





## 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, Cambray 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



# LA NOSTRA PASTA FRESCA

## LUNGA

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

## RIPIENA


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

## CORTA

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



 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.

# Risotti

## INOSTRI RISOTTI

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

Risotto preparation time is 25-30 minutes.

# Carni

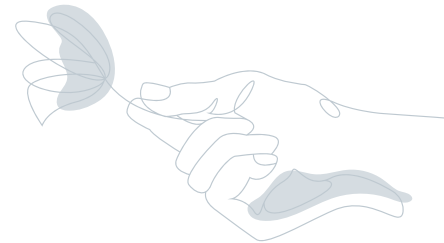
## LE CARNI

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

# Pesce

## IPESCE

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



<b>SALTIMBOCCA DI MALALE</b> 180g	790
Pork loin, Sage, San Daniele Prosciutto, Chard, Mashed Potato	
<b>STINCO DI AGNELLO BRASATO AL CHIANTI CON PUREA DI SEDANO RAPA</b> 500g	1100
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

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 <sup>80g</sup>

Mortadella, Mozzarella, Pistachio Cream

530

## ROSSA

### REGINA MARGHERITA

Cherry Tomato, Basil, Oregano, Olive Oil, Mozzarella

430

### NOI DUE <sup>100g</sup>

Burrata, Arugula, San Daniele Prosciutto

1100

### VEGETARIANA

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

350

### MARE <sup>210g</sup>

Mozzarella, Clams, Octopus, Shrimps, Squid

650

### QUATTRO STAGIONI <sup>50g</sup>

Mozzarella, Pork Ham, Artichoke, Kalamata Olives, Mushrooms


520

### INSACCATI <sup>120g</sup>

Speck, Pork Ham, Italian Sausage

480



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