

 **TOMAHAWK**
XO
\$1,410 (850g)
PRICES IN MXN

 **NEW YORK**
WAGYU BLUE
\$910 (340g)



 **ALASKAN**
CRAB
\$1,200 (300g)


 **SURF AND TURF**
SILVER FILLET (280g)
AND LOBSTER (8oz)
\$1,100



LIVE A GASTRONOMIC EXPERIENCE

ANTIPASTI

-  **Carpaccio**
Thin slices of octopus, salmon or tuna marinated in olive oil and lemon juice, served with pepper and grated Parmesan cheese.
-  **Carpaccio di Manzo**
Grana padano slices, white truffle cream, arugula and fresh black pepper

-  **Vitello Tonnato with capers**
Slices of veal, served with tuna sauce and caper.
-  **Caprese**
Mozzarella, basil, tomato and pesto
- Prosciutto e Melone**
Chunks of honeydew melon, wrapped in prosciutto slices







INSALATE E ZUPPE

-   **Fig and Arugula Salad**
With nuts, mozzarella and balsamic vinegar
-  **Minestrone del Chef**
Vegetable, pasta and bean soup

-   **Crema di Pomodoro**
Tomatoes, dried herbs and basil




PRIMI PIATTI

-   **Spaghetti alla carbonara**
Served with creamy sauce and bacon
-  **Tagliatelle alla bolognese**
Served with Parmesan
-    **Creamy Risotto**
Shrimp and squid
-   **Penne All'arrabbiata**
Pasta, pancetta, tomato sauce and parmesan cheese




-   **Traditional Lasagne**
Bolognese, Bechamel, Mozzarella and Parmesan
-   **Vegetable Lasagne**
Vegetable Slices, Mushroom Duxelle, Almond Cream, Cherry Tomatoes and pesto
-   **Ravioli Burro e Salvia**
Spinach and ricotta cheese

SECONDI PIATTI













- Rosemary Tagliata**
Sliced beef, parmesan and baked potatoes
-  **Filet Mignon with green pepper**
Pepper sauce and buttered carrots with parmesan cheese
-  **Fish fillet Mediterranean style**
Fish, cherry tomatoes, capers and olives

-  **Roasted Octopus**
Served with grilled vegetables
-   **Chicken with Grana Padano**
Chicken au gratin with creamy sauce
- Ossobuco**
Beef, gravy, and red wine

DOLCI

-   **Tiramisú**
Solettes, espresso, mascarpone
-  **Panna cotta**
Served with Berries
- Stracciatella ice cream**

PIZZA

-   **Pizza Margarita**
Tomato, mozzarella, basil
-   **Pizza Pepperoni**
-   **Pizza with prosciutto and arugula**
-   **Pizza with shrimps**
  Black olives, cherry tomatoes and basil
-   **Pizza ai Quattro Formaggi**
Mozzarella, gorgonzola, fontina and parmesan