



Dinner Menu
Menü Cenas



Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer.

If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.

Por la probabilidad de riesgo de intoxicación alimentaria, el consumo de alimentos crudos y/o poco cocidos es responsabilidad de quien los consume. Si tienes alguna alergia, intolerancia y/o restricción alimentaria, por favor informa a tu mesero.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

Tu bienestar es nuestra prioridad. Te invitamos a elegir opciones saludables durante tu estancia, descubre platos nutritivos y deliciosos en nuestro restaurante.



Welcome to my home!

Here, we'll take a journey through the culinary traditions of Italy, a country that uses its rich cultural roots to both inform the present and guide its future.

¡Bienvenido a mi hogar!

Aquí, haremos un viaje a través de las tradiciones culinarias de "La Bella Italia", un país que utiliza sus ricas raíces culturales para informar el presente y guiar su futuro.

Insalate

Insalata Caprese 🥗 🌿

Classic tomato and Mozzarella cheese with olive oil and basil

Ensalada clásica caprese de tomate y queso Mozzarella con aceite de oliva y albahaca

Insalata Di Pere Con Rucola & Crema Di Gorgonzola 🥗 🌿 🥄

Pear slices and arugula topped with creamy gorgonzola cheese dressing and crispy caramelized nuts

Peras laminadas y arúgula aderezadas con una cremosa salsa de queso gorgonzola y nuez caramelizada crujiente

Insalata Di Prosciutto 🥗 🌿 🥄

Lettuce mix, prosciutto, caramelized nuts, balsamic vinegar, goat cheese

Ensalada de lechugas mixtas, prosciutto, nuez caramelizada, balsámico, queso de cabra

Lattuga & Parmigiano Reggiano 🥗 🥄

Romaine lettuce heart, creamy parmesan, toasted bread with anchovies, citronette

Corazón de lechuga Romana, cremoso de parmesano, pan tostado con anchoas, citroneta

Antipasti

Fritto Di Seppia Con Salsa Arrabbiata 🐙 🍷

Marinated calamari rings in fine herbs with arrabbiata sauce

Anillos de calamar marinados en finas hierbas con salsa de arrabbiata

Provolone "In Carrozza" 🥞 🍷 🌿

Egg battered, melted provolone cheese with tomato sauce

Aperitivo de queso provolone fundido y capeado, con salsa de tomate

Carpaccio Di Carne 🥩 🌿

Thinly sliced beef filet with arugula, parmesan cheese, and a caper emulsion

Láminas de res con arúgula, parmesano, y emulsión de alcaparra

Crema Di Ricotta Con Formaggio Di Pecora 🥞 🍷 🌿

Creamy ricotta cheese and goat cheese, truffled honey, figs, walnuts and herb bread

Cremoso de queso ricotta y queso de cabra, miel trufada, higos, nuez y pan de hierbas

Zuppe

Spuma Di Funghi Tartufati 🥞 🌿

Mushroom cappuccino with a pinch of truffle

Cappuccino de hongos con aroma de trufa blanca

Zuppa Di Pomodoro E Burrata 🥞 🌿

Tomato soup, croutons, basil oil and creamy burrata

Sopa de tomate, croutones, aceite de albahaca y cremoso de burrata

Pasta

Spaghetti Alla Carbonara 🍝🥚

Spaghetti with parmesan cream and crispy guanciale Carbonara style

Espagueti con crema de parmesano y guanciale croccante al estilo Carbonara

Linguine Agli Scampi In Salsa Di Alfredo 🍝🥚🍷

Linguine with shrimp in Alfredo sauce

Lingüini con camarones en salsa Alfredo

Spaghetti Di Langosta En Salsa Pomodoro 🍝🍷🍄

Spaghetti served with Italian pomodoro sauce, sautéed lobster with basil and white wine

Espagueti servido en una deliciosa salsa de tomate italiano, salteado de langosta, al vino blanco y albahaca

