ANTIPASTI

Cauliflower fritti, *Calabrian mint aioli · $460*

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

Ribollita "Da Delfina", *parmigiano reggiano · $480*

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

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

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

INSALATE

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

Little Gem, *green goddess, radish & candied pepitas · $ 570*

Arugula & corn, *avocado, feta, green goddess & calabrian croutons · $580*

Nancy´s chopped salad · *$550*

Shaved brussels sprouts, *mint, almonds & pecorino · $500*

PRIMI

Sorpresine, *ragú bolognese · $670*

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

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

Sweet corn cappellacci, *funghi misti & thyme· $650*

Radiatori all'arrabbiata, *roasted tomatoes & stracciatella · $ 570*

Orecchiette, *sausage & swiss chard · $730*

Goat cheese ravioli, *five lillies · $600*

Tagliatelle, *oxtail ragú · $670*

PIZZA

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

Benno, *pineapple, jalapeño & speck · $620*

Margherita, *mozzarella, tomato & basil · $540*

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

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

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

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

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

All prices are listed in Mexican pesos, tax included

SECONDI

Grilled hanger steak, *braised leeks, pecorino & chives · $2030*

Oven roasted salmon loin, *salmoriglio & warmed radishes · $1500*

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

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

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

CONTORNI

Roasted green beans, *caesar dressing & anchovy bread crumbs· $420*

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

Grilled corn on the cob, *fresno chile butter, parmigiano & lime aioli ·$420*

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

Garlic mashed potatoes · *$420*

DOLCI

Il Tostato Old Fashioned Cocktail • *$450*
buffalo trace infused with toasted mashmallow, cacao and cinnamon bitters, topped with Vin Santo

Lemon Merengue Posset • *$450*
hazelnut, marshmallow & pistachio
Fontanafredda, *Asti, Piemonte, DOCG, NV* • *$520*

Apple Borsellino • *$520*
vanilla gelato & whipped crema
Graham´s, *Tawny 20 Port, DOC* • *$1,060*

Hot Fudge Sundae • *$420*
coconut stracciatella & almond shortbread
Zymé, *Passito, "Tranalti", Verona, IGP, 2015* • *$620*

Rosemary Olive Oil Cake • *$430*
olive oil gelato & Maldon salt
Moscato di Pantelleria, *Donnafugata, "Kabir", 2023* • *$650*

Fior Di Latte Gelato Pie • *$520*
sesame brittle & honey caramel
Fontanafredda, *Asti, Piemonte, DOCG, NV* • *$520*

Cookie Plate • *$250*
Choose two
Nancy´s chocolate cookie
Manzke´s oatmeal raisin cookie (gluten free)

A la carte

Housemade Gelati & Sorbetti
espresso stracciatella, sea salt caramel, vanilla, olive oil, cookies & cream, chocolate hazelnut, chocolate coconut, kiwi-hibiscus, frutti di bosco
small • *$210 large* • *$420*

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