

Antipasti

ANTIPASTI FREDDI E CALDI

- TRITICO DEL MARE** 120g   580
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
- TARTARO DI SALMONE ORA KING** 160g    880
Ora King Salmon, Pistachio Pesto, Kalamata Olives, Orange Supreme
- CARPACCIO ALBESE** 120g 990
Beef, Arugula, Parmegiano Reggiano
- INVOLTINI DI MELANZANE ALLA PARMEGIANA** 220
Eggplant Roll with San Daniele Prosciutto, Scamorza Cheese, Napolitana Sauce
- COZZE AL POMODORO E PANE SECO** 250g  320
Mussels in Tomato Sauce and Lemon Tea, Dry Bread, Peperoncino Oil
- CARCIOFO AL FORNO**  250
Artichoke, Fontina Cheese Fonduta, Mint

Insalate

INSALATE

- INSALATA VERDI E NOCCIOLE CIOCCOLATO**  260
Arugula, Baby Spinach, Cambay Onions 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
- INSALATA DE LENTICCHIE GAMBERI** 120g  320
Warm Lentil Salad, Shrimps, Salicornia

Zuppe

LE NOSTRE ZUPPE

- CREMA DI ZUCCA E COSCIA DI QUAGLIA** 30g 220
Cream of Pumpkin, Quail Thigh, Polenta
- BRODO DI GRANCHIO MORO** 100g   590
Moorish Crab Broth, Romanesco Cabbage
- MINISTRONE ALLA GENOVESE**  210
Seasonal Vegetable Soup, Short Pasta, Red Pesto



LA NOSTRA PASTA FRESCA

LUNGA

LASAGNE AL FUNGHI SELVATICI DI TARTUFO NERO <small>350g</small>  	1,750
Wild Mushroom Lasagna, Black Truffle Pate	
BUCATINI BURRO E FORMAGGIO	450
Bucatini, Butter, Parmigiano Reggiano	
PAPPARDELLE AL RAGU DI AGNELLO <small>100g</small>	350
Pappardelle with Lamb Ragout	
SPAGHETTI ALLA CHITARRA E GRANCHIO <small>200g</small>  	3,400
Spaghetti, Sicilian Pesto, Parmigiano Reggiano, King Crab	
FETTUCCINE ALL'ARRABIATA	310
Green Fettuccine, Arrabiata Sauce, Prosecco	


RIPIENA

RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA	450
Pasta Filled with Ricotta Cheese, Bresaola, Arugula, Butter, Sage	
CAPPELETTI DI CODA DI MANZO <small>50g</small>	310
Cappeletti Filled with Oxtail, Citrus Scent Jus	

CORTA

ORECCHIETTE SALSICCIA LUCANICA E CARCIOFO <small>80g</small>	270
Orecchiette with Italian Sausage, Artichoke Heart, Pomodoro	
PENNE ALLA CALABRESE 	250
Eggplant Feather Pasta, Marinara Sauce, Basil	
GNOCCHI CARBONARA	390
Potato Dough, Guanciale, Pecorino Romano, Black Pepper, Egg	



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.

Risotti

INOSTRI RISOTTI

NERO AI FRUTTI DI MARE 240g 🍷 550
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 🍷 🍷 1,850
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

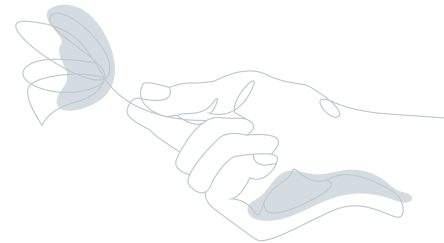
IPESCE

POLPO COLOSSALE AL ETNA 200g 🍷 🍷 720
Grilled Octopus, Volcanic Potato, Basil Pesto, Balsamic

FILETTO DI PESCE MEDITERRANEO 180g 🐟 650
Catch of the Day, Sicilian Sauce, Asparagus, Sweet Portobello, Pea Puree

PESCE DAL GIORNO 🐟 Market Price
Whole Grilled Catch of the Day, Peperonata, Gremolata

TONNO E CAPERI 160g 🐟 650
Tuna, Caper Sauce, Roasted Beet, Ortolana



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 680
Lamb Shank Braised in Chianti, Celeriac Puree

🐟 FISH 🍷 SEAFOOD 🌿 VEGAN 🌱 VEGETARIAN 🍷 GLUTEN FREE

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Pizze **LE PIZZE**

BIANCA

CACIO E PEPE

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

590

NOI UNO

Mascarpone Cream, Smoked Speck, Asparagus, Mozzarella

650

MELA

Gorgonzola, Peperoncino, Walnut, Apple, Honey

430

BOSCAIOLA

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

650

MORTADELLA PISTACHIO DI BRONTE ^{80g}

Mortadella, Mozzarella, Pistachio Cream

450

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

430



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