

noi

RISTORANTE ITALIANO

Antipasti ANTIPASTI FREDDI E CALDI

TRITTICO DEL MARE 4oz   600

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

BURRATA  540

Burrata Cheese, Baby Spinach, Dried Cherry Tomatoes, Homemade Vinaigrette

BRUSCHETTA ALLA CAMPAGNOLA  430

Loaf Bread, Arugula, Cherry Tomatoes, Burrata Cheese, Balsamic Glaze, Portobello

CARPACCIO ALBESE 3oz 600

Beef, Arugula, Parmigiano Reggiano, Mushroom

COZZE AL POMODORO E PANE SECCO 8oz   590

Mussels in Tomato Sauce, Artisan Bread, Peperoncino Oil

Insalate INSALATE

INSALATA DEL BOSCO  290

Arugula, Baby Spinach, Strawberry, Caramelized Walnut, Goat Cheese, Red Fruit Vinaigrette

INSALATA CAPRESE  280

Tomato, Mozzarella Cheese, Lettuce, Basil Pesto

BARBABIETOLA DI GIARDINO  290

Arugula, Beet, Radish, Goat Cheese

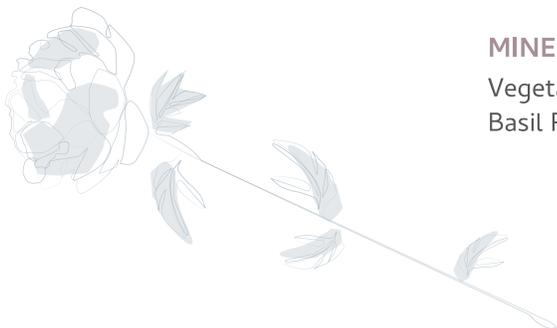
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CREMA DI PATATE E PORRI
POLPETTE DI GRANCHIO 2oz  350

Potato and Leek Cream, Crab Meat, Truffle Oil

MINISTRONE ALLA GENOVESE  290

Vegetables, Pomodoro Sauce, Basil Pesto, Pasta



 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

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 TRADIZIONALE 320

Bolognese Sauce, Bechamel Sauce,
Mozzarella Cheese and Grana Padano Cheese

**LASAGNA AI FUNGHI SELVATICI
E TARTUFO NERO** 950

Wild Mushroom Lasagna, Black Truffle Pate

BUCATINI CACIO E PEPE 320

Pecorino Cheese, Grana Padano Cheese,
Butter, Black Pepper

SPAGUETTI ALLA CARBONARA 290

Classic, Egg, Pecorino, Italian Guanciale, Pepper

FETTUCCINE ALLA BOLOGNESE 6oz 290

Fettuccine, Beef Bolognesa Sauce

FETTUCCINE NOI 5oz 350

Shrimp, Italian Sausage,
Dehydrated Tomato, Mushroom, Onion,
Creamy Pomodoro Sauce

CORTA

PENNE ALFREDO DI ROMA 6oz 380

Pasta Pluma, Alfredo Sauce, Chicken Breast

GNOCCHI AI 4 FORMAGGI 470

Potato Dough, Four Cheese Sauce

RIPIENA

RAVIOLLI RICOTTA FUNGHI 400

Mushroom Sauce, Butter, Parmigiano Cheese



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Risotti

INOSTRI RISOTTI

AL GORGONZOLA E FICHI  330
Risotto with Gorgonzola, Moscato Fig
Compote, Almonds

RISOTTO FUNGHI ^{6oz}  2,500
Mushrooms with Grana Padano,
Butter and Wagyu Slices

Risotto preparation time is 25-30 minutes.

Pesce

IPESCE

FILETTO DI PESCE ALLO ZAFFERANO ^{6oz}   590
Catch of the Day, Saffron, Cherry Tomato,
White Wine, Onion

FRUTTI DI MARE ^{16oz}   600
Shrimp, Octopus, Mussels,
Spicy Butter Sauce, Orzo Rice

TONNO ROSO AGLIO ^{6oz}   800
Potato Lasagna, Arugula, Honey Vinaigrette

ARAGOSTA GIALLA ECAPESANTE ^{6oz}   1,400
Lobster Tail, Mix Vegetables, Butter Sauce

Carni

LE CARNI

WAGYU RIB-EYE  Market Price

ANATRA CON PERA ^{8oz}  850
Duck, Mix Vegetables, Celeriac Puree,
Pears, Red Wine Sauce

BISTECCA ALLA FIORENTINA ^{28oz}   2,890
Porterhouse Steak, Rosemary Potatoes,
Grilled Vegetables

**RIB-EYE AI 4 FORMAGGI E
FUNGHI MISTI** ^{14oz} 950
Rib – Eye, Gorgonzola Cheese Sauce,
Mixed Mushrooms, White Truffle Oil

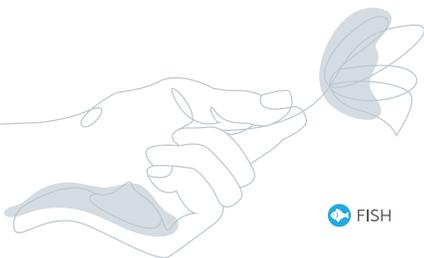
TAGLIATA ALL'ACETO BALSÁMICO ^{6oz} 1,000
Beef Tenderloin, Arugula, Cherry Tomato,
Grana Padano Cheese, Extra-Virgin Olive Oil,
Balsamic Glaze

ALI DI MANZO ^{8oz} 850
Beef Tenderloin, Thin Pasta, Pesto and
Marinara Sauce

**AGNELLO BRASATO AL CHIANTI CON
PUREA DI SEDANO RAPA** ^{17oz} 830
Lamb Shank, Braised In Chianti,
Celeriac Puree

NEW YORK STEAK AL PANE ^{12oz} 950
New York Steak, Butter Bruschetta,
Tomato Cherry

CORDERO RICOTTA ^{16oz}  1,800
Lamb Chop, Pea Puree, Ricotta
Cheese and Potato



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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

450

BOSCAIOLA

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

450

ROSSA

REGINA MARGHERITA

Cherry Tomato, Basil, Oregano, Olive Oil, Mozzarella

330

NOI DUE

Burrata, Arugula, Prosciutto San Daniele

820

VEGETARIANA

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

390

CAPRICCIOSA

Mozzarella, Pork Ham, Artichoke, Kalamata Olive, Mushrooms

410



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