



ASSAGGI

FRIED CALAMARI WITH MARINARA SAUCE CALAMAR FRITO CON SALSA MARINARA

Fried squid rings served with salad, tomato and caper sauce, olives and parsley

Anillos de calamar fritos acompañados de ensalada, salsa de tomate y alcaparras, aceitunas y perejil

DUCK STUFFED CANNELLONI WITH CRISPY PEARS AND PLUM CHUTNEY CANELÓN DE PATO CON PERAS CRUJIENTES Y CHUTNEY DE CIRUELA

Stuffed cannelloni with duck stew, glazed with port wine, with plum chutney and crispy pear

Cannelloni relleno de pato estofado, glaseado de Oporto, con chutney de ciruela y pera crujiente

EGGPLANT AND ZUCCHINI PARMIGIANA 🍆 BERENJENA Y CALABAZA A LA PARMIGIANA

Breaded and covered with mozzarella cheese and pomodoro sauce

Berenjena y calabaza empanizada cubierta de queso mozzarella y salsa pomodoro

PROVOLONE "IN CARROZZA" 🍆 PROVOLONE EN CARROZZA

Egg battered, melted provolone cheese with tomato sauce

Aperitivo de queso provolone fundido y capeado, con salsa de tomate

INSALATE

CAPRESE SALAD 🌿 **INSALATA CAPRESE**

Tomato and mozzarella salad topped
with olive oil and basil

*Ensalada clásica caprese de tomate y
queso mozzarella con aceite de oliva y albahaca*

PEAR SALAD WITH ARUGULA AND GORGONZOLA CREAM 🌿🌿 **ENSALADA DE PERA CON ARÚGULA Y CREMA DE GORGONZOLA**

Pear slices and arugula topped with creamy gorgonzola
cheese dressing and crispy spicy nuts

*Laminas de pera y arúgula servidas con aderezo de queso
gorgonzola y nuez crujiente con un toque picante*

SPINACH SALAD 🌿 **ENSALADA DE ESPINACAS**

Spinach salad, accompanied with strawberries, avocado, goat cheese with
ashes and caramelized pumpkin seed, poppy seed dressing

*Ensalada fresca de espinaca crujiente acompañada con fresas, queso de cabra
ceniza, semillas de calabaza caramelizadas y aderezo de semilla de amapola*

SEAFOOD SALAD **ENSALADA DEL MAR**

Seafood in lime vinaigrette, served with tomato, celery, lettuce,
accompanied with yogurt sorbet, rosemary and roasted garlic

*Mariscos con vinagreta de limón, servida con tomate, apio y lechugas,
acompañada de sorbete de yogurt, romero y ajo asado*

CARPACCIO

TUNA CARPACCIO WITH PARMESAN CHEESE CARPACCIO DE ATÚN CON LÁMINAS DE PARMESANO

Thinly sliced tuna and olive oil served
with parmesan cheese and kosher salt

*Láminas de atún perfumadas con aceite de oliva,
servido con queso parmesano y sal kosher*

TRUFFLED ESSENCE BEEF CARPACCIO CARPACCIO DE RES CON ESENCIA DE TRUFA

Thinly sliced beef fillet served with black truffle oil, mustard cream
dressing and crispy Italian breadsticks

*Rebanadas de corazón de filete, servido con aderezo de crema
de mostaza antigua, trufa negra y grissinis*

CARPACCIO DI MANZO TONNATO CARPACCIO TONNATO DE RES

Slow - cooked thinly sliced beef covered in creamy tuna dressing

*Finas láminas de res cocinada en baja temperatura, cubiertas con
un cremoso aderezo de atún*

ZUPPE

MUSHROOM TRUFFLED CAPPUCCINO 🍄🍷

Mushroom cappuccino with a pinch of truffle

Cappuchino de hongos con aroma de trufa

TOMATO BISQUE 🍅 **BISQUE DE TOMATE**

Herbed tomato bisque with fine herbs and ricotta cheese

Bisque de tomate perfumado con finas hierbas y ricotta

WHITE WINE MUSSELS 🍷
MEJILLONES AL VINO BLANCO

Mussels in white wine sauce with garlic and butter

Mejillones al vino blanco con ajo y mantequilla

MINISTRONE 🍃

Traditional vegetable soup with pasta

Sopa tradicional de vegetales acompañada con pasta

PASTA

**CREAMY FETTUCCINE WITH SHRIMP
AND SQUID INK**
**FETTUCCINE CREMOSO CON
CAMARONES Y SALSA NERO DI SEPIA**

Fettuccine topped with shrimp and
squid ink sauce

*Fettuccine bañado en salsa blanca con camarones,
servidos sobre una salsa al nero di sepia*

