

Antipasti

ANTIPASTI FREDDI E CALDI

TRITICO DEL MARE 🐟🌾 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 🐟🌾🍷 750

Ora King Salmon, Pistachio Pesto, Kalamata Olives, Orange Supreme

INVOLTINI DI MELANZANE ALLA PARMEGIANA 220

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

COZZE AL POMODORO E PANE SECO 🍷 270

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

CARCIOFO AL FORNO 🌿 250

Artichoke, Fontina Cheese Fonduta, Mint

Insalate

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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 🍷 320

Warm Lentil Salad, Shrimps, Salicornia

Zuppe

LE NOSTRE ZUPPE

CREMA DI ZUCCA E COSCIA DI QUAGLIA 220

Cream of Pumpkin, Quail Thigh, Polenta

BRODO DI GRANCHIO MORO 🍷🍷 590

Moorish Crab Broth, Romanesco Cabbage

MINISTRONE ALLA GENOVESE 🌿 210

Seasonal Vegetable Soup, Short Pasta, Red Pesto



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

**LASAGNA AL FUNGHI DI BOSCO
E PROFUMO DI TARTUFO NERO**   1,650
Wild Mushroom Lasagna, Black Truffle Essence

PAPPARDELLE AL RAGU DI AGNELLO 350
Pappardelle with Lamb Ragout

**SPAGHETTI ALLA CHITARRA
E GRANCHIO**   2,800
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 310
Capeletti Filled with Oxtail,
Citrus Scent Jus

CORTA


**ORECCHIETTE SALSICCIA LUCANICA
E CARCIOFO** 270
Orecchiette with Italian Sausage,
Artichoke Heart, Pomodoro

PENNE ALLA CALABRESE  250
Eggplant Feather Pasta, Marinara Sauce, Basil

GNOCCHI CARBONARA 320
Potato Dough, Guanciale, Pecorino Romano,
Black Pepper, Egg



 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE

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Risotto **I NOSTRI RISOTTI**

NERO AI FRUTTI DI MARE 🍷 🌊 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 240
Risotto with Beef Sweetbreads, Pomodoro Sauce, Peas

MILANESE E GAMBERO 🍷 🌊 680
Risotto with Saffron, Langostino, Gold

Risotto preparation time is 25-30 minutes.

Pesce **I PESCE**

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

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

PESCE DAL GIORNO 🐟 650
Whole Grilled Catch of the Day, Peperonata, Gremolata

TONNO E CAPERI 🐟 310
Tuna, Caper Sauce, Roasted Beet, Ortolana

Carne **LE CARNI**

BISTECCA ALLA FIORENTINA 🌊 1,500
T-Bone Steak, Rosemary Potatoes

FILETTO DI MANZO AL BRUNELLO E FAGGIOLI A LA CALABRESE 1,200
Roasted Beef Tenderloin with Brunello Sauce, Broad Bean Compote, Eggplant

STINCO DI AGNELLO BRASATO AL CHIANTI CON PUREA DI SEDANO RAPA 680
Lamb Shank Braised in Chianti, Celeriac Puree



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Pizza **LE PIZZE**

BIANCA


CACIO E PEPE 430
Burrata, Fontina, Mozzarella and Gorgonzola,
Fresh Pepper, Black Truffle Essence


NOI UNO 650
Mascarpone Cream, Smoked Speck,
Asparagus, Mozzarella


MELA 430 
Gorgonzola, Peperoncino, Walnut,
Apple, Honey


BOSCAIOLA 650 
Mozzarella, Wild Mushrooms,
Red Onion, Burnt Garlic Oil, Arugula

ROSSA

REGINA MARGHERITA 430 
Cherry Tomato, Basil, Oregano,
Olive Oil, Burrata


NOI DUE 950 
Burrata, Arugula, Pine Nuts,
San Daniele Prosciutto, Pecorino,
Raspberries

VEGETARIANA 350 
Mozzarella, Baby Zucchini, Eggplant,
Roasted Pepper, Mushrooms, Garlic,
Red Onion

MARE 650 
Mozzarella, Clams, Octopus, Shrimps, Squid

QUATTRO STAGIONI 430
Mozzarella, Pork Ham, Artichoke,
Kalamata Olives, Mushrooms



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