

Chianti

VINOS | WINES

BLANCOS / WHITES

Cesari 550

Pinot Grigio. Venezia, Italia

La Segreta 510

Chardonnay, viognier, fiano. Sicilia, Italia

Monopole 450

Viura. Rioja, España

LA Cetto 425

Chenin Blanc. Valle de Guadalupe, México

Tavernello 450

Pinot Grigio. Venezia, Italia

Santo Tomás 390

Chardonnay. Baja California, México

Cune 330

Verdejo. Rioja, España

Woodbridge 390

Sauvignon Blanc. Napa Valley, USA

ROSADOS / ROSÉ

Marqués de Cáceres 460

Tempranillo, garnacha tinta. Rioja, España

LA Cetto 390

Zinfandel. Valle de Guadalupe, México

ESPUMOSOS / SPARKLING

Möet Chandon Ice Imperial 1,195

Pinot noir, chardonnay, pinot meunier. Champagne, Francia

Möet Chandon Brut 1,550

Pinot noir, chardonnay, pinot meunier. Champagne, Francia

Cava Peñalba Brut 590

Viura, chardonnay. Ribera del Duero, España

Sperone 615

Chardonnay, grecanico. Veneto, Italia

Lunato 350

Lambrusco, maestri. Venezia, Italia

Sperone Imperial 430

Proseco. Veneto, Italia

GRANDES VINOS | PREMIUM WINES

Coste Di Rose 2,170

Nebbiolo. Barolo, Italia

PSI Pingus 1,740

Tempranillo. Ribera del Duero, España

Matarromera Crianza 1,190

Tempranillo. Ribera del Duero, España

Monte Xanic 790

Cabernet Sauvignon, merlot. Valle de Guadalupe, México

Arzuaga Crianza 1,120

Tempranillo, sauvignon, merlot. Ribera del Duero, España

TINTOS / RED

3 V Casa Madero 560

Cabernet sauvignon, merlot, tempranillo. Parras Coahuila, México

Las Nubes Colección 560

Mezclas de tintos. Valle de Guadalupe, México

Protos Roble 550

Tempranillo. Ribera del Duero, España

Terre 490

Sangiovese. Chianti, Italia

Tavernello 390

Sangiovese. Emilia-Romana, Italia

LA Cetto 420

Petite Sirah. Valle de Guadalupe, México

Santo Tomás 390

Cabernet Sauvignon. Baja California, México

Woodbridge 390

Merlot. Napa Valley, USA

Cune Crianza 390

Tempranillo, garnacha, mazuelo. Rioja, España

Chianti

ANTIPASTI

Spicy tuna 240

Tuna sealed in a pepper crust and chili pepper accompanied with garlic mayonnaise and red pesto.

Octopus carpaccio 240

Confit potato, garlic mayonnaise and truffle oil.

Beef steak carpaccio 240

Beef steak in a coffee crust accompanied with arugula and the house dressing.

Arancini 200

Cheesy rice balls fried accompanied with arrabiata sauce

Mixed fried 200

Breaded squid, shrimp, baby octopus and zucchini accompanied with pomodoro and chili pepper sauce.

MINESTRE E INSALATE

Caesar salad 180

Classic Caesar salad with homemade dressing, grana padano and grill chicken.

Caprese salad 180

Fresh tomatoes, basil, fresh mozzarella, seasoned with house pesto.

Minestrone soup 170

Traditional Italian soup accompanied of season vegetables and pesto beans.

Roman stracciatella 170

Poultry broth accompanied with eggs and parmesan cheese.

Consuming raw or undercooked meats, may increase your risk of foodborne illnesses.

PASTA E RISOTTI

Lasagna bolognese 290

Traditional Bolognese lasagna cooked at the oven wood.

Milanese risotto 290

Risotto with marrow, saffron and grana padano.

Risotto Chianti 290

House recipe risotto shared with pork rib and wild mushrooms.

Penne with sicilian pesto 270

Penne rigate with the traditional pesto sauce with pistachios and sealed tuna cubes.

Spaghetti puttanesca 270

Spaghetti accompanied with tomatoes sauce, anchovies, capers and black olives.

Spaghetti carbonara 250

Traditional egg carbonara sauce, bacon and parmesan cheese.

Neapolitan ravioli 270

Stuffed with ricotta cheese, tomatoe sauce and basil.

Fettucini frutti di mare 250

House traditional recipe, tomatoes and seafood mix.

ARTIGIANALE PIZZA

Mushrooms and fresh mozzarella pizza 200

Basil, tomatoes and fresh mushrooms mix with mozzarella.

Four seasons pizza 200

Salami, prosciutto, black olives and Artichoke hearts.

Sea food pizza 200

Arugula, parmesan cheese and sea food.

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PESCE E CARNE

Pork sirloin in a mushroom sauce and marsala 370

Pork sirloin accompanied with wild mushrooms and polenta.

Roman saltimbocca 350

Veal and prosciutto roll perfumed with sage and rustic mashed potatoes.

