

ANTIPASTI

Cauliflower fritti,

Calabrian mint aioli · \$460

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

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

Moza caprese, *burrata, roasted tomatoes & basil
pesto · \$470*

Burrata & grilled asparagus,

brown butter, guanciale, almonds, breadcrumbs · \$470

White beans alla Toscana,

saba & thyme · \$420

INSALATE

Nancy's chopped salad

· \$550

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

Mozzarella and Heirloom tomato Panzanella,

Taggiasca, olives & oregano vinaigrette toast · \$550

Butter lettuce, *hazelnuts, bacon, gorgonzola
dolce & egg · \$630*

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

PRIMI

Tagliatelle, *oxtail ragú · \$670*

Sorpresine, *ragú bolognese · \$670*

Corzetti stampati, *eggplant, taggiasca olives
& ricotta · \$580*

Sagne a pezzi, *all'arrabiata, roasted tomatoes &
stracciatella · \$570*

Pici alla Gricia, *guanciale, red onion, roasted tomatoes &
stracciatella · \$570*

Oxtail triangoli, *roasted mushrooms & pecorino · \$650*

Orecchiette, *sausage & swiss chard · \$730*

Linguine alla Calabrese, *marinated
anchovies & croutons · \$720*

PIZZA

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

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

Cacio e pepe, *crema de parmigiano, provolone &
telicherry 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, *Umbrian lentils & red cabbage
sottaceto · \$1200*

Chicken scarpariello, *italian sausage,
broccolini & fresno chile · \$1150*

32 oz porcini-rubbed ribeye,

rosemary fried potatoes · \$3690

CONTORNI

Fried sweet potatoes · \$420

Garlic mashed potatoes · \$420

Asparagus al cartoccio, *butter, mint &
Parmigiano Reggiano · \$420*

Roasted tomatoes, *garlic breadcrumbs &
thyme · \$420*

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

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

DOLCI

Banana tarte tatin • \$450

thyme gelato & crema inglese

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

Strawberry Profiterole Sundae • \$420

roasted strawberries & ricotta dolce

Piero Gatti, Brachetto, Piemonte, DOC, 2023 • \$290

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**

Cookie Plate • \$250

Choose two

Nancy’s chocolate cookie

Manzke’s oatmeal raisin cookie (gluten free)

Recioto della Valpolicella, Bertani Veneto, 2020 • \$650

A la carte

Housemade Gelati & Sorbetti

*vanilla, olive oil, cookies & cream, chocolate hazelnut,
chocolate coconut, lemon, frutti di bosco, strawberry, chocolate caramel
small • \$210 large • \$420*

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