

ANTIPASTI FREDDI E CALDI

CARPACCIO DI CERVO AFFUMICATO 650

Smoked Venison, Rucola, Parmesan Cheese, Lemon dressing

TTRITICO DEL MARE 120g 600

Carpaccio Trilogy of Tuna, Salmon and Sea Bass, Passion Fruit Dressing, Cherry Arugula, Fried Capers

BURRATA 361g 540

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

ASPARAGI GRATINATI 357g 390

Asparagus, Prosciutto Parma, Cheese Sauce

CARPACCIO ALBESE 100g 740

Beef, Arugula, Parmigiano Reggiano

CALAMARI FRITTI 220g 480

Squid 220g, Carrot, Italian Zucchini Arrabbiata Sauce

COZZE AL POMODORO E PANE SECO 250g 480

Mussels in Tomato Sauce, Dry Bread Peperoncino Oil

SCHIACCIATA 60g 420

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

INSALATE

INSALATA CAPRESE 180g 290

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

INSALATA AI FRUTTI DI BOSCO 180g 360

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

LE NOSTRE ZUPPE

CREMA DI PATATE E PORRI POLPETTE DI GRANCHIO 50g 650

Potato Cream, Pore, Crab, Truffle

MINISTRONE ALLA GENOVESE 205g 290

Vegetables, Pomodoro Sauce, Basil Pesto



LA NOSTRA PASTA FRESCA

DEL FORNO

LASAGNA AI FUNGHI SELVATICI E

TARTUFO NERO ^{300g}

Wild Mushroom Lasagna, Black Truffle pate

990

LASAGNA TRADIZIONALE ^{80 g}

Bolognese Sauce, Béchamel Sauce
Mozzarella Cheese, Grana Padano

380

LUNGA

FETTUCCINE CAPRESE ^{100 g}

Cherry Tomatoes, Garlic, Fresh Mozzarella and Pesto

420

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

Beef Ragú 200g, Pomodoro, Onion
Celery, Carrot

425

SPAGHETTI CARBONARA ^{348 g}

Guanciale, Pecorino Romano
Black Pepper, Egg

390

FETTUCCINE NOI ^{160 g}

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

480

FETTUCCINE ALFREDO E PROSCIUTTO COTTO ^{100 g}

Butter, Grana Padano Cheese
Onion, Cream, Pork Ham

425

BUCATINI ALL'ANATRA ^{150 g}

Duck Ragú, White Wine, Butter

390

CORTA

CASERECCHE ALL'ARRABBIATA ^{249 g}

Feather Pasta, Arrabbiata Sauce

480

GNOCCHI QUATTRO FORMAGGI ^{348 g}

Four Cheese Sauce, Walnut

490

CASERECCHE CON RAGU DI SELVAGGINA

Pasta With Ragú of Venison Wildbore and Lamb

660

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.

IPESCE

FILETTO DI PESCE ALLO ZAFFERANO 180g  950
Catch of the day, Saffron, Cherry tomatoes
White wine, Onion

TOTOABA AL CARTOCCIO 220g  980
White Wine, Lemon, Capers, Garlic

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

INOSTRI RISOTTI

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

LE CARNI

BISTECCA ALLA FLORENTINA 600g  2,650
T-Bone Steak, Rosemary Potatoes

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

ARAGOSTA AL BURRO E AGLIO 600g  3,260
Lobster Tail 600g, Butter, Garlic, and Mashed
potatoes

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

POLLO ALLA PARMIGIANA 200g 420
Chicken 200g, Pomodoro Sauce, Parmesan
Cream, Four cheese pasta

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

RIBEYE "PRIME" AI 4 FORMAGGI E FUNGHI  1,950
MISTI 400g
Gorgonzola Cheese Sauce, Mixed Mushrooms
White Truffle Oil

Risotto preparation time is 25-30 minutes.

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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

690

BOSCAIOLA

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

450

ROSSA

REGINA MARGHERITA

Cherry Tomato, Basil, Oregano
Olive Oil, Mozzarella

350

NOI DUE 100g

Burrata, Arugula, San Daniele Prosciutto

950

VEGETARIANA

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

390

CAPRICCIOSA 50g

Mozzarella, Pork Ham, Artichoke,
Kalamata Olives, Mushrooms

450

INSACCATI 120g

Speck, Pork Ham, Italian Sausage

590

FAI LA TUA PIZZA

Ingredients:

750

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



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