

ANTIPASTI

	MXP	USD		MXP	USD
PARMIGIANA DI MELANZANE  (Berenjena, salsa de tomate, queso parmesano y mozzarella) <i>(Eggplant, tomato sauce, parmesan cheese & mozzarella)</i>	360	21	CARPACCIO DI TERRA (100gr láminas de res con limón real, arugula, parmesano y alcaparras) <i>(100g thinly-sliced beef in lemon juice, parmesan, arugula & capers)</i>	360	21
ANTIPASTO INVITA (Surtido de quesos, carnes frías, tomate deshidratado, alcachofa y aceituna) <i>(Selection of cheeses, charcuterie, dehydrated tomato, artichokes & olives)</i>	360	21	CARPACCIO DI MARE (100gr láminas de pescado, limón real, aceite de oliva, arúgula y alcaparras) <i>(100g thinly-sliced fish with lemon juice, olive oil, arugula & capers)</i>	360	21
PORTOBELLO AL GORGONZOLA (Portobello a la parrilla en salsa de queso gorgonzola) <i>(Grilled portobello mushroom in gorgonzola cheese sauce)</i>	240	14	INSALATA DI MARE E PATATE (100gr pulpo, 100 gr de camarón y 50 gr de callito con ajo, perejil, limón, cebolla morada y papas) <i>(100g octopus, 100 g shrimps, 50 g scallops with garlic, parsley, lemon, red onion & potatoes)</i>	450	26
BRUSCHETTA CLASSICA  (4pz tomate, ajo y albahaca) <i>(4pcs tomato, garlic & basil)</i>	160	9	INSALATA DI POLIPO (120gr pulpo, ajo, perejil y limón) <i>(120g octopus, garlic, parsley & lemon)</i>	360	21
CROSTINI AL PROSCIUTTO (4pz de pan casero crujiente, salsa de parmesano y prosciutto) <i>(4pcs of crispy home made bread, parmesan sauce & prosciutto)</i>	280	16	GAMBERI IN SALSA ROSA (200gr camarones salteados en salsa rosa) <i>(200g sauteed shrimp in pink sauce)</i>	360	21
CROSTINI AL SALMONE (4pz de pan casero crujiente, arugula y salmón ahumado) <i>(4pcs of crispy home made bread, arugula & smoked salmon)</i>	280	16	CALAMARI FRITTI (300gr calamar enharinados con salsa tartara) <i>(300g fried floured squid served with tartar)</i>	360	21
ARANCINI DI RISO (1pz de 80gr empanizada de arroz con queso, chicharos con salsa ragú o salsa trufada) <i>(1pc of 80g breaded rice with cheese, green peas with bolognese sauce or truffle sauce)</i>	70	4	FRITTURA DI MARE (100gr camarones, 50gr callo de almeja y 200gr calamar enharinados) <i>(100g floured shrimps, 50g scallops & 200g squid)</i>	450	26
MOZZARELLA & PROSCIUTTO (100gr de queso mozzarella y 100gr de prosciutto con arugula) <i>(100g mozzarella cheese & 100g prosciutto with arugula)</i>	360	21	PESCE FRITTO (100 gr de pescado frito con tomate cherry y salsa tartara) <i>(100 g fish with cherry tomatoes & tartara sauce)</i>	360	21



Platillo Vegetariano / Vegetarian Dish



Especialidad de la Nonna / Signature Dish



ZUPPE (SOUP)

MINISTRONE

(Sopa de verduras a la Italiana)
(Traditional Italian vegetable soup)

MXP | USD
240 | 13

INSALATE

ITALIANA

(Lechuga romana, tomate, cebolla morada, aceite extra virgen de oliva y vinagre balsámico)
(Romaine lettuce, tomatoes, red onion, extra virgin olive oil & balsamic vinegar)

MXP | USD
200 | 12

CESAR

(Lechuga romana, parmesano, anchoas y crotones)
(Romaine lettuce, parmesan cheese, anchovies & croutons)

240 | 14

GRECA

(Tomate, pepinos, aceitunas kalamata, queso feta, cebolla morada y pimienta, con vinagreta de cítricos y orégano)
(Tomatoes, cucumbers, kalamata olives, feta cheese, red onion & bell peppers with citrus vinaigrette & oregano)

