

# ITALIAN MENU

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## ENTREÉS

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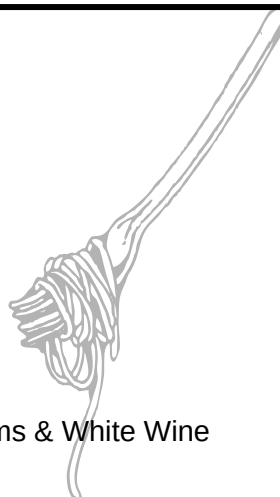
|   |              |
|---|--------------|
| <b>CHEF'S BRUSCHETTA</b>  | <b>\$270</b> |
| Tomato & provencal herbs with goat cheese and balsamic reduction.                                 |              |
| <b>DORADA STYLE CAPRESE SALAD</b>   | <b>\$310</b> |
| Fresh burrata cheese and baby tomato, pesto & balsamic vinaigrette.                               |              |
| <b>ARUGULA SALAD</b>  | <b>\$310</b> |
| Cherry tomato, mushroom, goat cheese mousse, citric vinaigrette, prosciutto and bread.            |              |
| <b>MUSSELS</b>  | <b>\$370</b> |
| Cooked with white wine, butter & garlic reduction with goat cheese and served with artisan bread. |              |

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## PASTA

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| <b>FETUCCINI ALFREDO</b>   | <b>\$350</b> |
| Parmesan Cheese, Butter, Cream and Crusty Artisan Bread  |              |
| Chicken: \$466      Shrimp: \$478  |              |
| <b>FUSILLI POMODORO</b>  | <b>\$350</b> |
| Parmesan Cheese, Butter, Tomato and Crusty Artisan Bread   |              |
| Chicken: \$466      Shrimp: \$478  |              |
| <b>BURRATA SPAGHETTI</b>   | <b>\$370</b> |
| Spaghetti, Burrata and Pomodoro Sauce with Roasted Mushrooms & White Wine  |              |
| <b>LASAGNA BOLOGNESE</b>   | <b>\$390</b> |
| Ground beef, fresh pasta, bechamel sauce and mozzarella cheese with tomato sauce.                                      |              |
| <b>SPAGHETTI ARRABIATA &amp; CHICKEN</b>   | <b>\$390</b> |
| Chicken breast with pepperoncini crust, San Marzano tomato sauce, spicy tomato sauce, pecorino & crusty artisan bread. |              |
| <b>GAMBERONI RUQUETE</b>   | <b>\$680</b> |
| Grilled shrimp with fetuccini on a cheese sauce and white wine with grilled asparagus.                                 |              |
| <b>TAGLIATA DI RIB EYE</b>   | <b>\$710</b> |
| Fetuccini with creamy mushroom sauce, rib eye slices and parmesan cheese.  |              |



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## FROM THE GRILL

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|                                  |         |
|----------------------------------|---------|
| CHICKEN BREAST                   | \$440   |
| SHRIMP (6 PCS)                   | \$560   |
| FLANK STEAK (10 Oz)              | \$520   |
| RIB EYE (12 Oz)                  | \$830   |
| NEW YORK (12 Oz)                 | \$830   |
| AUSTRALIAN RACK OF LAMB (13 Oz)  | \$880   |
| JUMBO SHRIMP (6 Pieces)          | \$900   |
| TENDERLOIN (8 Oz)                | \$1,030 |
| GRILLED LOBSTER (Price per gram) | \$9     |

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### CHOOSE ONE SIDE

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### CHOOSE ONE SAUCE

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- \*Risotto
- \*Ajillo Mushrooms
- \*Roasted Corn on the Cob
- \*Organic Vegetables
- \*Baked Potato
- \*Mashed Potato
- \*Asparagus Bundle



EXTRA

\$90

- \*Ajillo
- \*Spicy BBQ
- \*Gravy
- \*Horseradish Dressing
- \*Onion Marmalade
- \*Chimichurri
- \*Butter & Garlic



Cash payments are no longer accepted at any of our Restaurants, Bars or Spa. All prices in Mexican pesos, taxes are included.