



## Antipasti FREDDI E CALDI

<b>TRITICO DEL MARE</b> 120g	 	590
Carpaccio Trilogy of Tuna, Salmon and Sea Bass, Tuscan Fennel Cappellini, Mustard-Truffle Vinaigrette		
<b>BURRATA</b> 361g		550
Burrata Cheese, Baby Spinach, Dried Tomatoes, Oregano-Honey Vinaigrette		
<b>BRUSCHETTA ALLA CAMPAGNOLA</b> 357g		460
Loaf Bread, Arugula, Cherry Tomatoes, Burrata Cheese		
<b>CARPACCIO ALBESE</b> 100g		780
Beef, Arugula, Parmigiano Reggiano		
<b>INVOLTINI DI MELANZANE ALLA PARMEGIANA</b> 265g		230
Eggplant Roll with San Daniele Prosciutto, Mozzarella Cheese, Napolitana Sauce		
<b>COZZE AL POMODORO E PANE SECO</b> 250g	 	480
Mussels in Tomato Sauce, Dry Bread, Peperoncino Oil		
<b>CARCIOFO AL FORNO</b> 201g		340
Artichoke, Fontina Cheese Fonduta		
<b>SCHIACCIATA</b> 60g		510
Pizza Dough, Burrata Cheese, Arugula, Dehydrated Tomato, Mushroom, Prosciutto		

## INSALATE


<b>INSALATA VERDI E NOCCIOLE CIOCCOLATO</b> 311g		260
Arugula, Baby Spinach, Cambray Onion in White Wine, Hazelnuts in Chocolate, Roasted Pear Dressing		
<b>INSALATA DE EOLIANA</b> 204g		240
Potato, Red Bell Pepper, Red Onion, Cherry Tomato, Baby Zucchini, Capers, Olive Oil, Basil		

## Zuppe

<b>CREMA DI ZUCCA E COSCIA DI QUAGLIA</b> 30g		220
Cream of Pumpkin, Quail Thigh, Polenta		
<b>CREMA DI PATATE E PORRI POLPETTE DI GRANCHIO</b> 50g	 	590
Potato Cream, Pore, Crab, Truffle		
<b>MINISTRONE ALLA GENOVESE</b> 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** 100g 280  
Italian Guanciale, Onion, Chili Pepper, Tomato Sauce

**LASAGNA TRADIZIONALE** 80g 380  
Bolognese Sauce, Béchamel Sauce, Mozzarella Cheese, Grana Padano

**LASAGNE AL FUNGHI SELVATICI DI TARTUFO NERO** 300g 1,400    
Wild Mushroom Lasagna, Black Truffle Pate


**BUCATINI CACIO E PEPE** 235g 240   
Pecorino Cheese, Grana Padano Cheese, Butter, Black Pepper

**PAPPARDELLE AL RAGU DI AGNELLO** 100g 350  
Pappardelle with Lamb Ragout

**SPAGHETTI AI FRUTTI DI MARE E ARAGOSTA** 260g 380   
Shrimp, Squid, Octopus, Clam, Mussels, Pomodoro  
*Add Pacific Lobster* 200g 1,450 

**FETTUCCINE ALL'ARRABIATA** 356g 310  
Fettuccine, Arrabiata Sauce

**FETTUCCINE AL SALMONE** 150g 310   
Onion, Vodka, Pumpkin Blossom, Pink Sauce

**FETTUCCINE NOI** 160g 350   
Shrimp, Italian Sausage, Dehydrated Tomato, Mushroom, Onion, Cream, Pomodoro Sauce

**TAGLIOLINI PANNA E PROSCIUTTO COTTO** 100g 360  
Butter, Grana Padano Cheese, Onion, Cream, Pork Ham

**BUCATINI ALL'ANATRA** 150g 290  
Duck Ragù, White Wine, Butter

## CORTA

**PENNE QUATTRO FORMAGGI E NOCI** 249g 390   
Feather Pasta, Four Cheese Sauce, Walnut

**GNOCCHI CARBONARA** 348g 390  
Potato Dough, Guanciale, Pecorino Romano, Black Pepper, Egg

## RIPIENA

**RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA** 230g 490  
Pasta Filled with Ricotta Cheese, Bresaola, Arugula, Butter, Sage



FISH



SEAFOOD




VEGAN



VEGETARIAN



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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

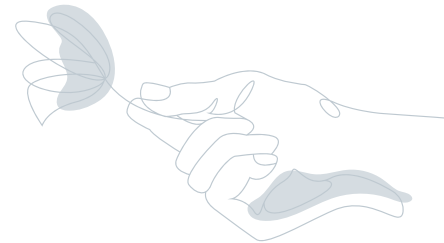
## IPESCE

**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

## LE CARNI

**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

**TAGLIATA ALL'ACETO BALSÁMICO** 160g 880  
Beef Filet, Arugula, Cherry Tomato, Grana Padano Cheese, Extra Virgin Olive Oil, Balsamic Cream

**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 <sup>100g</sup>

Burrata, Arugula, San Daniele Prosciutto

950

### VEGETARIANA

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

520

350

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

Mozzarella, Clams, Octopus, Shrimps, Squid

650

650

### CAPRICCIOSA <sup>50g</sup>

Mozzarella, Pork Ham, Artichoke, Kalamata Olives, Mushrooms

520

520

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

Speck, Pork Ham, Italian Sausage

480

480


### PIZZA CON MORTADELLA E PISTACCHI <sup>80g</sup>

Mozzarella Cheese, Mortadella, Pistachio, Pomodoro Sauce

530

530



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