

# ITALIAN MENU

## ENTREÉS

|                                                                                                   |              |
|---------------------------------------------------------------------------------------------------|--------------|
| <b>CHEF'S BRUSCHETTA</b>                                                                          | <b>\$280</b> |
| Tomato & provencal herbs with goat cheese and balsamic reduction.                                 |              |
| <b>DORADA STYLE CAPRESE SALAD</b>                                                                 | <b>\$320</b> |
| Fresh burrata cheese and baby tomato, pesto & balsamic vinaigrette.                               |              |
| <b>ARUGULA SALAD</b>                                                                              | <b>\$320</b> |
| Cherry tomato, mushroom, goat cheese mousse, citric vinaigrette, prosciutto and bread.            |              |
| <b>MUSSELS</b>                                                                                    | <b>\$380</b> |
| Cooked with white wine, butter & garlic reduction with goat cheese and served with artisan bread. |              |

## PASTA

|                                                                                                                        |               |
|------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>FETUCCINI ALFREDO</b>                                                                                               | <b>\$360</b>  |
| Parmesan Cheese, Butter, Cream and Crusty Artisan Bread                                                                |               |
| Chicken: \$370                                                                                                         | Shrimp: \$390 |
| <b>FUSILLI POMODORO</b>                                                                                                | <b>\$360</b>  |
| Parmesan Cheese, Butter, Tomato and Crusty Artisan Bread                                                               |               |
| Chicken: \$370                                                                                                         | Shrimp: \$390 |
| <b>BURRATA SPAGHETTI</b>                                                                                               | <b>\$380</b>  |
| Spaghetti, Burrata and Pomodoro Sauce with Roasted Mushrooms & White Wine                                              |               |
| <b>LASAGNA BOLOGNESE</b>                                                                                               | <b>\$400</b>  |
| Ground beef, fresh pasta, bechamel sauce and mozzarella cheese with tomato sauce.                                      |               |
| <b>SPAGHETTI ARRABIATA &amp; CHICKEN</b>                                                                               | <b>\$400</b>  |
| Chicken breast with pepperoncini crust, San Marzano tomato sauce, spicy tomato sauce, pecorino & crusty artisan bread. |               |
| <b>GAMBERONI RUQUETE</b>                                                                                               | <b>\$700</b>  |
| Grilled shrimp with fetuccini on a cheese sauce and white wine with grilled asparagus.                                 |               |
| <b>TAGLIATA DI FLANK STEAK</b>                                                                                         | <b>\$730</b>  |
| Fetuccini with creamy mushroom sauce, flank steak slices and parmesan cheese.                                          |               |



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

# ITALIAN MENU

## FROM THE GRILL

|                     |       |
|---------------------|-------|
| CHICKEN BREAST      | \$450 |
| SHRIMP (6 PCS)      | \$570 |
| FLANK STEAK (10 Oz) | \$530 |

### HOUSE SPECIALITIES

|                                  |         |
|----------------------------------|---------|
| AUSTRALIAN RACK OF LAMB (13 Oz)  | \$900   |
| JUMBO SHRIMP (6 Pieces)          | \$930   |
| TENDERLOIN (8 Oz)                | \$1,060 |
| GRILLED LOBSTER (Price per gram) | \$9     |
| RIB EYE (12 Oz)                  | \$850   |
| NEW TORK (12 Oz)                 | \$850   |

\*THIS MENU IS NOT PART OF THE ALL INCLUSIVE PACKAGE\*

## CHOOSE ONE SIDE

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



EXTRA

\$90

## CHOOSE ONE SAUCE

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



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