti, Sicilian Pesto, Parmigiano Reggiano, King Crab	
FETTUCCINE ALL'ARRABIATA	310
Fettuccine, Arrabiata Sauce, Prosecco	

RIPIENA

RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA	490
Pasta Filled with Ricotta Cheese, Bresaola, Arugula, Butter, Sage	
CAPPELLETTI DI CODA DI MANZO 50g	310
Cappelletti Filled with Oxtail, Citrus Scent Jus	

CORTA

ORECCHIETTE SALSICCIA LUCANICA E CARCIOFO 80g	270
Orecchiette with Italian Sausage, Artichoke Heart, Pomodoro	
PENNE ALLA CALABRESE 	250
Feather Pasta, Eggplant, Marinara Sauce, Basil	
PENNE QUATTRO FORMAGGI E NOCI 	390
Feather Pasta, Four Cheese Sauce, Walnut	
GNOCCHI CARBONARA	390
Potato Dough, Guanciale, Pecorino Romano, Black Pepper, Egg	
CASARECCE GAMBERETTI E ZUCCHINE 80g 	520
Casarecce, Shrimp, Pomodoro, Baby Zucchini	



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Risotti

INOSTRI RISOTTI

NERO AI FRUTTI DI MARE 240g 	670
Risotto with Squid Ink, Shrimps, Clams, Octopus, Mussels	
AL GORGONZOLA E FICCHI 	330
Risotto with Gorgonzola, Moscato Fig Compote, Almonds	
VENTRIGLI DI MANZO AL POMODORO E PISELLI 60g	240
Risotto with Beef Sweetbreads, Pomodoro Sauce, Peas	
RISOTTO MILANESE DI ARAGOSTA 220g  	1,990
Risotto with Saffron, Lobster Tail, Gold	

Risotto preparation time is 25-30 minutes.







Carni

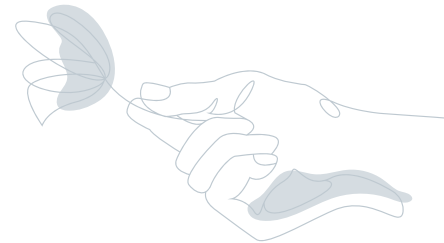
LE CARNI

ANATRA 350gr	850
Duck Breast, Strega Liqueur Sauce	
BISTECCA ALLA FIORENTINA 600g 	1,900
T-Bone Steak, Rosemary Potatoes	
FILETTO DI MANZO AL BRUNELLO E FAGGIOLI A LA CALABRESE 200g	1,300
Roasted Beef Tenderloin with Brunello Sauce, Broad Bean Compote, Eggplant	

Pesce


IPESCE

POLPO COLOSSALE AL ETNA 200g  	790
Grilled Octopus, Volcanic Potato, Basil Pesto, Balsamic	
FILETTO DI PESCE MEDITERRANEO 180g 	1200
Catch of the Day, Sicilian Sauce, Asparagus, Sweet Portobello, Pea Puree	
PESCE DAL GIORNO 	Market Price
Whole Grilled Catch of the Day, Peperonata, Gremolata	
SALMONE ALL VENETO 220g  	1300
Ora King, Tarragon, Honey, Lavender Sauce	



SALTIMBOCCA DI MALALE 180g	790
Pork loin, Sage, San Daniele Prosciutto, Chard, Mashed Potato	
STINCO DI AGNELLO BRASATO AL CHIANTI CON PUREA DI SEDANO RAPA 500g	1100
Lamb Shank Braised in Chianti, Celeriac Puree	

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Pizza LEPIZZE

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

690

NOI UNO

Mascarpone Cream, Smoked Speck, Asparagus, Mozzarella

850

MELA

Gorgonzola, Peperoncino, Walnut, Apple, Honey

520

BOSCAIOLA

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

650

MORTADELLA PISTACHIO DI BRONTE ^{80g}

Mortadella, Mozzarella, Pistachio Cream

530

ROSSA

REGINA MARGHERITA

Cherry Tomato, Basil, Oregano, Olive Oil, Mozzarella

430

NOI DUE ^{100g}

Burrata, Arugula, Pine Nuts, San Daniele Prosciutto, Pecorino, Raspberries

990

VEGETARIANA

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

350

MARE ^{210g}

Mozzarella, Clams, Octopus, Shrimps, Squid

650

QUATTRO STAGIONI ^{50g}

Mozzarella, Pork Ham, Artichoke, Kalamata Olives, Mushrooms


520

INSACCATI ^{120g}

Speck, Pork Ham, Italian Sausage

480



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