240 | 14

MEDITERRÁNEA

(Lechuga orgánica, tomates cereza, queso de cabra, peras, nueces caramelizadas con aderezo de miel y mostaza)
(Mixed greens, cherry tomatoes, goat cheese, pears, caramelized pecans with mustard & honey dressing)

260 | 15

CAPRESE

(Tomate, queso mozzarella, pesto de albahaca y aceite de olivo extra virgen)
(Tomato, mozzarella cheese, pesto & extra virgin olive oil)

260 | 15






INVITA

(Arugula, espinacas, queso de cabra, queso gorgonzola, prosciutto, piña a la parrilla, nueces con vinagreta de balsámico y aceite extra virgen de olivo)
(Arugula, spinach, goat cheese, gorgonzola cheese, prosciutto, grill pineapple, pecans with balsamic vinegar & extra virgin olive oil vinaigrette)

300 | 18



PASTA

	MXP	USD		MXP	USD
LASAGNA 	400	19	GNOCCHI FATTI IN CASA	450	26
<i>(Bolognese sauce, bechamel & parmesan)</i>			<i>(Home made gnocchi a choice sauce: pesto, bolognese, tomato, butter, 4 cheeses or prosciutto & peas with creamy sauce)</i>		
FETTUCCINE AL RAGU	330	40	ORECCHIETTE SALSICCIA BROCCOLI	400	24
<i>(Fettuccine with bolognese sauce)</i>			<i>(Italian sausage & broccoli)</i>		
FETTUCCINE PANNA E FUNGHI 	330	19	PENNE AL SALMONE	450	26
<i>(Creamy sauce, Mushroom & parmesan)</i>			<i>(100g Smoked salmon with pink sauce and glazed onion)</i>		
FUSILLI PRIMAVERA 	330	19	PACCHERI SCAMPI	780	46
<i>(Vegetables, tomato sauce & spicy red pepper)</i>			<i>(8pcs sauteed crawfish in rose sauce or white wine sauce)</i>		
SPAGHETTI AL PESTO 	330	19	FUSILLI CON GRANCHIO	360	21
<i>(Basil, pine nuts, olive oil & parmesan)</i>			<i>(100g crab meat, cherry tomatoes with garlic, olive oil in pink sauce)</i>		
SPAGHETTI CARBONARA	330	19	LINGUINE FASOLARI	360	21
<i>(Egg, bacon & parmesan)</i>			<i>(3pcs Clams sauteed in white wine sauce, garlic & cherry tomatoes)</i>		
SPAGHETTI CON POLPETTE	400	24	LINGUINE FRUTTI DI MARE	450	26
<i>(Meatballs in tomato sauce & parmesan)</i>			<i>(50g Squid, 100g shrimps, 25g baby scallop & 6 pcs mussels in tomato sauce or white wine sauce)</i>		
SPAGHETTI VONGOLE	330	19	LINGUINE GAMBERI	550	32
<i>(300g White clams sauteed in white wine sauce, garlic & cherry tomatoes)</i>			<i>(180 gr Shrimps & 1 pc jumbo shrimp, in tomato or white wine sauce)</i>		
PENNE ALLA BOSCAIOLA	330	19	SPAGHETTI AL NERO DI SEPIA	550	32
<i>(Mushroom, pea, bacon in white wine sauce)</i>			<i>(180 gr Shrimps, 50g baby scallop with squid ink)</i>		
PENNE ALLA AMATRICIANA	330	19	RAVIOLI DI ARAGOSTA FATTI IN CASA	720	42
<i>(Tomato sauce, 80 gr bacon)</i>			<i>(8pcs Home made lobster ravioli with white wine sauce or pink sauce)</i>		
RISOTTO ALLA PESCATORA 	820	48	RAVIOLI 4 FORMAGGI TARTUFATI	600	35
<i>(60g Octopus, 100g shrimps, 50g squid, 60g mussels, 1 pc jumbo shrimp with white wine & cherry tomatoes)</i>			<i>(8pcs Home made 4 cheese ravioli truffle sauce)</i>		

 *Platillo Vegetariano / Vegetarian Dish*  *Especialidad de la Nonna / Signature Dish*
 *Pasta sin Gluten / Gluten-Free +40 MX / 2 USD*  *Tiempo de preparacion / Cooking time 20-30min*