Baked fish 320

Baked fish with house sauce, kalamata olives, capers and grilled polenta.

Salmon with sicilian ratatouille 320

Salmon accompanied with Mediterranean vegetables and creamy saffron sauce.

Chicken with Alfredo sauce 290

Chicken scallops with basil and thyme over rustic mashed potatoes and Alfredo sauce.

Milanese cotoletta 300

Breaded beef steak accompanied with potatoes flavored with rosemary and mixed salad.

Bistecca di manso 290

Slow-cooking beef with saffron risotto and grilled vegetables, marsala sauce and green pepper.

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CHIANTI GOURMET

Lobster grilled, 2 persons 1300

1.2 Kgs. of fresh Caribbean lobster grilled accompanied with asparagus and mashed potatoes truffle.

Beef Steak in porcini sauce 500

400grs. Angus beef accompanied with polenta and grilled asparagus.

Cacciatore rabbit 420

Baked rabbit in tomatoes cacciatore sauce, peppers and olives with potatoes flavored with rosemary.

Fetuccini vongole 420

Fresh pasta accompanied with fresh clams, tomatoes sauce, basil, parsley and a touch of chili pepper.

Not included in the all inclusive plan.

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DOLCI FATTI IN CASA

Tiramisu 100

Mascarpone cheese, ladyfingers and expresso coffee.

Panacotta 100

Perfumed with amaretto and pistachio with red fruits sauce.

Ice cream profiteroles 100

Filling with vanilla gelato and chocolate sauce.

Gelato selection 100

Chocolate, strawberry, coconut and vanilla.

** Prices in mexican pesos*

** All tax included*

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AGUAS

<i>Pellegrino</i>	80
<i>Panna</i>	80

APERITIVOS

<i>Campari</i>	85
<i>Martini Blanco</i>	85
<i>Martini Rosso</i>	85
<i>Martini Extra Seco</i>	85
<i>Pernod</i>	85
<i>Fernet Branca</i>	110

BRANDY

<i>Torres X</i>	110
<i>Terry</i>	110
<i>Don Pedro</i>	85
<i>Fundador</i>	85
<i>Gran Duque</i>	160
<i>Lepanto</i>	160
<i>Cardenal Mendoza</i>	160

MEZCAL

<i>Zignum rep.</i>	110
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VODKA

<i>Smirnoff</i>	90
<i>Stolichnaya</i>	110
<i>Wyborowa</i>	90
<i>Absolut Azul</i>	95
<i>Absolut Citron</i>	95
<i>Absolut Mandrin</i>	95
<i>Grey Goose</i>	150
<i>Belvedere</i>	150
<i>Beluga</i>	250

WHISKEY

<i>JW Etiqueta Roja</i>	100
<i>Crown Royal</i>	110
<i>Jim Bean</i>	95
<i>Jack Daniel's</i>	130
<i>JW Etiqueta Negra</i>	150
<i>Chivas Regal 12</i>	150
<i>Buchanan's 12</i>	170
<i>Buchanan's 18</i>	250
<i>Chivas Regal 18</i>	250
<i>JW Etiqueta Azul</i>	500

COGNAC

<i>Courvoisier VSOP</i>	160
<i>Hennessy VSOP</i>	160

DIGESTIVOS

<i>Baileys</i>	90
<i>Kahlúa</i>	85
<i>Jerez Tio Pepe</i>	85
<i>Sambuca</i>	85
<i>Galliano</i>	85
<i>Sambuca negro</i>	110
<i>Frangelico</i>	110
<i>Grand Marnier</i>	160
<i>Drambuie</i>	160
<i>Amaretto Disaronno</i>	110

TEQUILA

<i>Cuervo Especial</i>	85
<i>Cuervo Tradicional</i>	90
<i>Hornitos Rep.</i>	90
<i>Cazadores Rep.</i>	85
<i>Don Julio Rep.</i>	130
<i>Herradura Rep.</i>	130
<i>Don Julio Añejo</i>	140
<i>1800 Añejo</i>	140
<i>Don Julio 70</i>	150
<i>Reserva de la Fam.</i>	280
<i>Casa Dragones</i>	500

GINEBRA

<i>Tanqueray</i>	100
<i>Beefeater</i>	110
<i>Bombay</i>	130
<i>Tanqueray 10</i>	160
<i>Bulldog</i>	180
<i>Hendrick's</i>	180
<i>London No. 1</i>	180
<i>Mom</i>	180
<i>Monkey</i>	300

RON

<i>Appleton Special</i>	90
<i>Appleton Blanco</i>	90
<i>Captain Morgan</i>	90
<i>Bacardi Blanco</i>	90
<i>Bacardi Añejo</i>	90
<i>Bacardi Solera</i>	90
<i>Bacardi Limón</i>	90
<i>Havana 7 años</i>	130
<i>Malibú</i>	100
<i>Zacapa 23 años</i>	170
<i>Zacapa XO</i>	400

Precios en pesos mexicanos / Prices in mexican pesos
Impuestos incluidos / Taxes included