BUCATINI IN PINK SAUCE 🍷
BUCATINI EN SALSA ROSA

Served in a creamy tomato sauce, with fresh arugula,
cherry tomato and Parmesan cheese

*Servido en una cremosa salsa de tomate, con arugula
crujiente, tomate cherry y queso Parmesano*

PASTA

SPAGHETTI VONGOLE SPAGHETTI CON ALMEJAS

Pasta with clams, garlic and parsley sauce
Pasta con salsa de almejas, ajo y perejil

SPAGHETTI CARBONARA

Spaghetti with Parmesan sauce and crispy bacon
Spaghetti con salsa de Parmesano y tocino crocante

LASAGNA BOLOGNESE

Laminated pasta with beef ragout and melted cheese
Láminas de lasagna con ragout de carne y queso gratinado

VEGETARIAN CANNELLONI WITH RICOTTA CHEESE 🌱 CANELONES VEGETARIANOS CON RICOTTA

Stuffed with ricotta cheese and spinach, accompanied with vegetables and tomato sauce
Rellenos de queso ricotta y espinacas, acompañado de vegetales y salsa de tomate

SHRIMP STUFFED CONCHIGLIONI CONCHIGLIONI RELLENOS DE CAMARÓN

Stuffed with shrimp and vegetables stew, covered with creamy sauce and mozzarella cheese
Relleno de estofado de camarón con vegetales, cubierto de salsa cremosa y queso mozzarella

RAVIOLI DI FORMAGGIO WITH GRANA PADANO SAUCE RAVIOLI DI FORMAGGIO CON SALSA DE GRANA PADANO

Ravioli filled with ricotta, mascarpone and parmesan, accompanied with grana padano cheese cream
Ravioli relleno con ricotta, mascarpone y parmesano, acompañado de crema de queso grana padano

GNOCCHI WITH SAUTEED SPINACH AND 🌱 🍅 FRESH CHERRY TOMATO SAUCE GNOCCHI CON ESPINACAS SALTEADAS Y CALDILLO DE TOMATE CHERRY FRESCO

Potato gnocchi, served with cherry tomato sauce and sautéed spinach
Gnocchi de papa, servido con caldillo de tomate cherry fresco y espinacas salteadas

RISOTTO

GREEN RISOTTO WITH SEAFOOD RISOTTO VERDE CON MARISCOS

Spinach italian rice with sauted seafood
with garlic and white wine

*Arroz verde italiano con mariscos
salteados al ajo y vino blanco*

PARMIGIAN RISOTTO RISOTTO DE PARMEGGIANO

Served with crispy prosciutto and green peas
Servido con crujiente de prosciutto y chícharos

SAFFRON RISOTTO RISOTTO GIALLO

Saffron risotto served with white sausage and
gorgonzola cheese chunks

*Risotto al azafrán servido con chorizo blanco y
trozos de queso gorgonzola*

SECONDI

MUSHROOM-CRUSTED BEEF FILLET 
FILETE DE RES EN COSTRA DE HONGOS

Mushroom-crusteD beef fillet served with
vegetable puree and marsala sauce

*Filete de res en costra de hongos con
pure de vegetales y salsa marsala*

SICILIAN-STYLE SALMON
SALMÓN ESTILO SICILIANO

Served over a lemon cream and garlic mushrooms
with Mediterranean herbs

*Servido con crema de limón, hongos al ajo
y hierbas mediterráneas*

CHICKEN PARMIGIANA
POLLO A LA PARMIGIANA

Crispy, breaded chicken topped with tomato sauce
and cheese, served with a side of vegetables

*Pechuga de pollo empanizada gratinada con queso y
salsa de tomate acompañada de vegetales*

