



“ Nessun amore e' piu' sincero dell'amore per il cibo”

George Bernard Shaw

“ Dio fece il cibo, ma certo il diavolo fece i cuochi”

James Joyce



Ci siamo trasferiti dall'Italia per vivere in questo Paradiso della Pesca ed anche per deliziarvi e sorprendervi con la nostra Cucina tradizionale e con i sapori Mediterranei di piatti semplici e genuini. Tutti i prodotti Italiani usati sono originali e cucinati 100% all'Italiana!

We moved from Italy to live here in this Fishing Paradise and also for delight you and surprise you with our Traditional Cuisine and with Mediterranean flavors of simply and genuine plates. All the Italian products that we use are original and we cook 100% Italian!

Claudia y Fabrizio



BREAKFASTS

EGGS YOUR WAY

- Italian Sausage
 - Bacon
 - Large Italian Ham Biscuit
 - Longaniza
- \$225.00 pesos

OMELLETES

- Brie and mortadella cheese
 - Vegetarian
 - Monterrey Jack cheese and one topping of your choice
 - Italian sausage
 - Ham leg, Italian biscotto
 - Pancetta
- \$225.00 pesos

BENEDICTOS

- Classic (Ham) \$250.00 pesos
- Royale (Salmon) \$290.00 pesos
- Fiorentinos (Spinach) \$225.00 pesos

POACHED EGGS WITH PECORINO FONDUTA

- 2 Poached eggs with pecorino fonduta, served with pot beans.
- \$225.00 pesos

MILANESE EGGS (MILAN STYLE)

- 2 fried eggs served on a bed of steamed asparagus with sauce, butter, and Parmesan cheese.
- \$250.00 pesos

FRIED EGGS WITH TRUFFLES

\$350.00 pesos



BREAKFASTS

PURGATORY EGGS

2 fried eggs served in a pan with tomato sauce, chopped tomato, garlic, and basil.
\$225.00 pesos

FUNGHI EGGS

Scrambled eggs with mixed mushrooms.
\$225.00 pesos

FRITATA (Egg Cake)

With milk, Parmesan cheese, and
- Onion or Potato
\$290.00 pesos
Extra;
- Pancetta or Italian Sausage
or Asparagus.
\$340.00 pesos

SWISS-STYLE RÖSTI POTATOES

- Plain
- Pancetta
- Sausage
\$225.00 pesos

SALATA D'UNCHERRY PASTA TORTA

-Zucchini, provolone, and egg.
-Leek sausage and egg.
-Gorgonzola, pear, walnut, and egg.
\$225.00 pesos

AVOCADO TOAST

Scrambled egg served on artisan bread, toasted with spinach, cherry tomatoes, and avocado.
\$225.00 pesos



SWEET SELECTION

SEASONAL FRUIT PLATTER

Papaya, Pineapple, Watermelon, Cantaloupe, and Kiwi
-Yogurt -Granola -Cottage
\$165.00 pesos

FRENCH BREAD

\$225.00 PESOS

FRENCH BRIOCHE

\$100.00 pesos
Stuffed \$130 pesos

BOMBOLONE (FILLED DONUT)

-Creme anglaise
-Jam of your choice
\$90.00 pesos

HOUSE JAMS

-Mango with Cardamom
-Strawberry
-Red Berries
-Coffee
-Confit Orange
\$30.00 pesos each



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