

# THE ITALIAN FINE ART OF THE GRILL

# MENÚ



*“Nessun amore e’ piu’ sincero dell’amore per il cibo”.*

*“There is no love more sincere than the love of food.”*

George Bernard Shaw

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

*“God made the food; the devil made the cooks.”*

James Joyce



Ci siamo trasferiti dall’Italia per vivere in questo Paradiso della Pesca ed anche per deliziarsi 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*



## MENÚ

*Antipasti***Carpaccio di selvaggina**

Thin slices of raw venison, lemon, extra virgin olive oil, black pepper, Parmesan cheese slices and arugula.

\$450.00 pesos

**Carpaccio di Gamberi**

Extra virgin olive oil, thin slices of shallot, black pepper, orange, lemon, capers, thin slices of habanero and a touch of paprika.

\$450.00 pesos

**Carpaccio di pescie**

Fish slices, salt, black pepper, lemon, extra virgin olive oil, thin slices of shallot, papaya sauce, chopped raspberry, chiffonade mint, touch of paprika.

\$450.00 pesos

**Caprese Burrata**

Buffalo mozzarella, Pachino tomato, extra virgin olive oil and basil.

\$330.00 pesos

**Fritura di Mare**

Shrimp, squid, cuttlefish and fish, coated in flour and fried in olive oil.

\$550.00 pesos

**Fritura di Merlutzzo**

Buttered Cod fried in vegetable oil.

\$650.00 pesos

**Fritura Cozze e Vongole**

Mussel and clam pulp, pastried and fried in vegetable oil.

\$720.00 pesos

**SARTEN**

- MUSSELS: White wine, parsley, garlic, olive oil and pepper.
- VONGOLE: White wine, parsley, garlic, olive oil and pepper.
- MIXED: Mussels, vongole, white wine, parsley, garlic, olive oil and pepper.

\$720.00 pesos

**Tartare di Pesce a la moda del chef**

Diced catch of the day with chef's albacar sauce, olive oil, pepper, chili, and vegetables.

\$550.00 pesos



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## *Ensalada*

### Cesar

Traditional (based on the original 1924 recipe) with romaine lettuce, boiled egg, croutons and dressed with vinaigrette \$350.00 pesos

- With Shrimp \$550.00 pesos.
- With Lobster \$950.00 pesos.

### Insalata di Mare

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

\$650.00 pesos

### Insalata di Gamberi

Mixed greens and spinach with butter-sautéed shrimp, sesame seeds, mango, avocado, black pepper, and a citrus olive oil vinaigrette.

\$550.00 pesos

### Insalata di Pollo

Chicken breast, mixed greens, sweet corn, black olives, raisins, seasoned with extra virgin olive oil, balsamic vinegar, salt and pepper.

\$350.00 pesos

### Insalata della Casa

Traditional: Mixed greens, spinach, pear, gorgonzola, candied pistachios, agave honey vinaigrette with white wine vinegar and olive oil \$350.00 pesos

- With shrimp \$550.00 pesos.
- With lobster \$950.00 pesos.

## *Zuppe*

### Zuppa di Cipolle Maddie

French onion soup with Emmental cheese.

\$350.00 pesos

### Bisquet del Giorno

Shrimp or Lobster (Ask for the option of the day).

 \$250.00 pesos

 \$350.00 pesos



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## *Paste*

### Fettuccine Alfredo

- Traditional butter, cream, and Parmesan cheese \$390
- Shrimp and cream \$470.
- Chicken, ham, and cream \$440

### Meatballs (Ricetta original di familia)

Beef, Parmesan cheese, bread, salt, pepper, tomato, rosemary, sage and garlic.  
\$460.00 pesos

### Tagliatelle Aragosta e Spinaci

Fresh pasta, lobster, spinach, sweet garlic cream, salt and pepper.  
\$950.00 pesos

### Lasagna

Homemade spinach pasta with traditional red meat sauce and bechamel.  
\$460.00 pesos

### Spaghetti Al Pomodoro della Nonna

Tomato, olive oil, garlic, rosemary, sage, salt and pepper.  
\$350.00 pesos

### Tagliatelle Al Cinghiale

Homemade tagliatelle pasta with wild boar ragù.  
\$650.00 pesos

### Tagliatelle Al Ragú di Anatra

Homemade Tagliatelle Pasta with Duck Ragout  
\$620.00 pesos

### Carbonara

Egg, guanciale, pepper, pecorino and parmesan.  
\$490.00 pesos

### Pasta All' Nduja Calabrese

Nduja, onion, olive oil, garlic, tomato, red wine, pecorino.  
\$520.00 pesos



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## *Ravioli*

### **Wagyu**

Wagyu beef ravioli with potato and parmesan sauce, saffron and black truffle flakes.

\$1,450.00 *pesos*

### **Tortello verde**

Homemade tortelo filled with ricotta, purslane and epazote in a butter and sage sauce.

\$550.00 *pesos*

## *Gnocchi*

### **Gnocchi 4 Formaggi**

Sauce with 4 formaggi cheeses (Mozzarella, Parmesan, Gorgonzolle and Provolone), cream and butter.

\$450.00 *pesos*

### **Gnocchi Gamberi**

Pink sauce with shrimp.

\$550.00 *pesos*



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## *Carne dal Grill*

### Ribeye

- PRIME \$1.400.00 pesos
- WAGYU \$1.800.00 pesos

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

### New York

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 pesos

### Tomahawk

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$2.500.00 pesos

### Filetto Prime

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 pesos

### Filetto di Cervo

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$1.200.00 pesos

### Chateaubriand

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$1.500.00 pesos

### Porter House

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$2.200.00 pesos



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## *Carne dal Grill*

### **Costine di Maiale con Salsa Fabrizio**

Marinated pork ribs with sweet paprika sauce, sweet mustard, and maple syrup.

(Choice of side dish - sautéed vegetables - roasted vegetables - roasted potatoes).

\$750.00 *pesos*

### **Short Rib al Forno**

Loaded beef short rib, baked for three hours with olive oil, rosemary, sage, white wine, salt, and pepper.

(Side of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$900.00 *pesos*

### **Polpo Ai ferri**

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$475.00 *pesos*

### **Galletto arrosto con Nduja e Miele**

Chicken, Nduja, acacia honey, soy sauce, mustard, garlic, salt, and pepper.

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$450.00 *pesos*

### **Gaberoni U8 Ai ferri**

Prawn Grill.

(Side dish of your choice - Pan-fried vegetables - Roasted vegetables - Roasted potatoes).

\$750.00 *pesos*



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## *Desserts*

### Tiramisu In Coppa

Savoiardi biscuit, soaked in espresso, covered with a light mascarpone and cocoa cream.

\$300.00 pesos

### Mix Semifreddo

Frozen mousse of dark chocolate and white, honey and cream.

\$300.00 pesos

### Pastel tres leches

A Mexican classic with an Italian touch. A soft and fluffy sponge cake is soaked in a three-milk mixture, topped with a generous layer of mascarpone whipped cream, and decorated with a touch of berry jam.

\$300.00 pesos

### Isola Di Pollock

White chocolate and pistachio custard, accompanied by French meringue, raspberry jam, candied orange and strawberry.

\$300.00 pesos

### House Trifle

Soletas cookies soaked in almond liqueur, layers of fresh red berries and meringue, unified by a rich raspberry sauce.

\$300.00 pesos

### Canolo Siciliano

Traditional Italian fritter filled with ricotta cheese, candied orange, and dark chocolate.

\$300.00 pesos

### Creme brulee de coco

Coconut cream with grilled pineapple and mint with a crunchy caramel coating.

\$300.00 pesos