

LA TRATTORIA

ENTRADAS

CALAMAR A LA ROMANA 150G 259
Suculentos calamares, acompañados de salsa pomodoro y limón

 **CARPACCIO DE CARNE** 100G 399 
Láminas de filete de res acompañadas con queso parmesano, alcaparra y balsámico

CARPACCIO DE PULPO 100G 399
Láminas de pulpo, acompañadas con vinagreta de cítricos, chile serrano y arúgula

CAMARONES CON COSTRA DE PARMESANO 120G 299
Camarones con costra de parmesano acompañados de salsa casse

ANTIPASTO DE LA CASA 329
Arancini, mini calzone, aceitunas verdes, nueces y espárrago con prosciutto

 **TARTAR DE SALMÓN** 120G 299
Cubos de Salmon fresco, servidos con aguacate, alcaparras y mostaza

SOPAS

MINISTRONE 190
Sopa de vegetales y fideos, acompañada con alubias

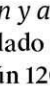
CREMA DE AJO 199
Suculenta crema a base de ajo rostizado y especias

ENSALADAS

ENSALADA TRATTORIA 249  
Mezcla de lechugas acompañadas de queso azul, peras salteadas al vino tinto y crocante de nuez

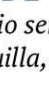
ENSALADA DE QUINOA Y TOMATE 219
Quinoa aromatizada con albahaca, perejil, lechugas mixtas, tomate y aceite de oliva

CAPRESE 209 
Fresca ensalada de jitomates, queso mozzarella fresco, acompañada de pesto y aceite de oliva

CÉSAR 189 
Crujientes lechugas largas, acompañadas de aderezo César (mostaza y anchoas), servida con parmesano, crutones de pan y aceite de ajo

- Con tiras de pollo parrillado 120g 299
- Con camarones al cajún 120g 339

RISOTTO

RISOTTO DE MAR 180G 499 
Arroz arborio, servido con frescos mariscos (camarón, pulpo, calamar y callo de almeja), vino blanco y queso parmesano

RISOTTO DE ESPÁRRAGOS 429
Exquisito arroz arborio mezclado con trocitos de espárragos, mantequilla, vino blanco y queso parmesano

RISOTTO DE RIB EYE CON HONGOS 150G 569 
Arroz arborio servido con trozo de rib eye, hongos silvestres, mantequilla, salsa de vino blanco y queso parmesano

PIZZA

Tamaño individual

Pruebe una de nuestras deliciosas pizzas estilo tradicional de Nápoles

MARGARITA 199
Queso mozzarella, tomates frescos y orégano

VEGETARIANA 209
Queso mozzarella, pimientos, champiñones, calabaza italiana, cebolla y aceitunas

CUATRO QUESOS 224
Queso mozzarella, provolone, azul y cabra

PEPPERONI 239
Salsa de tomate, queso mozzarella y pepperoni

ITALIANA 239
Queso mozzarella, salchicha italiana y pepperoni

RAVELLO 259
Queso mozzarella, de cabra, parmesano, prosciutto, chile quebrado, arúgula, espinaca baby

TRATTORIA 289
Queso mozzarella y azul, rebanadas de pera envinada, nuez picada y miel de abeja

PASTAS

GNOCCHI CON HONGOS SILVESTRES 299
Pasta fresca servida con salsa de hongos silvestres

- Con pollo 120g 319
- Con camarones 120g 369

PAPPARDELLE A LA CARBONARA 299
Pasta pappardelle bañada con tradicional salsa carbonara

- Con pollo 120g 319
- Con camarones 120g 369

LINGUINE ARRABBIATA 199
Pasta salteada con salsa picante de tomate

- Con pollo 120g 319
- Con camarones 120g 369

RICCIOLI PUTTANESCA 329
Riccioli salteado en una salsa de tomates frescos pelados, alcaparras, aceitunas negras, ajo, orégano y pimiento

ESPAGUETI A LA BOLOÑESA 339
Carne de res, salsa de tomate y queso mozzarella

RIGATONI AMATRICE 389
Pasta rigatoni con salsa amatriciana con cerdo salteado con ajo

LASAGNA BOLOGNESE 120G 349
Pasta rellena con carne de res, salsa casse y queso mozzarella

