

# ANTIPASTI E INSALATA

ANTIPASTO CLASSICO (2 0Z)  Soppressata (1 oz), coppa (1 oz), mortadella (1 oz), taleggio, pecorino, provolone, giardiniera	\$595
INSALATA FLORENTINA V, PN Spinach, kale, pecans, pistachios, balsamic, figs, goat cheese	\$340
CAPRESE V,PN  Fresh mozzarella, heirloom tomatoes, pesto, arugula	\$380
LETTUGA E TONNO SOTT'OLIO FATTO IN CASA (3 oz) — Anchovy dressing, ciboulette, pecorino pepato, shallots, focaccia	\$390
PROSCIUTTO E MELONE (1 0Z)  White balsamic, arugula	\$400
Ragu bolognese, pasta, bechamel, cheese, tomato, calabrese chili	\$330
PANZANELLA A MODO NOSTRO V  Local tomatoes, fried pasta, olives, red onion, cucumber, basil, Manzanillo olive oil, wine vinegar, capers	\$365
CALAMARI FRITTI (5 0Z)	\$420

GT -GLUTEN | PN -PEANUTS | TN -TREES NUTS | F -FISH | C -CRUSTACEANS | DP -DAIRY PRODUCTS V - VEGETARIAN | PB - PLANT BASED

Children 5 years old and under dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old enjoy 50% off on regular menu selections. Consuming raw or undercooked products increase the risk of food poisoning, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a \* are not included in the All Inclusive Plan.





### PIZZA

#### \*Gluten free available\*

MARGHERITA v Fresh mozzarella, basil, tomato	\$500
PIZZA QUATTRO FORMAGGI v Provolone, mozzarella, parmesan, gorgonzola, oregano	\$506
PEPPERONI (2.5 oz) Mozzarella, tomato	\$470
PARMA (3 oz) Prosciutto, mozzarella, tomato, arugula, parmesan	\$506

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Bassano Trafforia AUTENTICA CUCINA ITALIANA

# **PASTA E RISOTTO**

CAVATELLI AL GORGONZOLA DOLCE V	\$520
RAVIOLI ALLA RUCOLA V, PN Goat cheese, arugula pesto, Sicilian lemon, walnuts	\$583
PASTA AL CARTOCCIO AI FRUTTI DI MARE (4.5 oz) **Pasta di gragnano igp Shrimp, mussels, clams, fish, squid, crab, garlic, fried tomatoes, dill, lemon, Vermouth bianco	\$590
Tomato, cream, calabrese chili, parmesan	
Add chicken (4 oz)  Add shrimp (4 oz)	
BUCATINI ALLA CARBONARA (2 0Z)  Parmigiano reggiano, pecorino romano, artisanal guanciale, egg, pepper	\$490
LASAGNA BOLOGNESE (3 0Z)	\$566
Cultivated mushrooms, Grana Padano DOP, white wine, butter, chives, shallot, tartufata, cep powder	\$590
PASTA CLASSICO	
Pomodoro v	\$300
Pesto v	\$280
Burro v	\$270
Aglio e Olio v	\$270
Bolognese (5 OZ)  *Ask for our pasta selection *Gluten free pasta available	\$390

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# PIATTI PRINCIPALI

Braciole (8 oz)	\$970
pomodoro, creamy polenta, broccoli	
COTOLETTA DI POLLO (8 0Z)	\$836
Tomato, piccata, organic greens	
Add pasta al burro v	\$220
PESCE ALLA GRIGLIA (8 0Z )	\$985
Catch of the day, gremolata, Sicilian	
lemon, frisée, garlic, frégula sarda	
ZUCCHINE RIPIENE AL FORNO V, PN	
Sun-dried tomato, peppers, eggplant,	\$495
almond	7 <del>7</del> 33
diffolia	

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