GHIOTTA FISH FILLET WITH CELERY SALAD
FILETE DE PESCADO A LA GHIOTTA
CON ENSALADILLA DE APIO

Fish fillet with tomato, capers, anchovies, and olives,
served with celery and herbs salad

*Filete de pescado estofado en salsa de tomate con
alcaparras, anchoas, aceitunas, servido con una fresca
ensalada de apio y hierbas*

BLACK OLIVE CRUSTED GROUPER
FILLET WITH PROSSECCO CREAM SAUCE
\$30.00 USD

FILETE DE MERO EN COSTRA NEGRA DE
ACEITUNAS CON CREMA DE PROSSECCO
\$600.00 MXN

LA NOSTRA PIZZA

MAPLE ROASTED APPLE PIZZA WITH BACON 🍴 **PIZZA DE MANZANA ASADA AL MAPLE CON TOCINO**

Covered with tomato sauce, Gorgonzola cheese,
roasted apples scented with maple honey and bacon

*Pizza cubierta con salsa de tomate, queso Gorgonzola,
manzanas asadas perfumadas con miel de maple y tocino*

PIZZA BIANCA WITH PROVOLONE CHEESE, BACON AND CARAMELIZED ONION **PIZZA BIANCA CON QUESO PROVOLONE AHUMADO, TOCINO Y CEBOLLA CARAMELIZADA**

Provolone cheese with bacon and caramelized onion

Queso Provolone con tocino y cebolla caramelizada

PIZZA BIANCA AI CUATRO FORMAGGI

Mozzarella, parmesan, gorgonzola and goat cheese

Queso Mozzarella, Parmesano, Gorgonzola y queso de cabra

PIZZA MARGHERITA 🍴

Classic margherita pizza with pomodoro sauce,
mozzarella and fresh basil

*Clásica pizza margarita con salsa pomodoro,
queso mozzarella y albahaca fresca*

PIZZA DI PROSCIUTTO E RUCULA

Prosciutto slices and arugula with a special homemade sauce

Finas tiras de prosciutto y arúgula con la salsa especial de la casa

PIZZA MI CARISA

Mushrooms, ham, salami and zucchini

Hongos, jamón, salami y calabacín

PIDE PIZZA WITH CARAMELIZED ONIONS, MARSALA MUSHROOMS AND BRIE CHEESE PAN PIDE CON CEBOLLAS CARAMELIZADAS, HONGOS AL MARSALA Y QUESO BRIE

Pide pizza, accompanied with caramelized onions, Brie cheese and mushroom stew with marsala

Pan Pide acompañado de cebollas caramelizadas, queso brie y hongos estofados al vino Marsala

CALZONE NAPOLITANO

Calzone napolitano with ricotta, mozzarella, salami and pomodoro sauce

Calzone napolitano con ricotta, mozzarella, salami y salsa pomodoro

FOCACCIA WITH PROSCIUTTO AND GOAT CHEESE FOCACCIA RELLENA CON PROSCIUTTO Y QUESO DE CABRA

With red onion and arugula

Con cebolla morada y arúgula

FOCACCIA WITH SALMON FOCACCIA RELLENA DE SALMÓN

Goat cheese, capers and red onion

Queso de cabra, alcaparra y cebolla morada

PANNA COTTA 
WITH BERRIES
PANNA COTTA AI
FRUTTI DI BOSCO

Cooked Italian cream
with berries

*Crema italiana cocida con
frutos del bosque*

TIRAMISÚ

Traditional Italian cake with
mascarpone cheese and coffee

*Pastelillo tradicional Italiano con
queso mascarpone y café*

"BELLA HELENA" PEAR
"BELLA HELENA" PERA

Chocolate Mousse and
English cream

*Mousse de chocolate y
crema inglesa*

SICILIAN CASSATTA
CASATTA SICILIANA

Ricotta cheese mousse, biscuit
and pistachio ice cream

*Mousse de queso Ricotta,
biscocho y helado de pistacho*

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ESTEREL CAKE

PASTEL ESTEREL

Almonds cake with chocolate
and strawberry gelée

*Pastel de almendras, chocolate
y gelée de fresa*

