

Antipasti FREDDI E CALDI

TRITICO DEL MARE 120g   590

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

BURRATA 361g  550

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

BRUSCHETTA ALLA CAMPAGNOLA 357g  460

Loaf Bread, Arugula, Cherry Tomatoes, Burrata Cheese

CARPACCIO ALBESE 100g 780

Beef, Arugula, Parmigiano Reggiano

INVOLTINI DI MELANZANE ALLA PARMEGIANA 265g 230

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

COZZE AL POMODORO E PANE SECO 250g  480

Mussels in Tomato Sauce, Dry Bread, Peperoncino Oil

CARCIOFO AL FORNO 201g  340

Artichoke, Fontina Cheese Fonduta

SCHIACCIATA 60g 510

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

Insalate INSALATE

INSALATA VERDI E NOCCIOLE 260

CIOCCOLATO 311g 

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

INSALATA DE EOLIANA 204g  240

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

Zuppe LENOSTRE 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 205g  210

Vegetables, Pomodoro Sauce, Basil 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

BUCATINI ALL'AMATRICIANA <small>100g</small>	280
Italian Guanciale, Onion, Chili Pepper, Tomato Sauce	
LASAGNA TRADIZIONALE <small>80g</small>	380
Bolognese Sauce, Béchamel Sauce, Mozzarella Cheese, Grana Padano	
LASAGNE AL FUNGHI SELVATICI DI TARTUFO NERO <small>300g</small>  	1,400
Wild Mushroom Lasagna, Black Truffle Pate	
BUCATINI BURRO E FORMAGGIO <small>235g</small>	450
Bucatini, Butter, Parmigiano Reggiano	
PAPPARDELLE AL RAGU DI AGNELLO <small>100g</small>	350
Pappardelle with Lamb Ragout	
SPAGHETTI AI FRUTTI DI MARE E ARAGOSTA <small>260g</small> 	380
Shrimp, Squid, Octopus, Clam, Mussels, Pomodoro	
<i>Add Pacific Lobster</i> <small>200g</small> 	1,450
FETTUCCINE ALL'ARRABIATA <small>356g</small>	310
Fettuccine, Arrabiata Sauce	
FETTUCCINE AL SALMONE <small>150g</small> 	310
Onion, Vodka, Pumpkin Blossom, Pink Sauce	

CORTA

ORECCHIETTE SALSICCIA LUCANICA E CARCIOFO <small>80g</small>	270
Orecchiette with Italian Sausage, Artichoke Heart, Pomodoro	
PENNE QUATTRO FORMAGGI E NOCI <small>249g</small> 	390
Feather Pasta, Four Cheese Sauce, Walnut	
GNOCCHI CARBONARA <small>348g</small>	390
Potato Dough, Guanciale, Pecorino Romano, Black Pepper, Egg	
CASARECCE GAMBERETTI E ZUCCHINE <small>80g</small> 	520
Casarecce, Shrimp, Pomodoro, Baby Zucchini	

RIPIENA

RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA <small>230g</small>	490
Pasta Filled with Ricotta Cheese, Bresaola, Arugula, Butter, Sage	
CAPPELLETTI DI CODA DI MANZO <small>50g</small>	310
Cappelletti Filled with Oxtail, Citrus Scent Jus	



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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 264g  330
Risotto with Gorgonzola, Moscato Fig Compote, Almonds



RISOTTO CON GAMBERI E ASPARAGI 100g  350
Shrimp, Asparagus, Pomodoro Sauce

RISOTTO MILANESE DI ARAGOSTA 220g   1,990
Risotto with Saffron, Lobster Tail, Gold


Risotto preparation time is 25-30 minutes.



Pesce

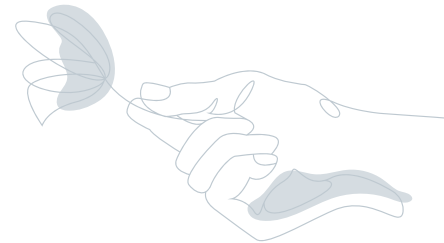
IPESCE

POLPO COLOSSALE AL ETNA 200g   790
Grilled Octopus, Volcanic Potato, Basil Pesto, Balsamic

FILETTO DI PESCE ALLO ZAFFERANO 180g  1,200
Catch of the day, Saffron, Cherry tomatoes, White wine, Onion

PESCE DAL GIORNO 473g  Market Price
Whole Grilled Catch of the Day, Peperonata, Gremolata

SALMONE ALL VENETO 220g   1,300
Ora King, Tarragon, Honey, Lavender Sauce



Carni

LECARNI

SALTIMBOCCA DI MALALE 180g 790
Pork Loin, Sage, San Daniele Prosciutto, Chard, Mashed Potato, Marsala Wine

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

ANATRA 350gr 850
Duck Breast, Strega Liqueur Sauce

STINCO DI AGNELLO BRASATO AL CHIANTI CON PUREA DI SEDANO RAPA 500g 1,100
Lamb Shank Braised in Chianti, Celeriac Puree

RIBEYE AI 4 FORMAGGI E FUNGHI MISTI 400g 1,200
Gorgonzola Cheese Sauce, Mixed Mushrooms, White Truffle Oil

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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, 11 inches diameter.

BIANCA

CACIO E PEPE

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

NOI UNO

Mascarpone Cream, Smoked Speck, Asparagus, Mozzarella

MELA

Gorgonzola, Peperoncino, Walnut, Apple, Honey

BOSCAIOLA

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

ROSSA

REGINA MARGHERITA

Cherry Tomato, Basil, Oregano, Olive Oil, Mozzarella

690

430

850

NOI DUE ^{100g}

Burrata, Arugula, San Daniele Prosciutto

950

VEGETARIANA

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

520

350

MARE ^{210g}

Mozzarella, Clams, Octopus, Shrimps, Squid

650

650

QUATTRO STAGIONI ^{50g}

Mozzarella, Pork Ham, Artichoke, Kalamata Olives, Mushrooms

520

INSACCATI ^{120g}

Speck, Pork Ham, Italian Sausage


480

PIZZA CON MORTADELLA E PISTACCHI ^{80g}

Mozzarella Cheese, Mortadella, Pistachio, Pomodoro Sauce

530



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