



## **MENÚ 1**

**\$2,790.00 PESOS**

Tax included

### **APPETIZER**

#### **FUNGI AL FORNO**

Spinach, gorgonzola and Parmesan stuffed mushrooms,  
dried cherry tomatoes and mozzarella.

#### **FRITTO MISTO**

Fried baby squid, calamari, sardines, octopus, shrimp,  
mussels and vegetables

#### **BURRATA IN GIARDINO**

Fresh burrata cheese, organic tomatoes, olive oil, mixed  
organic leaves, pear, beet puree, nuts and sesame seeds

### **MAIN COURSE**

#### **PESCE ALL' ORTOLANA**

Catch of the day, broccoli, bell peppers confit, fennel,  
arugula and olive puree.

#### **TONNARELLI AI GAMBERI**

Eggless saffron pasta , cherry tomato, white wine, garlic,  
zucchini and shrimp (5.5oz).

#### **ROMEO & JULIETA COMBO**

Prime Angus beef tenderloin (5.5oz), mushroom sauce,  
sautéed shrimp with fresh Fettuccine in cream and  
cheese sauce.

### **DESSERT**

Pear Strudel  
Panna Cotta alla Camomille  
Tiramisú

### **BEVERAGES**

Two Julieta cocktails & one bottle of :  
Chardonnay Emeve , Cabernet Sauvignon Romeo Or  
Sparkling Prosecco Pinelli Brut

CHOOSE AN ENTREE, MAIN COURSE & dessert FROM THE  
OPTIONS

\*Does not apply with other promotions , Service Not  
included, 2 pax Menu

## MENÚ 2



**\$2,120.00** PESOS

Tax included

### APPETIZER

#### **PARMIGIANA DI MELANZANE**

Eggplant lasagna, tomato sauce and fresh mozzarella cheese.

#### **COTTO E CRUDO**

Spinach, arugula, baked eggplant salad with goat cheese and smoked pest.

#### **INSALATA MEDITERRANEA**

Chickpea puree, roasted zucchini, heirloom tomato, organic lettuce, olives, basil, oregano, garlic, red onion, beans and crispy chicken breast.

### MAIN COURSE

#### **PESCE ALLA MUGNAIA**

Catch of the day, lemon, butter, capers, olives, parsley oil and fresh vegetables

#### **CAPPELLETTI**

Fresh pasta filled with braised ossobuco in vermouth, onion, beef gravy, butter and Grana Padano cheese.

#### **FRUTTI DI MARE**

Linguini, seasonal seafood, cherry tomato, white wine, parsley and olive oil.

### DESSERT

Tiramisú

Pear Strudel

### BEVERAGES

Two Cucumber Mojito cocktails & one bottle of:

Sauvignon Blanc Julieta, Nebbiolo LA Cetto Reserva Or Sparkling Vivante Brut

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## MENÚ 3

**\$1,760.00 PESOS**

Tax included

### **APPETIZER**

#### **INSALATA CAESAR**

The most famous salad in Cabo made of fresh lettuce, Parmesan cheese and our homemade dressing.

#### **TORTELLINI IN BRODO**

Chicken broth, with fresh chicken breast stuffed pasta, Parmesan cheese and parsley.

### **MAIN COURSE**

#### **LASAGNA**

Fresh pasta, bechamel sauce, bolognese sauce and mozzarella cheese.

#### **POLLO ALLA PARMIGIANA**

Chicken breast, Parmesan cheese, tomato sauce, mozzarella cheese and pesto pasta.

### **DESSERT**

Flan

Gelato (Sicilian Pistacchio, Dark Chocolate, Hazelnut, Strawberry or Natural Vanilla )

### **BEVERAGES**

Two Margarita cocktails & one bottle of:  
Chenin Blanc LA Cetto clásico, Lambrusco  
Monteberin  
Or Espumante Vivante Brut

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