Pappardelle Ai Funghi 🍝🥚🍄

Homemade pappardelle pasta, mushroom ragu and parmesan cheese

Pasta pappardelle hecha en casa, ragú de hongos y queso parmesano

Fettuccine Ragù 🍝🥚🍷

Beef ragout with tomato sauce, basil and red wine

Ragú de res con salsa de tomate, albahaca y vino tinto

Lasagne Bolognese 🍝🥚

Pasta sheets with beef ragu and melted cheese

Láminas de lasagna con ragù de carne gratinadas

Penne Al Pomodoro 🍝🥚

Penne in pomodoro sauce with fresh basil, olive oil and parmesan cheese

Penne en salsa pomodoro con albahaca fresca, aceite de oliva y queso parmesano

Risotto

Risotto Ai Frutti Di Mare 🍷🌊

Risotto with seafood mix, garlic, white wine and fresh parsley

Risotto con mix de mariscos, ajo, vino blanco y perejil fresco

Risotto Vegetariano 🍷🌿🌱

Risotto with broccoli, mushrooms, garlic, spinach, onion, white wine with truffle oil

Risotto con brócoli, champiñones, ajo, espinacas, cebolla, vino blanco con aceite de trufas

Secondi Piatti

Filetto Di Carne Con Crosta Di Funghi Al Vino Tinto 🍷🍄🌱🍷

Beef tenderloin heart in a mushroom and mustard crust, served with mashed potatoes and a red wine reduction

Corazón de filete de res en costra de hongos y mostaza, acompañado de puré de papas y reducción de vino tinto

Pollo Alla Parmigiana 🍷🍷

Breaded chicken breast gratinated with cheese served with pomodoro pasta

Pechuga de pollo empanizada gratinada con queso y servida con pasta pomodoro

Salmone all'Arrabbiata 🍷🍷🍷

Seared salmon fillet in lemon sauce, served with champagne risotto, parmesan cream, and chopped pistachios

Filete de salmón sellado en salsa al limón acompañado de risotto de champagne y crema de parmesano y granella de pistacho

Ossobuco Di Agnello Brasato 🍷🌱

Braised lamb ossobuco, with creamy polenta and a gorgonzola and mascarpone cream

Ossobuco de cordero braseado, con polenta cremosa y crema de gorgonzola y mascarpone

La Nostra Pizza

Pizza Margherita 🍷 🌿

Tomato sauce, Mozzarella cheese, basil

Salsa de tomate, queso Mozzarella, albahaca

Pizza Diavola 🍷 🌶️

Tomato sauce, Mozzarella cheese, basil, spicy salami and peperoncini

Salsa de tomate, queso Mozzarella, albahaca, salami picante y peperoncino

Pizza Mi Carisa 🍷

Mozzarella cheese, arugula, grana padano shaved, prosciutto and basil

Queso Mozzarella, arúgula, lámina de grana padano, prosciutto y hoja de albahaca

Pizza Pepperoni 🍷

Pizza with tomato sauce, Mozzarella cheese and pepperoni

Pizza con salsa de tomate, queso Mozzarella y pepperoni

Pizza Scampi 🍷 🌿 🍷

House pesto, shrimp in garlic oil, cherry tomato and basil

Pesto de la casa, camarones en aceite de ajo, tomate cherry y albahaca

Senza Glutine & Vegetariana 🍷 🌿 🌿

Tomato, Mozzarella, arugula and gluten-free base

Tomate, Mozzarella, rúcula y base sin gluten

Pizza 4 Formaggi 🍷

Pizza bianca with Mozzarella, parmesan, provolone and ricotta cheese

Pizza bianca con Mozzarella, parmigiano, provolone y queso ricotta

Funghi & Tartufo 🍷 🌿

Mushroom, truffle oil, Mozzarella and parmesan cheese

Hongos, aceite de trufa, Mozzarella y parmesano

Peccata Minuta

It is hard to say no to all the delicious temptations Italian gastronomy can offer, have a look by yourself... and say no if you can!

Es difícil resistirse a todas las tentaciones dulces que la gastronomía italiana ofrece, échale un vistazo tú mismo y di que no... ¡Sí puedes!