MARE E TERRA

	MXP	USD		MXP	USD
PICCATINE DI POLLO (200gr pechuga de pollo enharinada con salsa de limón real, perejil y alcapparras con vegetales a la parrilla y puré de papa) <i>(200g lightly floured chicken breast with lemon sauce, parsley & capers with vegetables & mashed potatoes)</i>	400	24	GAMBERONI ALLA GRIGLIA (200gr camarón jumbo a la parrilla con salsa de vino blanco y perejil con vegetales a la parrilla y puré de papa) <i>(200g grilled jumbo shrimp with white wine sauce & parsley with vegetables & mashed potatoes)</i>	720	42
POLLO ALLA PARMIGIANA (200gr pechuga de pollo empanizada en salsa de tomate y mozzarella) <i>(200g pan-fried breaded chicken breast in tomato sauce and mozzarella cheese)</i>	450	26	GRIGLIATA DI MARE (100gr pesca local, 80gr de pulpo, 50gr calamar, 1 pz camaron jumbo con vegetales a la parilla y puré de papa) <i>(100g grilled local catch of the day, 80g octopus, 50g calamari, 1pc jumbo shrimp whit vegetables & mashed potatoes)</i>	800	47
PICCATINE DI VITELLO (200gr filete de ternera enharinada con salsa de limón real, perejil y alcapparras con vegetales a la parrilla y puré de papa) <i>(200g lightly floured veal fillet breast with lemon sauce, parsley & capers with vegetables & mashed potatoes)</i>	680	40	GRIGLIATA DI TERRA (150gr Filete de res, 100gr de pollo, 1 pz de salchicha italiana con vegetales a la parilla y puré de papa) <i>(150g beef fillet, 100g chicken, 1 pc italian sausage with vegetables and mashed potatoes)</i>	880	52
PESCE DEL GIORNO (200gr de pesca local a la parrilla, en salsa al vino blanco o napolitana con vegetales a la parrilla y puré de papa) <i>(200g grilled local catch of the day in white wine or napolitan sauce with vegetables & mashed potatoes)</i>	540	32	FILETTO AL MARSALA (200gr filete de res en salsa de vino Marsala, fettuccine, portobello y salsa de gorgonzola) (200g beef fillet in Marsala wine sauce, fettuccine, portobello mushroom with gorgonzola cheese sauce)	880	52
SALMONE ALLA GRIGLIA (200gr de salmón, salsa pesto, espárragos con fettuccine fresco aglio-olio y peperoncino) <i>(200g salmon, pesto sauce, asparagus with fettuccine aglio-olio & chili peppers)</i>	780	46	RIB EYE ALLA GRIGLIA NACIONAL RIB EYE ALLA GRIGLIA PRIME (400gr rib eye con vegetales a la parrilla y puré de papa) <i>(400g grilled rib eye with vegetables & mashed potatoes)</i>	820 48 1500 88	
POLIPO ALLA GRIGLIA (180gr de pulpo, papas y espárragos a la parrilla con salsa de vino blanco) <i>(180g grilled octopus, potatoes & asparagus with white wine sauce)</i>	540	32	COSTOLETTE DI AGNELLO ALLA GRIGLIA (costilla de cordero parrillada, con puré de papa y espárragos) HALF PORTION (grilled racks lamb, with mashed potatoes and asparagus)	1500 88 850 50	

GUARNICIONES | SIDE DISHES

Puré de papa y verduras o 1/2 orden de pasta sencilla | Mashed potatoes and vegetables or 1/2 order pasta

SIDE PASTA \$150 MX / 9 USD

Pomodoro / Aglioglio / Alfredo

GUARNICION ADICIONAL | Extra side dish

Pollo/Chicken +140MX/8USD Albóndiga/Meat Ball +70MX/4USD

Camarón/Shrimp +40MX/2USD / JUMBO +120MX/7USD



SURF & TURF

990

|

55

(200gr filete de res y 3 pz de camarón U10 a la parrilla con fettuccine alfredo)

(200g beef filet & 3 pc grilled U10 shrimp with fettucine alfredo)

Cigala/Crawfish +90MX/6USD