

ANTIPASTI / APPETIZER

***Parmigiana Napolitana di Melanzane**

Italian specialty, eggplant baked with slices of Mozzarella cheese and tomato sauce

***Impepaté Coz**

Napoli style mussels, sautéed with fresh tomato, garlic, parsley and white wine

***Fritto Misto di Mare**

Delicious combination of large size shrimp, crispy calamari and zucchini,
Served with arrabiata and aioli sauce

***Costolette d'Agnello allo Scotta Ditosu Specchio di Salsa Ai Peperoni**

Grilled lamb ribs, cooked to your choice served over croissant and bell pepper sauce,
Perfumed with marjoram and pine nut.

Buffet Antipasti

Includes 2 soups, salad bar, appetizers, homemade bread, cheese,
Ham and fresh fruit cocktail

PASTAS

Penne al Pomodoro

Penne pasta with fresh tomato sauce, extra virgin olive oil, perfumed with basil

Spaghetti Aglio Olio e Peperoncino

Roman specialty, sautéed with roasted garlic in extra virgin olive oil, red chilli and parsley

Penne all'Arrabiata

Penne pasta with tomato sauce, perfumed with garlic, red chilli and fine chopped parsley

Fusilli ai Quattro Formaggi

Fusilli pasta in creamy gorgonzola sauce, parmesan, mozzarella, provolone cheese,
Perfumed with nut

Linguine Primavera

Served with fresh vegetables, sautéed with extra virgin olive oil and garlic,
Enriched with white sauce

Penne alla Bolognese

Classic Italian pasta with tomato sauce, enriched with Bolognese meat ragú sauce

Linguine Alfredo

Linguine pasta with creamy Alfredo sauce and parmesan cheese
Grilled chicken
Fresh scallops
Garlic Shrimp

Linguine alla Puttanesca

Linguine pasta, spiced with spicy tomato sauce and a touch of extra virgin olive oil,
capers, olives and parsley
Grilled chicken
Fresh scallops
Garlic Shrimp

*For Guest with All Inclusive Package 40% Discount Applies.
Prices are in Mexican Pesos / **Prices Include Taxes**
Room Charges or Credit Card Only.



PASTE FRESCHE / FRESH PASTA

Gnocchi al Pomodoro

Homemade potato spiced with fresh tomato sauce, perfumed with basil

Lasagna Tradizionale Emiliana

Homemade lasagna, baked with Bolognese and béchamel sauce, mozzarella, Parmesan cheese and the secret touch of our chef

Ravioli di Magro

Homemade raviolis stuffed with spinach, ricotta cheese and pink creamy sauce
Spiced with fine herbs, sage and Parmesan cheese

Risotto alla Milanese

Italian classic rice from Milan with saffron and bone marrow

Spaghetti ai Frutti di Mare

Delicious combination of large size shrimp scallops, mussels, calamari, cherry tomatoes and a touch of tomato sauce

***Fettuccini all'Arangosta**

Fettuccine pasta in Lobster ragú, perfumed with garlic. Sautéed in extra virgin olive oil, capers, black olives, parsley and cherry tomato

SECONDI PIATTI / MAIN COURSE

Mezzo Pollo al Rosmarino

Half chicken roasted in wood oven with onions, baby potato, perfumed with rosemary and extra virgin olive oil

Spiedino di Carne Appoggiato su Letto d'Erbette

Beef Kabab with bell pepper sauce, onion, tomato and bacon.
Over a bed of chards and gravy sauce

Gigliata Mista di Pesce

Delicious combination of Sea Bass, Shrimp, Scallops and Octopus, accompanied with vegetables

Filetto al Pepe Verde con Polentino e Asparagi

Beef Filet in a green pepper sauce accompanied with polenta and asparagus cream

Salmone Gratinado con Pasta Stoglia Contorno d'Indivia

Belga e Isalatina di Rucola
Baked Salmon with fine herbs over a bed of Arugula, endivia grilled, cherry tomato and Lobster sauce

Pesce del Giorno con Guazzetto alla Mediterranea

Broiled fresh Fish Filet with seafood stew, mussels, clams, shrimp, capers, olives and cherry tomatoes. Accompanied with vegetables and baby potatoes

***Arangosta alla Livornese con Gnocchi al Burro e Salvia**

Fresh Lobster with Mediterranean flavor, Laverne style, garnished with gnocchi sautéed in butter and Sage

*For Guest with All Inclusive Package 40% Discount Applies.
Prices are in Mexican Pesos / **Prices Include Taxes**
Room Charges or Credit Card Only



PIZZE / PIZZA

Margherita

Tomatos, basil and Mozzarella cheese.

Vegetarian

Tomato, egg plant, zucchini, red pepper, mushrooms and Mozzarella cheese.

Napolitana

Mozzarella, anchovies, peppers, topped with cherry tomatoes.

Pepperoni

Mozzarella cheese and Pepperoni.

Hawaiian

Pineapple, ham and Mozzarella cheese.

Ai 4 Formaggi

Tomato , Mozzarella, Provolone, Parmesan and Gorgonzola cheese.

Prosciutto e Fungí

Mozzarella cheese, ham and mushrooms.

Ai Frutti di Mare

Fresh seafood combination and Mozzarella cheese.

Del Chef

Mozzarella cheese, Prosciutto, ham, cherry tomato and Arugula.

All Pizzas are Made Medium Size

*For Guest with All Inclusive Package 40% Discount Applies.
Prices are in Mexican Pesos / **Prices Include Taxes**
Room Charges or Credit Card Only



DOLCI /DESSERTS

Panna Cotta Classico con Culis di Lamponi e Kiwi

Tradicional Italian dessert prepared with raspberry cream coulis and kiwi.

Barchetta d'Ananas con Gelato al Cioccolato

Sliced of grilled Pineapple with candied fruit and chocolate ice cream.

Crostata di Fruta con Crema Pasticcera

Fruit tart with pastry cream fresh fruit on top.

Tiramisú Classico

Tradicional Italian dessert with pouchee Cookies perfumed with coffee, our chef's touch, Mascarpone cheese with cocoa on top. Accompanied with chocolate covered strawberries.

Cannoli alla Siciliana su Specchio di Pasticera all' Amaretto

Tradicional Sicilia dessert filled with Ricotta Cheese, chocolate chips and candied orange. Accompanied with pastry cream.

Tortino di Cioccolato con Gelato di Maracuya

Creamy chocolate cake accompanied with Maracuya Ice Cream.

Gelato Bella California

Candied banana slices with a touch of rum, served with delicious vanilla Ice Cream and Chocolate sauce.

*For Guest with All Inclusive Package 40% Discount Applies.
Prices are in Mexican Pesos / **Prices Include Taxes**
Room Charges or Credit Card Only

