

noi

RISTORANTE ITALIANO

ANTIPASTI FREDDI E CALDI

- 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 Chees
- CARPACCIO ALBESE** 100 g 780
Beef, Arugula, Parmigiano Reggiano
- CALAMARI FRITTI** 220 g 420
Squid, Carrot, Italian Zucchini
Arrabbiata Sauce
- COZZE AL POMODORO E PANE SECO** 250 g  480
Mussels in Tomato Sauce, Dry Bread
Peperoncino Oil
- CARCIOFO AL FORNO** 201 g  425
Artichoke, Fontina Cheese Fonduta
- SCHIACCIATA** 60 g 580
Pizza Dough, Burrata Cheese, Arugula,
Dehydrated Tomato, Mushroom, Prosciutto

INSALATE


- INSALATA CAPRESE** 180 g  310
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  290
Vegetables, Pomodoro Sauce, Basil Pesto



 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.

LA NOSTRA PASTA FRESCA

LUNGA

BUCATINI ALL'AMATRICIANA 100 g	360	FETTUCCINE NOI 160 g 	460
Italian Guanciale, Onion, Chili Pepper Tomato Sauce		Shrimp, Italian Sausage, Dehydrated Tomato Mushroom, Onion, Cream, Pomodoro Sauce	
LASAGNA TRADIZIONALE 80 g	450	FETTUCCINE ALFREDO E PROSCIUTTO COTTO 100 g	480
Bolognese Sauce, Béchamel Sauce Mozzarella Cheese, Grana Padano		Butter, Grana Padano Cheese Onion, Cream, Pork Ham	
LASAGNE AL FUNGHI SELVATICI  	1,550	BUCATINI ALL'ANATRA 150 g	460
DI TARTUFO NERO 300 g		Duck Ragú, White Wine, Butter	
Wild Mushroom Lasagna, Black Truffle Pate			
BUCATINI CACIO E PEPE 235 g 	360		
Pecorino Cheese, Grana Padano Cheese, Butter Black Pepper			
PAPPARDELLE AL RAGU DI AGNELLO 100 g	385		
Pappardelle with Lamb Ragout			
SPAGHETTI AI FRUTTI DI MARE 260 g 	495	PENNE ALL'ARRABBIATA 249 g 	480
Shrimp, Squid, Octopus, Clam Mussels, Pomodoro		Feather Pasta, Arrabbiata Sauce	
FETTUCCINE ALLA BOLOGNESE 200g	550	GNOCCHI QUATTRO FORMAGGI 348 g 	550
Beef Ragú , Pomodoro, Onion Celery, Carrot		Four Cheese Sauce, Walnut	
SPAGHETTI CARBONARA 348 g	460		
Guanciale, Pecorino Romano Black Pepper, Egg			

CORTA


RIPIENA

RAVIOLI DI RICOTTA BRESAOLA E RUCOLA AL BURRO E SALVIA 230 g	550
Pasta Filled with Ricotta Cheese, Bresaola Arugula, Butter, Sage	

FRESH TRUFFLE (1g)  Market Price

Add it to any dish of your preference



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IPESCE

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

PESCE DAL GIORNO 700g   Market Price
Bell Pepper in pomodoro sauce and rosemary
potatoes


GAMBERI AL LIMONE 160g 610
Shrimp, Garlic, White Wine, Cherry
Tomato, Arugula, Citrus Dressing

LE CARNI

SALTIMBOCCA DI MALALE 180g 850
Pork Loin, Sage, San Daniele Prosciutto
Chard, Mashed Potato, Marsala Wine

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

INOSTRI RISOTTI

AL GORGONZOLA E FICCHI 264g  420
Risotto with Gorgonzola, Moscato Fig
Compote, Almonds

RISOTTO 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.


POLLO ALLA PARMIGIANA 510
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

420

CAPRICCIOSA 50g

Mozzarella, Pork Ham, Artichoke
Kalamata Olives, Mushrooms

580

INSACCATI 120g

Speck, Pork Ham, Italian Sausage

580


FAI LA TUA PIZZA

Ingredients:

750

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

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