LASAGNA VEGETARIANA 329
Pasta rellena de vegetales de temporada acompañada con salsa casse, queso mozzarella y albahaca

ALBONDIGA DE WAGYU 120G 459
Rellena de queso burrata servida con pasta pappardelle, base de salsa de tomate con trocitos de apio y zanahoria

**Cargo adicional 259*



PLATOS FUERTES

CAMARÓN SCAMPI (6 PIEZAS) 399
Pasta al dente acompañada con camarones y vegetales

POLLO A LA PARMESANA 220G 399
Pechuga de pollo empanizada, gratinada con queso parmesano, provolone, spaghetti y salsa pomodoro

PESCADO PICATTA 210G 540
Fresco filete de pescado, acompañado con salsa de limón y spaghetti a la mantequilla

SALMÓN 210G 599 
Filete de salmón servido con salsa de Limoncello, puré de papa y espinacas salteadas

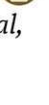
FILETTO DI PESCE ALLA GRIGLIA 210G 540
Filete de pescado a la parrilla con salsa de vegetales rostizados

NEW YORK A LA PARRILLA 340G 1,160
Acompañado de verdura y puré de papa

**Cargo adicional 659*

BISTECCA DI MANZO EN SALSA ROQUEFORT 225G 610
Filete de res de la casa con salsa roquefort y acompañado de vegetales baby y papa paja

SALTIMBOCCA 260G 429
Jugoso cerdo relleno de prosciutto, queso y espinaca con una salsa de tomate, puré de polenta y vegetales

RACK DE CORDERO 300G 890 
Rack de cordero con costra provenzal, puré de papa y verduras

**Cargo adicional 460*

GUARNICIONES

Cualquier elección por 119

- Puré de Papa
- Vegetales a la Parrilla
- Papa al Horno
- Espinacas a la Crema

Menú disponible de 5 a 10 p.m.

Los precios están en pesos e incluyen impuestos. Propina no incluida.

El consumo de alimentos crudos o poco cocidos pueden aumentar el riesgo de contraer enfermedades transmitidas por alimentos.

**Cargo aplicable a huéspedes con paquete Todo-Incluido. Sujeto a cambios sin previo aviso.*

 Libre de gluten  Sugerencias del chef

LA TRATTORIA

APPETIZERS

CALAMARI A LA ROMANA 150G 259
Delicious calamari with Pomodoro sauce and lemon wedges

 **BEEF CARPACCIO** 100G 399 
Thinly sliced beef fillet with Parmesan cheese, capers and balsamic vinegar

OCTOPUS CARPACCIO 100G 399
Octopus slices with citrus vinaigrette, serrano chili and arúgula

PARMESAN-CRUSTED SHRIMP 120G 299
Shrimp with a Parmesan cheese crust served with tomato sauce.

HOUSE ANTIPASTO 329
Arancini rice balls, mini calzone, green olives, nuts and asparagus-prosciutto bundles

 **SALMON TARTARE** 120G 299
Diced fresh salmon served with avocado, capers and mustard

SOUPS

MINISTRONE 190
Vegetable soup with noodles and green beans

CREAM OF GARLIC SOUP 199
Creamy soup made with roasted garlic and spices

SALADS

TRATTORIA SALAD 249  
Mixed lettuces with blue cheese, pears sautéed in red wine and a nut crisp

QUINOA AND TOMATO SALAD 219
Quinoa perfumed with basil and parsley, mixed lettuces, tomato and olive oil

CAPRESE 209 
Fresh tomato and mozzarella cheese, topped with pesto and olive oil

CAESAR SALAD 189 
Crisp Romaine lettuce leaves, seasoned with Caesar dressing (mustard and anchovies) and served with Parmesan cheese, croutons and garlic oil

- With grilled chicken 120g 299
- With Cajun shrimp 120g 339

RISOTTOS

SEAFOOD RISOTTO 180G 499 
Arborio rice served with fresh seafood (shrimp, octopus, calamari and baby scallops), white wine and Parmesan cheese

ASPARAGUS RISOTTO 429
Creamy arborio rice with asparagus, butter, white wine and Parmesan cheese

RIB-EYE AND MUSHROOM RISOTTO 150G 569 
Arborio rice with diced rib-eye steak, wild mushrooms, butter, white wine and Parmesan cheese.