Ciocccolato Caprese 🍰 🍷 🌿

Capri chocolate cake served with “Gelato al fior di latte”

Pastel de chocolate de Capri servido con “Gelato al fior di latte”

Tiramisù 🍰 🍷

Mascarpone cheese mousse, sponge cake with espresso coffee and marsala wine

Mousse de mascarpone, bizcocho con café espresso y vino marsala

Panna Cotta Al Frutto Della Passione 🍰

Passion fruit panna cotta

Panna cotta de maracuyá

Italian Lemon Tart 🍰 🍷

Lemon tart with glazed italian meringue

Tarta de limón real, merengue italiano glaseado

Affogato Veranda 🍰

Vanilla ice cream with an espresso

Helado de vainilla con café espresso

Granita Al Limone Con Limoncello

Crystal-textured Sicilian dessert made with fresh lemon juice and a vibrant touch of Limoncello liqueur

Tradicional postre siciliano de textura cristalina, elaborado con jugo de limón real y un toque vibrante de licor de “Limoncello”

WINE LIST

LISTA DE VINOS



MÉXICO

WHITE

	PESOS	USD
2018 CASA MADERO, CHARDONNAY, COAHUILA	\$600	\$26

RED

	PESOS	USD
2016 SANTO TOMÁS, MERLOT, GUADALUPE VALLEY	\$750	\$33
2017 VINO DE LA REINA, MALBEC, GUADALUPE VALLEY	\$790	\$35
2016 3V CASA MADERO, CABERNET BLEND, COAHUILA	\$790	\$35
2015 CUNA DE TIERRA, CABERNET-MERLOT, DOLORES HIDALGO, GUANAJUATO	\$1,050	\$46
2014 CASA MADERO, CAB. SAUVIGNON, GRAN RVA, COAHUILA	\$1,500	\$65
2015 CASA MADERO, GRAN RVA, SHIRAZ, COAHUILA	\$1,650	\$72
2016 ADOBE GUADALUPE, RAFAEL, CABERNET-NEBBIOLO, GUADALUPE VALLEY	\$1,890	\$83
2016 GRAN RICARDO, MONTE XANIC, CABERNET BLEND GUADALUPE VALLEY	\$2,400	\$105

USA

WHITE

	PESOS	USD
2017 ROUND HILL, CHARDONNAY, CALIFORNIA	\$600	\$26
2015 RUTHERFORD RANCH, CHARDONNAY, NAPA VALLEY	\$1,100	\$48
2017 DUCKHORN, SAUVIGNON BLANC, NAPA VALLEY	\$1,200	\$52
2017 FRANK FAMILY, CHARDONNAY, CARNEROS	\$1,950	\$85

RED

	PESOS	USD
2016 INDIGO EYES, CABERNET SAUVIGNON, CALIFORNIA	\$550	\$24
2016 ROUND HILL, CABERNET SAUVIGNON, CALIFORNIA	\$600	\$26
2016 LEAPING HORSE, CABERNET SAUVIGNON, CALIFORNIA	\$700	\$31
2016 IRONSTONE, PINOT NOIR, CALIFORNIA	\$850	\$37
2016 IRONSTONE, CABERNET SAUVIGNON, CALIFORNIA	\$900	\$39
2016 LANDER JENKINS, PINOT NOIR, CALIFORNIA	\$990	\$43
2016 COLUMBIA CREST, CABERNET SAUVIGNON, WASHINGTON STATE	\$1,050	\$45
2017 PREDATOR, ZINFANDEL, OLD VINE, CALIFORNIA	\$1,100	\$48
2015 RUTHERFORD RANCH, MERLOT, NAPA VALLEY	\$1,700	\$74
2016 IRONSTONE, ROUS VINEYARD RESERVE, ZINFANDEL, LODI, CALIFORNIA	\$1,800	\$78
2018 FRANK FAMILY, PINOT NOIR, NAPA VALLEY	\$2,100	\$92
2016 RUTHERFORD RANCH, CABERNET SAUVIGNON, NAPA VALLEY	\$2,200	\$96
2017 IRONSTONE, CABERNET FRANC, CALIFORNIA	\$2,350	\$102
2016 DUCKHORN, MERLOT, NAPA VALLEY	\$2,650	\$115
2016 DUCKHORN, CABERNET SAUVIGNON, NAPA VALLEY	\$3,000	\$130
2015 STAGS LEAP, CABERNET SAUVIGNON, NAPA VALLEY	\$3,650	\$159
2015 SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY	\$4,200	\$183
2017 FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,500	\$369
2015 OVERTURE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,600	\$374

