



BY THE GLASS / VINO POR COPEO

SPARKLING / ESPUMOSO

VIVANTE, ESPUMA DE MAR,	
Freixenet, Querétaro, México	\$150
PROSECCO DOCG, il fresco, Villa Sandi, Italia	\$299

WHITE / BLANCO

CUVEE BLANC, Viñedos de La Reyna,	
Valle de San Vicente, México	\$190
PINOT GRIGIO, Botter, Nicchio, Sicilia, Italia	\$170
ALBARIÑO, Paco y Lola, Rías Baixas, España	\$240
SAUVIGNON BLANC, Terranoble, Casa B, Chile	\$190
SAUVIGNON BLANC, Raymond, R, California	\$320
CHARDONNAY, Tantehue, Ventisquero, Chile	\$140
CHARDONNAY, Raymond, R, California	\$340

ROSE / ROSADO

BLANC DE ZINFANDEL ROSE,	
L.A. Cetto, Valle de Guadalupe, México	\$120
V- ROSE, Casa Madero, Parras, México	\$230

RED / TINTO

MERLOT, Finca la Colonia, Mendoza, Argentina	\$150
MERLOT, Hubble, El Cielo, V. Guadalupe, México	\$340
MALBEC, Finca la Colonia, Mendoza, Argentina	\$150
PRIMITIVO, Cantina Petrelli, Puglia, Italia	\$230
TUSCAN BLEND, ORIGEN 43, Magoni, V.G. Mexico	\$240
CHIANTI CLASSICO, Le Capanne, Toscana, Italia	\$310
PINOT NOIR, Josh, California, USA,	\$340
NERO AMARO, Neprica Tomaresca Puglia, Italia	\$275
VALPOLICELLA, Bertani, Verona, Italia	\$265
CABERNET SAUVIGNON, ROBLE,	
Finca Flichtman, Mendoza, Argentina	\$188
CABERNET SAUVIGNON, Raymond, R, California	\$340

BOTTLE / BOTELLA

CHAMPAGNE / SPARKLING

MOËT & CHANDON, Brut Rose Imperial	\$3,300
MOËT & CHANDON, Brut Imperial, 375 ML	\$1,500
MOËT & CHANDON, Brut, imperial	\$3,100
VEUVE CLICQUOT, POSARDIN, Brut, 375ML	\$1,600
VEUVE CLICQUOT, POSARDIN, Brut	\$3,200

PROSECCO

VILLA SANDI, il fresco brut	\$1,150
VILLA SANDI, il fresco brut, 375ML	\$650
VILLA SANDI, Valdobbiadene	\$1,300
MIONETTO, Cartizze	\$1,900

ROSE WINE / VINO ROSADO

BLANC DE ZINFANDEL ROSE,	
L.A. Cetto, Valle de Guadalupe, México	\$470
V-ROSE, Casa Madero, V. Parras, México	\$870
WHISPERING ANGEL, Provence, Francia	\$1,600

WHITE WINE / VINO BLANCO

MEXICO

SAUVIGNON BLANC, Viña Kristel, V. Guadalupe	\$950
CUVEE BLANC, CHARDONNAY, SAUVIGNON B.	
Viñedo de La Reyna, V. San Vicente	\$750
CHARDONNAY - VERMENTINO, Magoni, V.G	\$800
CHARDONNAY, Emeve, V. Guadalupe	\$850
CHARDONNAY, Casa Madero, Gran Reserva	\$1,140
BRUMA 8 BLANC DE NOIRS Bruma, V. Guadalupe	\$1,200

ITALIAN / ITALIA

PINOT GRIGIO, Botter, Nicchio, Sicilia	\$650
PINOT GRIGIO, Terre del Fohn, Trentino	\$590
PINOT GRIGIO, Santa Margherita, Toscana	\$1,350
LUGANA, SAN BENEDETO, Zenato, Veneto	\$850
ORVIETO CLASSICO, Barberani, Umbria	\$1,160
CHARDONNAY, CasaliManiago, Friulli	\$990
SOAVE CLASSICO, Pieropan, Veneto	\$990
SOAVECLASSICO, Pieropan, Veneto, 375ML	\$670
BIANCO INFINITO, Maeli, Veneto	\$1,102
FALANGHINA, BENEVENTANO,	
De Falco, Campania	\$990

UNITED STATES / ESTADOS UNIDOS

SAUVIGNON BLANC, R, Raymond, California	\$1,200
SAUVIGNON BLANC, Duckhorn, Napa Valley	\$1,600
SAUVIGNON BLANC, Rombauer, Napa Valley	\$2,320
CHARDONNAY, R, Raymond, California	\$1,300
CHARDONNAY, Frank Family, Napa Valley	\$3,000
CHARDONNAY, Rombauer, Napa Valley	\$2,800

