

## ENTREES / ENTRADAS

|  |               |
|--|---------------|
| <b>Prosciutto Melone</b>   | <b>\$ 220</b> |
| Fresh cantaloupe accompanied with prosciutto   |               |
| <i>Melón fresco acompañado de rebanadas finas de prosciutto</i>  |               |
| <b>Tomato Gazpacho / Gazpacho</b>  | <b>\$ 160</b> |
| Farm fresh tomato gazpacho   |               |
| <i>Gazpacho de jitomate fresco de granja</i>   |               |
| <b>Sauteed Gamberi 4oz / Gamberi salteados 100g</b>  | <b>\$ 260</b> |
| Sauteed garlic shrimp, onion, tomato, butter and white wine sauce on homemade rustic bread   |               |
| <i>Camarones al sartén salteado con ajo, cebolla, jitomate, salsa de mantequilla y vino blanco sobre pan rústico hecho en casa</i> |               |
| <b>Parmesan Calamari 4oz / Calamares a la parmesana 100g</b>   | <b>\$ 250</b> |
| Tender, lightly breaded and fried. Served with parmesan cheese and marinara sauce  |               |
| <i>Tiernos, ligeramente empanizados y fritos. Servidos con salsa de queso parmesano y salsa marinara</i>                           |               |
| <b>Traditional Bruschetta / Bruschetta tradicional</b>   | <b>\$ 160</b> |
| Traditional Roma tomato dressing, fresh basil and extra virgin olive oil. Served with toasted bread                                |               |
| <i>Un tradicional aderezo de jitomate roma, albahaca fresca y aceite de oliva extra virgen. Servido con pan tostado</i>            |               |
| <b>Mussels in white wine 5oz / Mejillones al vino blanco 150g</b>  | <b>\$ 260</b> |
| Sautéed mussels with pepper, garlic, onion and white wine  |               |
| <i>Mejillones salteados con pimientos, ajo, cebolla, al vino blanco</i>  |               |

## SALADS / ENSALADAS

|   |               |
|---|---------------|
| <b>Italian Salad/ Ensalada Italiana</b>   | <b>\$260</b>  |
| Tender lettuce mix, red onion, cherry tomato, Kalamata olives and italian dressing                            |               |
| <i>Mix de lechugastiernas, cebolla morada, jitomate cherry, aceituna Kalamata y aderezo italiano</i>          |               |
| <b>Caprese</b>  | <b>\$260</b>  |
| Tomato, fresh mozzarella and basil  |               |
| <i>Tomate, mozzarella fresca y albahaca</i>   |               |
| <b>Caesar Salad / Ensalada César</b>  |               |
| Romaine lettuce with homemade Caesar dressing and garlic crouton  |               |
| <i>Corazones de lechuga con aderezo César casero y crotones de ajo</i>  |               |
| · Chicken 6oz / Pollo 180 g   | <b>\$220</b>  |
| · Shrimp 6oz / Camarón 160 g  | <b>\$270</b>  |
| <b>PASTAS</b>   |               |
| <b>Bolognese Spaghetti 4oz / Espagueti a la Bolognese 100g</b>  | <b>\$ 160</b> |
| Traditional bolognese sauce/Tradicional salsa bolognesa   |               |
| <b>Fetuccine Alfredo</b>  | <b>\$380</b>  |
| Alfredo sauce with mushroom and peas  |               |
| <i>Salsa Alfredo con champiñones y chícharo</i>   |               |
| · Chicken 6oz / Pollo 180 g   |               |
| · Shrimp 6oz / Camarón 160 g  |               |
| <b>Penne Arrabiata</b>  | <b>\$380</b>  |
| Spicy tomato sauce / Salsa de tomate picante  |               |
| · Chicken 6oz / Pollo 180 g   |               |
| · Shrimp 6oz / Camarón 160 g  |               |
| <b>Fetuccine Fruti di mare 4oz   110g</b>   | <b>\$250</b>  |
| Mussel, baby scallop, shrimp and creamy tomato sauce / Mejillón, callito, camarón con salsa cremosa de tomate |               |

## PIZZAS

|   |       |
|---|-------|
| <b>Pizza Favorita</b>   | \$220 |
| <i>Tomato, arugula and serrano ham</i><br><i>Tomate, arúgula y jamón serrano</i>  |       |
| <b>Pizza Gamberi</b>  | \$260 |
| Shrimp 4oz, bell peppers, mushroom, sprinkled with chilli flakes<br><i>Camarón 100g, pimientos, portobello, espolvoreado con hojuelas de Chile seco</i> |       |
| <b>Pizza Extravaganza</b>   | \$220 |
| Bacon, ham, salami, chorizo, pepperoni, bell peppers, mushrooms and onion<br><i>Tocino, jamón, chorizo, peperoni, pimientos, champiñones y cebolla</i>  |       |
| <b>Pizza Estagione</b>  | \$220 |
| Artichoke, Kalamata olives, anchovies and tomato<br><i>Alcachofa, aceituna kalamata, anchoas y tomate</i>   |       |
| <b>4 Quesos</b>   | \$220 |
| Fresh Mozzarella, goat cheese, gouda and parmesan cheese<br><i>Mozzarella fresca, queso de cabra, queso gouda y queso parmesano</i>                     |       |
| <b>Margarita</b>  | \$220 |
| Tomato, mozzarella cheese and basil<br><i>Tomate, queso mozzarella fresco y albahaca</i>  |       |

## DOLCE & GELATTO

|                             |       |
|-----------------------------|-------|
| <b>Tiramisu</b>             | \$160 |
| <b>Cassata Napolitana</b>   | \$160 |
| <b>Panacota de espresso</b> | \$160 |

## MAINS / PRINCIPALES

|  |       |
|--|-------|
| <b>Filetto di Manzo</b>  | \$380 |
| Grilled breaded beef fillet 5oz with parmesan cheese and herbs, baked and served with garlic mashed potato and asparagus glazed<br><i>Filete de res a la parrilla empanizado 150g con queso parmesano y hierbas, horneado, acompañado de puré de papa al ajoy espárragos glaseados</i> |       |
| <b>Chicken Marsala / Pechuga marsala</b>   | \$180 |
| Chicken breast 7oz, mushrooms and marsala wine sauce, served with toscana potatoes<br><i>Pechuga de pollo 200g, champiñones y salsa de vino marsala, servidas con papa toscana</i>   |       |
| <b>Filetto di pesce</b>  | \$290 |
| Baked white fish 7oz with a layer of breadcrumbs, served with ratatouille and Tomato<br><i>Pescado blanco 200g horneado con una costra de pan, servido con ratatouille y salsa de tomate</i>   |       |
| <b>Lasagna 4oz   100g</b>  | \$190 |
| Traditional with meat, cheese, tomato sauce and bechamel sauce<br><i>Tradicional de carne, salsa de tomate y salsa bechamel</i>  |       |