ARGENTINA

WHITE

	PESOS	USD
2018 FUZION, CHENIN - CHARDONNAY, MENDOZA	\$500	\$22
2017 FINCA FLICHMAN, ROBLE, CHARDONNAY, MENDOZA	\$500	\$22
2017 CATENA ALTA, CHARDONNAY, MENDOZA	\$1,400	\$61

RED

	PESOS	USD
2018 FUZION, MALBEC, MENDOZA	\$550	\$24
2017 FINCA FLICHMAN, MISTERIO, MALBEC, MENDOZA	\$600	\$26
2017 ALTA VISTA PREMIUM, CABERNET SAUVIGNON, MENDOZA	\$790	\$35
2017 ALTA VISTA PREMIUM, MALBEC, MENDOZA	\$790	\$35
2017 ZUCCARDI, SERIA A, BONARDA, MENDOZA	\$790	\$35
2015 FINCA FLICHMAN, CABALLERO DE LA CEPA, MALBEC, MENDOZA	\$850	\$37
2015 ZUCCARDI Q, CABERNET SAUVIGNON, MENDOZA	\$1,200	\$52
2017 ZUCCARDI Q, MALBEC, MENDOZA	\$1,200	\$52
2015 TERRAZAS DE LOS ANDES, SINGLE VINEYARD, MALBEC, MENDOZA	\$1,400	\$61
2015 CHEVAL DES ANDES, MALBEC, CABERNET, PETIT VERDOT, MENDOZA	\$3,100	\$135
2013 ZUCCARDI, ALUVIONAL, MALBEC, GUALTALLARY, UCO VALLEY, MENDOZA	\$4,000	\$174

FRANCE

CHAMPAGNE

	PESOS	USD
NV MOËT & CHANDON, BRUT IMPERIAL, EPERNAY	\$1,800	\$78
NV VEUVE CLICQUOT, BRUT, REIMS	\$1,900	\$82
NV MOËT & CHANDON, ICE IMPERIAL, EPERNAY	\$2,250	\$98
NV RUINART, BLANC DE BLANCS, REIMS	\$2,900	\$126
2008 DOM PERIGNON, BRUT, EPERNAY	\$6,200	\$270

CHAMPAGNE ROSÉ

	PESOS	USD
NV MOËT & CHANDON, ROSÉ IMPERIAL, EPERNAY	\$2,200	\$96
NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS	\$2,250	\$98

ROSÉ

	PESOS	USD
2017 LE POUSSIN, PAYS D'OC	\$600	\$26
2017 LA CHAPELLE GORDONNE, CÔTE DE PROVENCE	\$1,600	\$70

WHITE

	PESOS	USD
2017 LA POULE BLANCHE, SAUVIGNON BLANC, PAYS D'OC	\$600	\$26
2017 LOUIS LATOUR, ARDÈCHE, CHARDONNAY, BURGUNDY	\$700	\$31
2016 GÉRARD BERTRAND, RÉSERVE SPÉCIALE, SAUVIGNON BLANC, NARBONNE	\$750	\$33
2017 BOUCHARD PÈRE & FILS, POUILLY-FUISSÉ, MÂCONNAIS	\$1,300	\$57

RED

	PESOS	USD
2017 COTES DU RHONE BELLERUCHE, GRENACHE	\$790	\$35
2015 CHÂTEAU LES HAUTS-CONSEILLANTS, POMEROL	\$1,800	\$78
2014 LA SIRENE DE GISCOURS, MARGAUX	\$2,900	\$126

