



“ 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

ANTIPASTI

CAPRESE

Bufala mozzarella slices with cherry tomato, extra virgin olive oil and basil.

\$420

PARMIGIANA DI MELANZANE

Eggplant slices baked pie with mozzarella, tomato sauce, topped with parmesan.

\$390

CARPACCIO DI CARNE

Raw beef filet thin slices with olive oil, lime, salt, pepper and parmesan slices.

\$470

TARTARE DI PESCE

Finely chopped fish filet with capers, shallots, strawberries and mustard-flavored extra-virgin olive oil.

\$430

SALADS

INSALATA DELLA CASA

Mixed lettuces, cherry tomato, kalamata olives, cucumbers, raisins, dressed with extra virgin olive oil, balsamic vinegar, salt and pepper.

\$320

INSALATA DI POLLO

Chicken breast, mixed lettuces, sweetcorn, black olives, raisins dressed with extra-virgin olive oil, balsamic vinegar, salt and pepper.

\$350

INSALATA DI GAMBERI

Shrimp on mixed lettuces, capers, bell peppers, avocado, dressed with extra virgin olive oil vinagrette sauce, balsamic, salt and pepper.

\$510

INSALATA DI GAMBERI

Seafood salad, shrimp, octopus, baby squid, celery, extra virgin olive oil served on bed of cooked potatoes.

\$520

CESAR SALAD - MY WAY...

Cesar salad (Based on original recipe of 1924)

With roman lettuce, boiled egg, croutons and vinagrette dressing.

\$290

PRIMI PIATTI

TAGLIATELLE ALLA PESCATORA

With shrimp, garlic, tomatoes, cream and chile (Light spicy)

\$460

TAGLIATELLE ALLA BOLOGNESE

With traditional red meat sauce.

\$390

TAGLIATELLE MARE E MONTI

Shrimp and mushrooms sautéed with cognac, garlic, parsley and cream.

\$470

GNOCCHI DI PATATE

Potato gnocchi served with:

- Rose sauce (Tomatoes and cream)
- 4 formaggi sauce (Four cheeses)
- Butter and Sage

\$390

FETTUCCINE ALFREDO

Fettuccine served three styles:

- Traditional butter, cream and parmesan \$390
- Shrimp and cream \$470
- Chicken, ham and cream \$440

LASAGNA

Traditional lasagna with red meat sauce and bechamel.

\$470

PASTE DI GRANO DURO

PENNE ALL'ARRABBIATA

Short pasta seasoned with chile habanero, garlic, sautéed in extra-virgin olive oil and cherry tomatoes.

\$350

PENNE ALL A PUTTANESCA

With tomato, onion, capers, black olives, anchovies, basil, black pepper
All sautéed in extra-virgin olive oil.

\$370

SPAGHETTI ALLA CARBONARA

With guanciale slices, parmesan cheese, black pepper and raw egg sauce.

\$490

FUSILLI AL PESTO GENOVESE

Short pasta with pesto sauce (Basil, garlic, pine nuts, parmesan, pecorino, extra-virgin olive oil)

\$350

SPAGHETTI ALL'AMATRICIANA

Sautéed guanciale, onion, fresh tomato and black pepper.

\$350

SECONDI PIATTI / CARNE - PESCE

TAGLIATA DI MANZO PRIME 53oz (FIORENTINA) AL ROSMARINO

Prime porterhouse grilled and sliced with extra-virgin olive oil and rosemary served with arugula salad and parmesan flakes on the side.

\$3,200

RIB EYE PRIME 18oz

Grilled rib eye prime, sautéed with rosemary in extra virgin olive oil, served with a side of rosemary potatoes.

\$1,750

SCALOPPINE DI VITELLO CON SPINACI

Tender veal scaloppine sautéed in butter and sage and white wine, with spinach on the side

or

Lemon and capers sautéed in white wine, with spinach on the side.

\$750

PESCE ALLA MEDITERRANEA

Fish of the day sautéed with tomatoes, onion, garlic, capers, black olives and chile served with home-made bread slices.

\$560

HAND CRAFTED PASTA WITH FILLING

RAVIOLI DI RICOTTA E SPINACI

Filled with ricotta cheese and spinach, topped with a light rose creamy sauce flavored with basil.

\$450

RAVIOLI CASONCELLI BRESCIANI

Filled with italian sausage, topped with melted butter, sage and parmesan cheese.

\$450

DESSERTS

CRÈME CARAMEL

Tradicional french recipe of the classic crème caramel.

\$300

SEMIFREDDO

Kind of ice cream/mousse of black or white chocolate,
honey and heavy cream.

\$300

TIRAMISÚ TRADIZIONALE

Traditional tiramisú, biscuit pie with coffee, mascarpone, cream and cocoa.

\$300

TORTINO DI CIOCCOLATA AL CUORE FONDENTE

Molten chocolate cake, served on English cream
and raspberry sauce.

