

ANTIPASTI

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|---|-----|
| Beef Carpaccio (120g)  | 950 |
| Smoked with Mezquite Wood EVOO Kalamata Emulsion Capers Sourdough Bread | |
| Burrata Salad  | 850 |
| EVOO Toasted Pistachios Fried Kale Seasonal Fruits | |
| Caprese Salad | 800 |
| Tomatoes Basil Mozzarella Cheese | |
| Pepata di Cozze (300g)   | 850 |
| Ensenada Black Mussels Parsley White Wine Cherry Tomato Lemon Grilled Sourdough | |
| Prosciutto e Melone   | 650 |
| Heirloom Tomato and Melon Gazpacho EVOO Prosciutto | |

SECONDI

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| Catch of the Day (200g)  | 1,300 |
| Polenta with Taleggio Cheese Grilled Asparagus | |
| Scampi Shrimp (240g)   | 1,600 |
| Angel Hair Pasta Garlic White Wine Seafood Butter | |
| Parmigiana di Melanzane  | 900 |
| Fried Eggplant Tomato Tomato Sauce Basil Mozzarella Parmigiano Reggiano | |
| Scaloppine di Vitello (270g)  | 1,400 |
| Veal Escalopes Lemon Juice Parsley Lemon Capers | |
| Branzino All'Acquapazza (200g)  | 1,300 |
| White Wine Sauce Shallot Heirloom Tomatoes Ensenada Black Mussels | |
| Pollo alla Birra (400g)  | 1,250 |
| Baked Chicken Beer Glaze Vegetables Purée | |
| Porter House alla Fiorentina* (1,100g) | 3,800 |
| Demi Glace Choice of 2 Contorni | |
| Milanesa Napoletana* (250g)  | 2,200 |
| Homemade Fries Gremolata Arugula | |
| Lasagna  | 950 |
| Beef (200g) Vegetables Confit Garlic Cream Marinara Sauce Mozzarella | |
| Filetto al Pepe Verde* (220g)  | 2,300 |
| Beef Tenderloin Mashed Potato Tamari | |

Enhance your dish by adding black truffle (1g)

250

PRIMI

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|---|-------|
| Lobster Tagliatelle* (150g)   | 2,500 |
| Datterini Sauce Parsley | |
| Mushroom Risotto | 750 |
| Seasonal Mushrooms Acquarello Rice | |
| Ricotta and Spinach Ravioli   | 850 |
| Marinara Sauce Parmigiano Reggiano Pine Nuts | |
| Fettuccine alla Carbonara  | 900 |
| Guanciale (80g) Pecorino Romano EVOO | |
| Paccheri con Guancia di Manzo  | 1,200 |
| Braised Beef Cheek (120g) EVOO Parmigiano Reggiano Foam | |
| Cacio e Pepe  | 750 |
| Spaghetti alla Chitarra Toasted Black Pepper Pecorino Romano | |
| Gnocchi al Pesto alla Genovese   | 800 |
| Potato Gnocchi Basil Parmigiano Reggiano Pine Nuts | |

CONTORNI

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|---|-----|
| Cavolfiore Gratinato  | 450 |
| Bechamel Parmigiano Reggiano | |
| Pepperonata | 450 |
| Roasted Mixed Bell Peppers Onion Eggplant | |
| Creamy Polenta  | 350 |
| Parmigiano Reggiano Herbs Panko | |
| Salted Potatoes | 350 |
| Gremolata Confit Garlic | |

 Contains Gluten |  Contains Seafood |  Contains Nuts |  Locally Sourced |  Spicy |  Rawfood |  Vegan option available

 All our products contain Dairy. Please refer to your server for dairy free options

Prices are quoted in Mexican pesos. 15% service charge and 16% taxes included. Sustainability fee not included.

Menu available from 18:00 pm to 22:00 pm

Eating raw or undercooked produce can increase the risk of contracting foodborne illnesses.

*Not included in Meal Plan

All our Catch is sustainably sourced