



RISTORANTE ITALIANO

ANTIPASTI FREDDI E CALDI

CARPACCIO DI CERVO AFFUMICATO 710

Smoked Venison, Rucola, Parmesan Cheese, Lemon dressing

TTRITICO DEL MARE 120g 670

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

BURRATA 361g 560

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

ASPARAGI GRATINATI 357g 480

Asparagus, Prosciutto Parma, Cheese Sauce

CARPACCIO ALBESE 100g 780

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 580

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

INSALATE

INSALATA CAPRESE 180g 360

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

INSALATA AI FRUTTI DI BOSCO 180g 310

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 330

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

DEL FORNO

LASAGNA AI FUNGHI SELVATICI E TARTUFO NERO 300g   1,550
Wild Mushroom Lasagna, Black Truffle pate

LASAGNA TRADIZIONALE 80 g 450
Bolognese Sauce, Béchamel Sauce
Mozzarella Cheese, Grana Padano

LUNGA

FETTUCCINE CAPRESE 100 g  420
Cherry Tomatoes, Garlic, Fresh Mozzarella and Pesto

BUCATINI CACIO E PEPE 235 g  380
Pecorino Cheese, Grana Padano Cheese, Butter
Black Pepper

SPAGHETTI AI FRUTTI DI MARE 260 g  495
Shrimp, Squid, Octopus, Clam
Mussels, Pomodoro

FETTUCCINE ALLA BOLOGNESE 550
Beef Ragú 200g, Pomodoro, Onion
Celery, Carrot

SPAGHETTI CARBONARA 348 g 460
Guanciale, Pecorino Romano
Black Pepper, Egg

FETTUCCINE NOI 160 g  480
Shrimp, Italian Sausage, Dehydrated Tomato
Mushroom, Onion, Cream, Pomodoro Sauce

FETTUCCINE ALFREDO E PROSCIUTTO COTTO 100 g 480
Butter, Grana Padano Cheese
Onion, Cream, Pork Ham

BUCATINI ALL'ANATRA 150 g 460
Duck Ragú, White Wine, Butter

CORTA

CASERECCHE ALL'ARRABBIATA 249 g  480
Feather Pasta, Arrabbiata Sauce

GNOCCHI QUATTRO FORMAGGI 348 g  550
Four Cheese Sauce, Walnut

CASERECCHE CON RAGU DI SELVAGGINA  560
Pasta With Ragú of Venison Wildbord and Lamb

RIPIENA

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

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IPESCE

FILETTO DI PESCE ALLO ZAFFERANO 180g  1,350
Catch of the day, Saffron, Cherry tomatoes
White wine, Onion

TOTOABA AL CARTOCCIO 220g  1,150
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  2,200
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

Risotto preparation time is 25-30 minutes.

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

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

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

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LA NOSTRA PASTA FRESCA

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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