REST OF THE WORLD

SAUVIGNON BLANC, Terranoble, C. Blanca, Chile	\$750
SAUVIGNON BLANC,	
La Poule B., Sacha Lichine, Provence, Francia	\$1,050
GODELIA BLANCO, Godelia, Bierzo, España	\$1,300
ALBARIÑO, Paco y Lola, Rias Baixas, España	\$950
RIESLING, Dr. Loosen, Mosel, Alemania	\$1,276
CHARDONNAY, Tantehue, Valle Central, Chile	\$550
CHARDONNAY, Carmen, V. Central, Chile	\$750
CHARDONNAY,	
Clara Venegas, Mendoza, Argentina	\$928
CHABLIS, Seguin Manuel, Bourgogne, Francia	\$1,750

CORKAGE POLICIES

First Corkage \$232 MNX, Next Bottle \$348 MNX Each
Restrictions May Apply

PRICES IN PESOS, TAX INCLUDED
PRECIOS EN PESOS, IVA INCLUIDO

RED WINE / VINO TINTO

ITALY / ITALIA

BAROLO, Marco Bonfante, Piemonte	\$2,700
BARBERA D ASTI, Marco Bonfante, Piemonte	\$1,050
ALBARONE, Barbera-Nebbiolo, Marco Bonfante	\$5,220
AMARONE, Della Valpolicella, La Dama, Veneto	\$2,600
AMARONE, Della Valpolicella Allegreni, Veneto	\$3,500
VALPOLICELLA, Bertani, Veneto	\$1,050
VALPOLICELLA RIPASSO, Classico Superiore, La Dama, Veneto	\$1,450
VALPOLICELLA RIPASSO, Allegrini, Corte Giara, Veneto	\$1,600
ROSSO PASSIMENTO, Romeo y Julieta, Pasqua, Veneto	\$1,200
BRUNELLO DI MONTALCINO Castelfiocondo, Frescobaldi, Toscana	\$5,220
ROSSO DI MONTALCINO, Poggio C. Toscana	\$1,900
ROSSO DI MONTALCINO, Pian delle Vigne, Antinori , Toscana	\$1,800
POMINO DOC, Selvapiana, Toscana,	\$1,300
CHIANTI, ColliSenesi, PoggioSalvi , Toscana	\$1,102
CHIANTI CLASSICO, Le Capanne, Toscana	\$1,220
CHIANTI CLASSICO, Peppoli, Antinori, Toscana	\$1,800
ANGHELI, CABERNET-MERLOT, Donnafugata, Sicilia	\$1,800
NERO D’AVOLA, Black Label, Tola, Sicilia	\$1,218
LAMBRUSCO, Grasparrosa, Emilia Romagna	\$520
MONTEPULCIANO, Villa Vestea, Abruzzo	\$490
MONTEPULCIANO, Podere, UmaniRochi, Abruzzo	\$800
NEROAMARO, Neprica Tomaresca, Puglia	\$1,500
NERO DI TROIA, Cantine Legrotte,Puglia	\$1,270
PRIMITIVO, Cantina Petrelli, Puglia	\$890
SALICE SALENTINO, Rivera, Puglia	\$1,102
CONNONAU DI SARDEGNA, Costera IGT, Argiolas	\$1,392

MEXICO

TUSCAN BLEND, Origen 43, Magoni, V.Guadalupe	\$928
PLAN B. Bruma, Valle de Guadalupe	\$1,000
ROMEO, CABERNET TEMPRANILLO, V. Guadalupe	\$1,000
CARDON, Casta de Vinos, Valle de Guadalupe	\$1,150
CABERNET BLEND, ECLIPSE, El Cielo, Valle de Guadalupe	\$1,200
JARDIN SECRETO, Adobe G., V. Guadalupe	\$1,250
GABRIEL, CABERNET - MERLOT - MALBEC, Adobe Guadalupe, Valle de Guadalupe	\$1,392
LOS NIETOS, MEZCLA BORDALESA, Emeve, Valle de Guadalupe	\$1,450
GRENACHE BLEND, Fluxus, Valle de Guadalupe	\$1,500
3V GRAND RESERVA, Casa Madero, Valle de Parras	\$1,740
RAFAEL, CABERNET – NEBBIOLO, Adobe Guadalupe, Valle de Guadalupe	\$1,750
MEGACERO BLEND, Encinillas, V. de Encinillas	\$2,088
PINOT NOIR, Viñedo de la Reina, V. San Vicente	\$1,100
PINOT NOIR, Roganto, Valle De San Jacinto	\$1,392

