



Opening Hours 6:00pm to 9:30pm  
Horario de apertura 6:00pm a 9:30pm

## **APPETIZER**

### ***Beef Carpaccio/Carpaccio de res***

With olive oil, olives, basil and Parmesan cheese

*Carpaccio de res con aceite de oliva, aceitunas, albahaca y queso parmesano*

### ***Grouper Carpaccio/Carpaccio de mero***

With dressing of olive oil, lemon, tomatoes, garlic, avocado and red onion

*Carpaccio de mero con aliño de aceite de oliva, limón, tomates, ajo, aguacate y cebolla morada*

### ***Tagliatella Salad/Insalata tagliatella***

Variety of lettuce, candied tomato, walnuts and caramelized apple, prosciutto di Parma, and crunchy regiano parmesan

*Variado de lechugas, tomate confitado, nueces y manzana caramelizada, prosciutto di Parma, y crugiente de parmesano regiano*

### ***Traditional nicoise salad/Ensalada tradicional nicoise***

Filleted red tuna and black olive puréed

*Atún rojo fileteado y tapenade de aceitunas negras*

### ***Spinach ravioli/Ravioles de espinaca***

With parmesan cheese and ricotta sauce

*Con salsa de queso parmesano y ricota*





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## APPETIZER

### ***Whole-grain crepes/Crepas integrales***

Stuffed with stewed mushrooms

*Crepas integrales relleno con champiñones guisados*



## SOUP/SOPAS



Steamed minestrone soup and spinach

*Sopa minestrone y espinacas al vapor*

**or**

Lentil cream with sautéed shrimp and artichokes

*Crema de lentejas con camarones salteados y alcachofas*

**or**

Fresh onion soup with Swiss cheese

*Sopa de cebolla fresca con queso suizo*



## **MAIN COURSE**



### ***Linguine Pasta/Linguine Pasta***

*With seafood a la amatriciana/con mariscos a la amatriciana*

### ***Risotto from the sea and mountains/Risotto de mar y montaña***

*With portobello and truffle essence/Con portobello y esencia de trufa*

### ***Lasagna Emiliana/Lasagna a la Emiliana***

*Baked Meat Lasagna with Creamy Sauce and Pomodoro  
Lasaña de Carne al horno con salsa Cremosa y Pomodoro*

### ***Ratatouille of vegetables/Ratatouille de vegetales***



*With tomato paste with pepper juice  
Con compota de tomate con jugo de pimientos*

### ***Chicken Breast Parmigiana/Pechuga de Pollo Parmigiana***

*Milanesa of Chicken Breast with Parmesan Cheese, Cherry Tomatoes served on a Pasta nest/Milanesa de Pechuga de Pollo con Queso Parmesano, Tomates Cherry servido sobre un nido de Pasta*

### ***Grilled Filet/Filetto di Manzo al Gorgonzola***

*Topped with Mousse de Gorgonzola, Polenta and Ratatouille/Fileto a la parrilla, cubierto con Mousse de Gorgonzola, Polenta y Ratatouille*



## **MAIN COURSE**

### ***Lamb chops/Costoletta di Agnello***

Served with ñoquis with pesto and mint sauce

*Servido con ñoquis al pesto y salsa de menta*

### ***Pork fillet/Filetto di maiale***

Pork fillet with black pepper with rigatone cream

*Solomillo de cerdo a la pimienta negra con rigatone a la crema*

### ***Margarita Salmon/Salmón alla margarita***

Grilled salmon fillet served with margarita capellini and parmesan cheese, finished with a tomato sauce, garlic and butter

*Filete de salmón a la plancha servido con capellini a la margarita y queso parmesano, terminado con una salsa de tomate, ajo y mantequilla*

### ***Grouper Fillet/Filete de mero***

Grouper fillet livornese served with sautéed potato with olive oil

*Filete de mero a la livornesa servido con papa salteado con aceite de oliva*



**THERE ARE GLUTENFREE DISHES**



## **DESSERTS/POSTRES**

### ***Cheesecake***

With strawberries and fruit sauce

*Pastel de queso con fresas y salsa de frutas*

### ***Panna Cotta***

With the stew of wild berries, Italian dessert made of lightly sweetened cream with garnish of Fruits of the Forest



Con el guiso de frutos del bosque, postre italiano a base de crema ligeramente endulzada con guarnición de Frutos del Bosque

### ***Tiramisu***

Coffee & Chocolate Cake, Mascarpone Cheese

*Pastel de Cafe & Chocolate, Queso Mascarpone, Cannoli e Mousse de More Blu*

### ***Cannoli e Mousse***



Puff Pastry Roll Filled with Pastry Cream and Blackberries Canoli

*Rollo de Hojaldre Relleno de Crema Pastelera y Moras*



## **DESSERTS/POSTRES**

### ***Fruit cocktail/Coctel de fruta***

*With honey and natural lemon/Coctel de fruta con miel y limón natural*

**They are healthy dishes that help maintain a balanced diet**   
***Son platillos saludables que ayudan a mantener una dieta equilibrada***

*These are ovo lacto vegetarian dishes/OVO Son platillos lacto vegetarianos*



*Vegan dishes/Platillos veganos* 

***They are Gluten free dishes/Son platillos libres de Gluten*** 

*They are spicy dishes/Son platillos picantes* 