



ANTIPASTI E INSALATE

PORTOBELLO MARINADO |\$189
Portobello con vinagre balsámico y miel

ARANCINI PERFUMADO CON TRUFA |\$229
Con champiñones y salsa romesco

CARPACCIO DUO 100G |\$289
Salmón y mero con vinagreta de maracuyá

BETABEL Y CAPRINO |\$269
Betabel rostizado, queso de cabra, aderezo de tomillo, miel y arúgula

CALAMARES A LA ROMANA 200G |\$229
Calamares fritos con salsa tártara

CARPACCIO DE RES 100G |\$270
Con higos frescos, queso gorgonzola y vinagre balsámico

CAPRESE |\$389
Queso mozzarella, tomate, albahaca y pesto

DURAZNO Y PROSCIUTTO |\$259
Durazno asado, prosciutto di Parma, mezcla de lechugas y aceite de oliva

ENSALADA TOSCANA |\$215
Mezcla de lechugas, garbanzos, vegetales asados, pesto de almendra y crotones

ZUPPE

SOPA DE TOMATE ROSTIZADO Y ALBAHACA |\$220
Sopa de tomate rostizado y albahaca con crotones

SOPA MINESTRONE |\$220
La receta tradicional

IL PRIMO

LASAGNA BOLOGNESE |\$315
180g de carne molida de res en salsa de tomate

RAVIOLI CON LANGOSTA |\$419
Salsa Nantua y hojuelas de queso Parmesano

SPAGHETTI CON ALBÓNDIGAS 120G |\$239
Servido con salsa de tomate

PENNE STRACCIATELLA |\$240
Preparado con pesto rojo y tomates cherry balsámicos

RISOTTO QUATTRO FORMAGGI |\$289
Con queso Grana Padano, gorgonzola, mozzarella y Caprino

CAPELLINI FRUTTI DI MARE 150G |\$379
Calamar, camarón, mejillón y salsa marinara

ALFREDO RESIDENCES |\$289
Fettuccini con salsa Alfredo, queso Parmesano y mantequilla

RISOTTO FUNGHI |\$309
Con hongos y aceite de trufa blanca

“RISOTTO” DE COLIFLOR |\$269
Coliflor, crema espesa y queso Parmesano en un risotto cremoso bajo en carbohidratos y sin arroz

PIZZAS

PIZZA DE LANGOSTA |\$580
Queso mozzarella, tomate, chips de ajo y 150g de langosta

PIZZA 4 ESTACIONES |\$339
Alcachofas, aceitunas, tomate, jamón y champiñones

PIZZA DE JAMÓN SERRANO |\$389
100 g de jamón serrano y arúgula fresca

SPECIALI

PESCADO GREMOLATA |\$519
200g de pescado al limón, perejil y gremolata de ajo

GAMBERI AGLIO E OLIO |\$570
120g de camarón, ajo y hojuelas de chile seco

SALTIMBOCCA DE POLLO |\$359
150g de pechuga de pollo rellena de jamón Parma, servido con salsa de sidra

BISTECCA DI MANZO A LA GORGONZOLA |\$679
250g de finas láminas de New York servido con vegetales asados

NEW YORK WAGYU |\$2,900
454g de New York Wagyu servido con vegetales y puré de papa
*Cargo adicional \$1,900



RAGÚ DE CORDERO |\$479
250g de cordero servido con fettuccini

DOLCE

240 pesos cada uno

TIRAMISÚ
Receta tradicional

PANNA COTTA
Frangelico y albahaca

SEMIFREDDO CIOCCOLATO
Cremoso mousse de chocolate

FRUTOS ROJOS EN VINAGRE BALSÁMICO
Frutos rojos con reducción de vinagre balsámico

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.
Formas de pago: Cargo a la habitación, tarjeta de débito y crédito (se aceptan Mastercard, American Express y Visa)



ANTIPASTI E INSALATE

MARINATED PORTOBELLO |\$189
Portobello, balsamic vinegar and honey

ARANCINI PERFUMADO CON TRUFA |\$229
With mushrooms and roasted pepper sauce

CARPACCIO DUO 100G/3.52oz |\$289
Salmon and grouper with passion fruit vinaigrette

BEET & CAPRINO |\$269
Roasted beetroot, caprino cheese, thyme honey dressing and arugula

CALAMARI A LA ROMANA 200G/7oz |\$229
Fried calamari with tartare sauce

BEEF CARPACCIO 100G/3.52oz |\$270
With fresh figs, gorgonzola and balsamic vinegar

CAPRESE |\$389
Mozzarella, tomato, basil and pesto

PEACH AND PROSCIUTTO |\$259
Grilled peach, prosciutto di Parma, mixed lettuce and olive oil

TOSCANA SALAD |\$215
Mixed lettuce, chickpeas, grilled vegetables, almond pesto and croutons

ZUPPE

ROASTED TOMATO & BASIL SOUP |\$220
Roasted tomato and basil soup with crouton

MINESTRONE SOUP |\$220
Traditional recipe

IL PRIMO

LASAGNA BOLOGNESE |\$315
180g/6.34 of ground beef in pomodoro sauce

LOBSTER RAVIOLI |\$419
Nantua sauce and Parmesan flakes

SPAGHETTI MEATBALLS 120G/4.23oz |\$239
Served with tomato sauce

PENNE STRACCIATELLA |\$240
Prepared with red pesto and balsamic cherry tomatoes

RISOTTO QUATTRO FORMAGGI |\$289
With Grana Padano, gorgonzola, mozzarella and Caprino cheese

CAPELLINI FRUTTI DI MARE 150G/5.29oz \$379
Calamari, shrimp, mussels and marinara sauce

ALFREDO RESIDENCES |\$289
Fettuccini with Alfredo sauce, Parmesan cheese and butter

RISOTTO FUNGHI |\$309
With mushroom and white truffle oil

CAULIFLOWER “RISOTTO” |\$269
Cauliflower, heavy cream and Parmesan cheese are blended in this creamy low-carb risotto, no rice

PIZZAS

LOBSTER PIZZA |\$580
Mozzarella, tomato and 150g/5.29oz of lobster

FOUR SEASONS PIZZA |\$339
Artichokes, olives, tomato, ham and mushrooms

PROSCIUTTO PIZZA |\$389
100g/3.52oz of prosciutto and arugula

SPECIALI

FISH GREMOLATA |\$519
200g/7.05oz fish fillet in lemon, parsley and garlic gremolata

GAMBERI AGLIO E OLIO |\$570
120g/4.23oz of shrimp with garlic and red chili pepper flakes

CHICKEN SALTIMBOCCA |\$359
150g/5.29oz chicken breast stuffed with Parma ham, served with cider sauce

BISTECCA DI MANZO A LA GORGONZOLA |\$679
250g/8.81oz thinly sliced New York steak served with grilled vegetables

NEW YORK WAGYU |\$2,900
454g/16.01oz Wagyu New York steak served with grilled vegetables
*All-Inclusive surcharge \$1,900



LAMB RAGU |\$479
250g/8.81oz of lamb served with fettuccine

DOLCE

240 pesos each

TIRAMISU
Traditional recipe

PANNA COTTA
Frangelico and basil

SEMIFREDDO CIOCCOLATO
Creamy chocolate mousse

RED BERRIES IN BALSAMIC VINEGAR
Red berries with balsamic reduction

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.
Payment methods: Charge to the room account, debit and credit card (MasterCard, American Express and Visa are accepted).