

## ANTIPASTI

FRIED CALAMARI	\$120
BEEF CARPACCIO	\$200
<i>the classic with arugula and a drizzle of extra virgin olive oil and parmigiano - reggiano cheese</i>	
BRUSCHETTA	\$105
<i>crispy fresh baked bread with olive oil, garlic and fresh tomatoes</i>	
SALMON TARTAR	\$155
<i>prepared with olives, onion, bell peppers, parsley, lime and a touch of mustard in a very original presentation</i>	

## INSALATAS

TOMATO & MOZZARELLA	\$135
<i>buffalo mozzarella cheese and vine ripened tomatoes, with extra virgin olive oil and vinaigrette</i>	
CEASAR SALAD	\$160
<i>served with garlic croutons and parmigiano-reggiano Cheese curls</i>	
DA VINCI SALAD	\$125
<i>fresh spinach and oyster mushrooms with gorgonzola cheese and delicate strawberry vinaigrette</i>	

## ZUPPA

MINISTRONE SOUP	\$ 90
<i>Fresh garden vegetable &amp; pasta soup</i>	
CREAM OF FINE HERBS	\$ 90
MUSHROOM SOUP	\$ 90
<i>oyster mushroom soup with a touch of garlic, tomato &amp; thyme</i>	

*Prices in Mexican pesos, including taxes*

## DAL MARE

KING SALMON \$285  
*grilled and served with a raspberry vinaigrette sauce  
Accompanied with mixed greens*

FILLET OF BOQUINETE AU FINE HERBS \$215  
*grilled caribbean white fish served on fettuccine  
of steamed vegetables in a citrus fine herbs sauce &  
risotto*

GULF SHRIMP \$330  
*Grilled shrimp served over risotto in a spicy "salsa  
diabla"*

## CARNI

OSSOBUCO GIOCONDO \$310  
*veal shank delicately cooked in it's own juice with a  
hint of rosemary and served with risotto*

VEAL SCALOPPINE AU MARSALA SAUCE \$300  
*accompanied with delicious pesto linguini*

FILET MIGÑON \$315  
*served over a chianti reduction, accompanied with  
grilled vegetables and roasted potatoes*

CHICKEN PARMESAN \$210  
*boneless chicken breast, lightly breaded with parmesan  
cheese, served over saffron flavored risotto and tomato  
sauce*

ROASTED QUAIL \$215  
*served over warm apples, bathed with a delicate  
infusion of honey with sundried tomatoes and balsamic  
vinaigrette*

*Prices in Mexican pesos, including taxes*

## PASTAS

<i>TORTELLINI STUFFED WITH SHRIMP</i> <i>accompanied with saffron and neapolitan sauce</i>	<b>\$215</b>
<i>SPINACH AND RICOTTA CHEESE RAVIOLI</i> <i>in a delicate roasted garlic sauce with a hint of dill and tomato sauce</i>	<b>\$250</b>
<i>SPAGHETTI BOLOGNESE</i> <i>the traditional</i>	<b>\$215</b>
<i>LASAGNA AL FORNO</i> <i>traditional home made Lasagna with bolognesa sauce</i>	<b>\$215</b>
<i>LINGUINI WITH MUSSELS</i> <i>In delicate tomato sauce with a touch of white wine</i>	<b>\$215</b>
<i>SPAGUETTI WITH SEAFOOD</i> <i>served in a white wine sauce adorned with fresh basil</i>	<b>\$215</b>
<i>LOBSTER CANNELLONI</i> <i>served with a fine herbs sauce &amp; tomato infusion</i>	<b>\$250</b>

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## L'ANGOLO DEI DOLCI

**THE ARTIST'S PALETTE** **\$115**  
*a delicious combination of home made ice creams  
resting on a giant cookie palette*

**CHOCOLATE PIANO** **\$115**  
*served with a delicate english sauce*

**TIRAMISU** **\$115**  
*traditional mascarpone cheese, in a delicious  
combination of cookie crumbs marinated with espresso*

**LUKEWARM FONDAT OF DARK CHOCOLATE** **\$115**  
*with a hazelnut and cooked caramel sauce, chocolate,  
seasonal fruit and vanilla ice cream*

**TARTUFO** **\$115**  
*white & dark chocolate mousse, surrounded with a  
raspberry and vanilla coulis*

**CRÉME BRÛLÉE** **\$115**  
*of almonds and amaretto*

**ASSORTED ICE CREAMS AND SORBETS** **\$ 95**  
*chocolate, vanilla, strawberry, pistachio, coconut  
and seasonal sorbets*

*Prices in Mexican pesos, including taxes*