**All-inclusive surcharge 195*

PIZZA

Individual size

Try one of our delicious traditional Naples-style pizzas

MARGHERITA 199
Mozzarella cheese, fresh tomatoes and oregano

VEGETARIAN 209
Mozzarella, bell peppers, mushrooms, zucchini, onion and olives

FOUR-CHEESES 224
Mozzarella, provolone, blue cheese and goat cheese

PEPPERONI 239
Tomato sauce, mozzarella cheese and pepperoni

ITALIAN 239
Mozzarella, Italian sausage and pepperoni

RAVELLO 259
Mozzarella, goat cheese and Parmesan, prosciutto, chili flakes, arugula and baby spinach

TRATTORIA 289
Mozzarella and blue cheese, slices of pear poached in wine, chopped nuts and honey

PASTAS

WILD MUSHROOM GNOCCHI 299
Fresh pasta with wild mushroom sauce

- With chicken 120g 319
- With shrimp 120g 369

PAPPARDELLE A LA CARBONARA 299
Pappardelle in our traditional carbonara sauce

- With chicken 120g 319
- With shrimp 120g 369

LINGUINE ARRABBIATA 199
Pasta with spicy tomato sauce

- With chicken 120g 319
- With shrimp 120g 369

RICCIOLI PUTTANESCA 329
Riccioli sautéed in a fresh tomato sauce with capers, black olives, garlic, oregano, and bell pepper

SPAGHETTI BOLOGNESE 339
Beef, tomato sauce and mozzarella cheese

RIGATONI AMATRICIANA 389
Rigatoni pasta with Amatriciana sauce, and pork sautéed with garlic

LASAGNA BOLOGNESE 120G 349
Pasta filled with beef, tomato sauce and Mozzarella cheese

VEGETARIAN LASAGNA 329
Pasta filled with seasonal vegetables, served with tomato sauce, Mozzarella cheese and basil

WAGYU MEATBALL 120G 459
Filled with burrata cheese, served with pappardelle pasta and tomato sauce with diced celery and carrot

**All-inclusive surcharge 259*

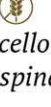


MAIN COURSES

SCAMPI SHRIMP (ORDER OF 6) 399
Pasta al dente served with shrimp and vegetables

PARMESAN CHICKEN 220G 399
Breaded chicken breast with grated Parmesan and Provolone cheese, spaghetti, and Pomodoro sauce

PICATTA FISH 210G 540
Fresh fish fillet with lemon sauce and buttered spaghetti

SALMON 210G 599 
Salmon fillet served with Limoncello sauce, mashed potato and sautéed spinach

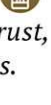
FILETTO DI PESCE ALLA GRIGLIA 210G 540
Grilled fish fillet with roast vegetable sauce

GRILLED NEW YORK STEAK 340G 1,160
With mashed potato and vegetables

🔪 Surcharge 659

BISTECCA DI MANZO WITH ROQUEFORT SAUCE 225G 610
Traditional grilled beef fillet served with Roquefort sauce, baby vegetables and shoestring potatoes

SALTIMBOCCA 260G 429
Juicy pork filled with prosciutto, cheese and spinach in tomato sauce, served with polenta and vegetables

RACK OF LAMB 300G 890 
Rack of lamb with a Provençal crust, mashed potato and vegetables.

**All-inclusive surcharge 460*

CARIBBEAN LOBSTER
Market price, charged by weight

Lobster cooked to order, served with mashed potato and baby vegetables

**Surcharge for guests with the All-inclusive package, charged by market price and weight*

GARNISHES

Any choice for 119

- Mashed potatoes
- Grilled vegetables
- Baked Potato
- Creamed spinach

Menu available from 5 to 10 p.m.

Our prices are in pesos and include all taxes. Tips are not included.

The consumption of raw or partially cooked food can increase the risk of illness.

**Some dishes have surcharges for guests with the All-inclusive package. Subject to changes without prior notice.*

 Gluten free  Chef's Recommendations