\$300

PIZZA MENU

4 STAGIONI	\$430	DELICATA	\$470
Tomato sauce, mozzarella cheese, ham, olives, mushrooms and artichokes.		Tomato sauce, mozzarella, cherry tomatoes, parma ham, philadelphia cream cheese.	
4 FORMAGGI	\$360	DIAVOLA PEPPERONI	\$360
Mozzarella and three other mixed cheese.		Tomato sauce, mozzarella cheese and pepperoni.	
ARTURO	\$360	GENOVESE	\$340
Tomato sauce, mozzarella cheese, pepperoni, gorgonzola cheese.		Mozzarella cheese, pesto sauce and parmesan cheese.	
ASS-ON-FIRE	\$420	GORGONZOLA	\$340
Tomato sauce, mozzarella, chorizo, pepperoni, five chiles mix, flamed with vodka.		Mozzarella and gorgonzola cheese.	
BELLA ITALIA	\$420	GRENY BABA	\$580
Tomato sauce, mozzarella cheese, spinach, cherry tomato and parmesan.		Porky's pizza plus, garlic, gorgonzola, jalapeño and pineapple.	
BOSCAIOLA	\$420	HAM	\$380
Tomato sauce, mozzarella cheese, and mixed mushrooms.		Tomato suace, mozzarella cheese and ham.	
CAPRICCIOSA	\$440	HAM & MUSHROOM	\$360
Tomato sauce, mozzarella cheese, ham, mushrooms, olives and pepperoni.		Tomato suace, mozzarella cheese, ham and mushrooms.	
CHEF	\$380	HAWAII	\$360
Mozzarella cheese, ham, mushrooms and cream.		Tomato sauce, mozzarella cheese, ham and pineapple.	

Prices are in pesos, 16% federal tax included. Only Visa and Master Card accepted

PIZZA MENU

JACOPO Mozzarella, gongorzola and parmesan cheese, kalamata olive, rucola and parma ham.	\$470	PARMIGIANA Tomato suace, mozzarella, grilled eggplants and parmesan cheese.	\$420
MARE E MONTI Tomato sauce, mozzarella cheese, shrimp and mixed mushrooms.	\$460	POPEYE Mozzarella cheese, cream, spinach and parmesan cheese.	\$360
MARINARA Tomato suace, garlic, oregano and olive oil.	\$270	PORKY'S Tomato suace, mozzarella, ham, bacon, pepperoni mexican and italian sausage.	\$530
MARGHERITA Tomato suace, mozzarella cheese and basil.	\$340	PROFUMATA Tomato suace, mozzarella, bell peppers, sliced onion and gorgonzola cheese.	\$360
MEDITERRANEA Tomato suace, mozzarella, little tomatoes, fish, black olives and capers.	\$430	PULCINELLA Tomato suace, mozzarella cheese, onion slices and bacon.	\$420
MEXICANA Tomato suace, mozzarella cheese, chorizo, onions, beans, pepperoni and chile serrano.	\$330	REGINA Tomato sauce, fresh buffalo mozzarella, cherry tomatoes and basil.	\$420
NAPOLETANA Tomato suace, mozzarella cheese, capers and anchovies.	\$360	RUSTICA Tomato suace, mozzarella cheese, roasted potatoes, mushrooms and bacon.	\$440
OCCHIO DI BUE Tomato suace, mozzarella cheese, ham, mushrooms, egg and parmesan cheese.	\$420	SAUSAGE Tomato sauce, mozzarella cheese, mexican and italian sausage.	\$350

Prices are in pesos, 16% federal tax included. Only Visa and Master Card accepted

PIZZA MENU

SHRIMP

\$490

Tomato, mozzarella, zucchini, cherry tomatoes, philadelphia cream cheese, and shrimp.

SICILIANA

\$360

Tomato sauce, mozzarella cheese, grilled eggplants and black olives.

SPRINGBOK

\$440

Tomato sauce, mozzarella and feta cheese, garlic, bacon, banana and avocado.

TIROLESE

\$420

Tomato, mozzarella cheese, bacon and parmesan cheese.

VEGETARIAN

\$360

Tomato, mozzarella and a mix of grilled veggies.

CALZONI

CALZONE CLASSICO

\$490

Tomato sauce, mozzarella cheese, ham, mushrooms, pepperoni and basil.

CALZONE MEXICANO

\$490

Tomato sauce, mozzarella cheese, beans, mexican sausage, pepperoni, onions and chile serrano.

CALZONE VEGETARIAN

\$490

Tomato sauce, mozzarella cheese, grilled eggplant, zucchini, bell pepper, mushrooms, olives, artichokes and basil.

Prices are in pesos, 16% federal tax included. Only Visa and Master Card accepted



THEITALIANJOBCABO.COM

REVIEW US ON
Tripadvisor