ITALY

SPARKLING / FRIZZANTE

	PESOS	USD
LA GIOIOSA, FRIZZANTE, MOSCATO, VENETO	\$550	\$24
VILLA SANDI, PROSECCO, IL FRESCO, BRUT, VENETO, DO	\$680	\$30
VILLA SANDI, ROSATO, BRUT, VENETO, DOC	\$680	\$30
DANZANTE, PROSECCO, EXTRA DRY, TUSCANY, DOC	\$790	\$34

WHITE

	PESOS	USD
2016 NICCHIO, PINOT GRIGIO, SICILY	\$450	\$20
2017 FAZI BATTAGLIA, TITULUS, VERDICCHIO DEI CASTELLI DI JESI, MARCHE, DOC	\$700	\$31
2017 TORMARESCA, CHARDONNAY, PUGLIA, IGT	\$700	\$31
2017 DANZANTE, PINOT GRIGIO, VENEZIA, DOC	\$750	\$33
2018 DONACCHIARA, FIANO DI AVELINO, CAMPANIA, DOCG	\$1,100	\$48

RED

	PESOS	USD
2015 DANZANTE CHIANTI, VENEZIA ,DOC	\$750	\$33
2016 SANTA CRISTINA, CHIANTI SUPERIORE, TUSCANY, DOCG	\$790	\$34
2016 FRESCOBALDI, PATER, SANGIOVESE, TUSCANY, IGT	\$850	\$37
2016 BATASIOLO, BARBARESCO, PIEDMONT, DOCG	\$990	\$43
2016 LA BRACCESCA, ANTINORI, NOBILE DI MONTEPULCIANO, TUSCANY, DOCG	\$1,200	\$52
2014 FRESCOBALDI, NIPOZZANO, CHIANTI RUFINA, RISERVA, TUSCANY, DOCG	\$1,500	\$65
2015 LUCENTE, LUCE, SANGIOVESE-MERLOT, SUPER TUSCAN	\$1,890	\$82
2013 BANFI, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$2,300	\$100
2014 PASQUA, BLACK LABEL, AMARONE DELLA VALPOLICELLA, VENETO, DOCG	\$2,400	\$104
2014 PIO CESARE, BAROLO, PIEDMONT, DOCG	\$2,900	\$126
2013 FRESCOBALDI, CASTEL GIOCONDO, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$3,200	\$139

SPAIN

WHITE

	PESOS	USD
2017 MARTÍN CÓDAX, ALBARIÑO, RÍAS BAIXAS	\$700	\$31

RED

	PESOS	USD
2015 VERSOS DE VALTUILLE, BIERZO	\$680	\$30
2015 VERSOS DE VALTUILLE, ROBLE, CEPAS CENTENARIAS, BIERZO	\$790	\$35
2016 PSI, DOMINIO DE PINGUS, TEMPRANILLO, RIBERA DEL DUERO	\$1,890	\$82
2012 LÓPEZ CRISTOBAL, RESERVA, RIBERA DEL DUERO	\$2,000	\$87
2016 MAURO, COSECHA, BODEGAS MAURO, CASTILLA Y LEÓN	\$2,300	\$100
2014 ALIÓN, VEGA SICILIA, RIBERA DEL DUERO	\$4,500	\$196
2006 ÚNICO, VEGA SICILIA, RIBERA DEL DUERO	\$14,000	\$608

OTHER COUNTRIES

WHITE

	PESOS	USD
2018 CARMEN, INSIGNE, SAUVIGNON BLANC, CHILE	\$550	\$24
2017 MUD HOUSE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$990	\$43

RED

2017 FISH HOEK, PINOTAGE, SOUTH AFRICA	\$550	\$24
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PORT

	PESOS	USD
TAYLOR'S, TAWNY 10 YEARS, PORTUGAL	\$120	\$5
BOTTLE	\$2,200	\$95

SAKE

	PESOS	USD
MOMOKAWA, PEAR JUNMAI GINJO, NIGORI, OREGON, USA	\$990	\$43
MURAI, JUNMAI, GINJO, SUGIDAMA, AOMORI, JAPAN	\$1,700	\$74