

ANTIPASTI FREDDI E CALDI

CARPACCIO DI CERVO AFFUMICATO 710

Smoked Venison, Rucola, Parmesan Cheese, Lemon dressing

TRITICO DEL MARE 120 g 670

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

BURRATA 361 g 560

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

BRUSCHETTA ALLA CAMPAGNOLA 357 g 480

Loaf Bread, Arugula, Cherry Tomatoes Burrata Cheese

CARPACCIO ALBESE 100 g 780

Beef, Arugula, Parmigiano Reggiano

CALAMARI FRITTI 220 g 480

Squid, Carrot, Italian Zucchini Arrabbiata Sauce

COZZE AL POMODORO E PANE SECO 250 g 480

Mussels in Tomato Sauce, Dry Bread Peperoncino Oil

SCHIACCIATA 60 g 580

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

INSALATE

INSALATA CAPRESE 180 g 360

Tomato, Mozzarella Cheese, Basil Pesto Extra-Virgin Olive Oil

INSALATA AI FRUTTI DI BOSCO 180 g 310

Mixed Lettuce, Strawberry, Caramelized Walnut, Goat Cheese, Red Fruit Dressing

LE NOSTRE ZUPPE

CREMA DI PATATE E PORRI POLPETTE DI GRANCHIO 50 g 650

Potato Cream, Pore, Crab, Truffle

MINISTRONE ALLA GENOVESE 205 g 330

Vegetables, Pomodoro Sauce, Basil Pesto



LA NOSTRA PASTA FRESCA

DEL FORNO

LASAGNA AI FUNGHI ^{300g}
SELVATICI E TARTUFO NERO  
Wild Mushroom Lasagna, Black
Truffle pate

1,550

LASAGNA TRADIZIONALE ^{80 g}
Bolognesa Sauce, Béchamel Sauce
Mozzarella Cheese, Grana Padano

450

FETTUCCINE NOI ^{160 g} 

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

480

FETTUCCINE ALFREDO E PROSCIUTTO
COTTO ^{100g}
Butter, Grana Padano Cheese, Onion, Cream
Pork, Ham

480

LUNGA

BUCATINI ALL'AMATRICIANA ^{100 g}
Italian Guanciale, Onion Chili Peppe Tomato Sauce

380

BUCATINI CACIO E PEPE ^{235 g} 
Pecorino Cheese, Grana Padano Cheese, Butter
Black Pepper

380

SPAGHETTI AI FRUTTI DI MARE ^{260 g} 
Shrimp, Squid, Octopus, Clam
Mussels, Pomodoro

495

FETTUCCINE ALLA BOLOGNESE ^{200g}
Beef Ragú , Pomodoro, Onion
Celery, Carrot

550

SPAGHETTI CARBONARA ^{348 g}
Guanciale, Pecorino Romano
Black Pepper, Egg

460

BUCATINI ALL'ANATRA ^{150 g}
Duck Ragú, White Wine, Butter

460

CORTA

CASERECCIE ALL'ARRABBIATA ^{249 g} 
Feather Pasta, Arrabbiata Sauce

480

GNOCCHI QUATTRO FORMAGGI ^{348 g} 
Four Cheese Sauce, Walnut

550

CASERECCIE CON RAGU DI 
SELVAGGINA
Pasta With Ragù of Venison Wildbore and Lamb

560

RIPIENA

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

550



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE

Premium Culinary  20% 0% 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.

INOSTRI RISOTTI

IPESCE

FILETTO DI PESCE ALLO ZAFFERANO 180 g  1,350
Seabass, Saffron, Cherry tomatoes white wine
Onion

TOTOABA AL CARTOCCIO 220g  1,150
White Wine, Lemon, Capers, Garlic

GAMBERI AL LIMONE 160 g 640
Shrimp, Garlic, White Wine, Cherry
Tomato, Arugula, Citrus Dressing

RISSOTTO CON GAMBERI E ASPARAGI 100g  460
Shrimp, Asparagus, Pomodoro Sauce

RISOTTO MILANESE DI ARAGOSTA 220g  2,200
Risotto with Saffron, Lobster Tail, Gold

RISOTTO AI FUNGHI E TARTUFO 180g  670
Porcini Mushroom, Shimeji and Truffle Sauce

Risotto preparation time is 25-30 minutes.

LE CARNI

BISTECCA ALLA FIORENTINA 600g  2,200
T-Bone Steak, Rosemary Potatoes

TAGLIATA ALL'ACETO BAL 160g 1,100
Beef Filet, Arugula, Cherry Tomato, Grana Padano
Cheese, Extra Virgin Olive Oil, Balsamic Cream

MARE E TERRA  6,380
T-Bone 800g, Lobster Tail 500g, Baby Carrot
Asparagus, Roman Artichoke

FILETTO DI CERVO AL TARTUFO  1,650
Venison Filet with Wild Mushrooms and Truffle

POLLO ALLA PARMIGIANA 560
Chicken 200g, Pomodoro Sauce, Parmesan
Cream, Grilled Vegetables

STINCO DI AGNELLO BRASATO AL CHIANTI CON PUREA DI PATATE 500g  1,380
Lamb Shank Braised in Chianti, Potato Puree

RIBEYE AI 4 FORMAGGI E FUNGHI MISTI 400g  1,595
Gorgonzola Cheese Sauce, Mixed Mushrooms
White Truffle Oil

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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

750

BOSCAIOLA

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

750

ROSSA

REGINA MARGHERITA

Cherry Tomato, Basil, Oregano
Olive Oil, Mozzarella

480

NOI DUE ^{100g}

Burrata, Arugula, San Daniele Prosciutto

1,100

VEGETARIANA

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

480

CAPRICCIOSA ^{50g}

Mozzarella, Pork Ham, Artichoke
Kalamata Olives, Mushrooms

580

INSACCATI ^{120g}

Speck, Pork Ham, Italian Sausage

620

FAI LA TUA PIZZA

Ingredients:

750

- Pepperoni
- Onion
- Arugula
- Ham
- Shrimp
- Italian Sausage
- Speck
- Mushroom
- Artichokes
- Kalamata Olives
- Cherry Tomato



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