

ANTIPASTI

Totoaba fritters, dill & pickle
remoulade · \$520

Cauliflower fritti, Calabrian mint aioli · \$460

Ricotta crostini, peperonata & Taggiasca olives
· \$550

Meatballs al forno, toasted baguette & herb butter
· \$480

Burrata & grilled asparagus, brown butter,
guanciale, almonds, breadcrumbs · \$470

Burrata & cruschi peppers, garlic toast,
organic extra virgin olive oil · \$860

White beans alla Toscana,
saba & thyme · \$420

INSALATE

Nancy's chopped salad · \$550

Avocado brussels sprouts, pecorino &
anchovy croutons · \$450

Mozzarella & Heirloom tomato panzanella,
Taggiasca olives & oregano vinaigrette toast · \$550

Spacca Caesar, cauliflower, little gem &
anchovy · \$630

Insalata Mista, organic greens &
lemon vinaigrette · \$500

PRIMI

Tagliatelle, oxtail ragú · \$670

Sorpresine, ragú bolognese · \$670

Goat cheese ravioli, five lillies · \$600

Radiatori all' arrabiata, roasted tomato & straciatella
· \$570

Scarpinocc, basil pesto, ricotta & summer squash · \$600

Oxtail triangoli, roasted mushrooms & pecorino · \$650

Pici alla Gricia, guanciale, red onion & tellicherry
pepper · \$570

Orecchiette, sausage & swiss chard · \$730

Chittara al limone · \$540

PIZZA

Bianca, fontina, truffle sottocenere
& sage · \$600

Tomato & burrata, roasted cherry tomatoes
& Sicilian oregano · \$560

Cacio e pepe, crema de parmigiano, provolone &
tellicherry pepper · \$580

Pepperoni, tomato, mozzarella & fresno chile · \$730

Meat lover, bacon, salame, fennel sausage, guanciale,
tomato & mozzarella · \$810

Funghi misti, Parmigiano Reggiano, fontina
& thyme · \$630

Fennel sausage, panna, mozzarella,
red onions & scallions · \$670

All prices are listed in Mexican pesos, tax included

SECONDI

Grilled hanger steak,

braised leeks, pecorino & chives · \$2030

Melanzane alla Parmigiana, eggplant,
mozzarella, & basil · \$800

Pan seared salmon, sweet corn succotash
& scallions · \$1200

Pollo alla Piastra, herb butter & spicy garlic sauce
· \$1200

Tomahawk porkchop, fennel pollen · \$3690

32 oz porcini-rubbed ribeye,
rosemary fried potatoes · \$3690

CONTORNI

Asparagus al cartoccio,

butter, mint & Parmigiano Reggiano · \$420

Grilled corn on the cob, Fresno chile
butter, parmigiano & lime aioli · \$420

Garlic mashed potatoes · \$420

Roasted cauliflower, mint
yogurt & za'atar · \$420

DOLCI

Butterscotch budino • \$450

caramel sauce, creme fraiche & Maldon sea salt

Graham's, Tawny 20 Port, DOC • \$1,060

Banana tarte tatin • \$450

thyme gelato & crema inglese

Piero Gatti, Moscato, Piemonte DOC, 2024 • \$290

Stone fruit shortcake • \$420

lemon gelato & pistachio

Fontanafredda, Asti, DOCG, Piemonte, NV • \$520

Rosemary Olive Oil Cake • \$430

olive oil gelato & Maldon salt

**Moscato di Pantelleria, Donnafugata, "Kabir",
2023 • \$650**

Fiore Di Latte Gelato Pie • \$520

sesame brittle & honey caramel

**Moscato di Pantelleria, Donnafugata, "Kabir",
2023 • \$650**

A la carte

Housemade Gelati & Sorbetti

vanilla, olive oil, cookies & cream, chocolate hazelnut,

chocolate coconut, kiwi-hibiscus, frutti di bosco, chocolate caramel

small • \$210 large • \$420

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