POLITICAS DE DESCORCHE

Primer Descorche \$232 MNX , Segundo Descorche \$348 MNX c/u
Aplican Restricciones

RED WINE / VINO TINTO

MEXICO

MERLOT, CORONA DEL VALLE, V. Guadalupe	\$1,392
MERLOT, DON LUIS, L.A Cetto, V. Guadalupe	\$825
MERLOT, HUBBLE, El Cielo, V. Guadalupe	\$1,350
MALBEC, Monte Xanic, V. Guadalupe	\$1,700
MALBEC GRAND RESERVA, Casa Madero, Valle de Parras	\$1,740
SYRAH, Casta de Vinos, V. Guadalupe	\$1,566
SYRAH,ESCALA, Hilo Negro, V. Guadalupe	\$1,856
3V, Casa Madero, Valle de Parras	\$1,160
NEBBIOLO RESERVA, L.A Cetto, V. Guadalupe	\$825
NEBBIOLO, ROMEOYJULIETA, V. Guadalupe	\$1,300
CABERNET SAUVIGNON, Anxelin, V. Encinilla	\$1,250
CABERNET SAUVIGNON, CABAN,V. San Vicente	\$1,400
CABERNET SAUVIGNON, Monte Xanic, Valle de Guadalupe	\$1,580

UNITED STATES / ESTADOS UNIDOS

PINOT NOIR, Josh, California	\$1,350
PINOT NOIR, Decoy, Sonoma County	\$1,650
PINOT NOIR, MIGRATION, By Duckhorn, Sonoma County	\$2,500
CABERNET SUAVIGNON, Decoy by Duckhorn, Sonoma County	\$2,300
CABERNET SAUVIGNON, Roth, Sonoma	\$2,500
CABERNET SAUVIGNON, R Raymond, California	\$1,300
CABERNET SAUVIGNON, Josh, California	\$1,350

NAPA VALLEY

MERLOT, DuckHorn Vineyards	\$3,920
CABERNET SUAVIGNON, NICKEL & NICKEL, branding iron	\$6,960
CABERNET SUAVIGNON, DUCKHORN	\$4,200
CABERNET SUAVIGNON, FRANK FAMILY	\$4,500
CABERNET SUAVIGNON, CHATEAU MONTELENA	\$4,500

REST OF THE WORLD / RESTO DEL MUNDO

CROZES HERMITAGE, PETITE ROUCHE, M Chapoutier, Rhone Valley	\$1,508
COTES DU RHONE, Saint Cosme, Gigondas	\$1,334
PINOT NOIR, Bouchard Heritage, Burgundy	\$850
PINOT NOIR, PREMIER RESERVA, Carmen, Casa Blanca , Chile	\$1,147
MERLOT, Finca la Colonia, Mendoza, Argentina	\$590
MALBEC, Finca la Colonia, Mendoza, Argentina	\$590
MALBEC, Vive Classic, Alta Vista, Mendoza	\$800
MALBEC, Perdriel, Norton, Mendoza	\$1,392
CARMENERE, G.R,Terra Noble, Maule, Chile	\$1,300
CABERNET SAUVIGNON, Roble, Finca Flitchman, Mendoza, Argentina	\$750
CABERNET SAUVIGNON, GRAN RESERVA, Terra Noble Colchagua, Chile	\$1,300

Occasionally we may be temporarily unable to provide a specific wine vintages, they are subject to change, while we do our best to have all wines on our list available.

Hay ocasiones en las que podemos estar temporalmente sin poder proporcionar las añadas específicas, por esto, estamos sujetos a cambios, pero damos lo mejor para tener todos los vinos de nuestra lista disponible.



AUTHOR COCKTAILS

ROYALE FIZZ \$190

Bombay Gin, Jamaica Syrup, Orange and sparkling wine /
Ginebra Bombay, Jarabe de Jamaica, Jugo de Naranja y Vino
espumoso

לוח / ONIX \$200

Don Julio tequila, Limoncello, Chili liquor, Tamarind Syrup and
Mango Puree / Tequila Don Julio, Limoncello, Licor de chile,
Jarabe de Tamarindo y Pulpa de Mango

TENOCH \$190

La Union Mezcal, Damiana, Amaretto, Pineapple Juice, Orange
Juice, Mint, Activated Carbon and Clove Spice / Mezcal la Unión,
Damiana, Amaretto, Jugo de Piña, Jugo de Naranja, Menta,
Carbón Activado y Clavos de olor

MR. CITRIC \$185

Ciroc Vodka, Lime, Lemon, Grapefruit, Tangerine, Cedar Branch,
Honey and lemon S'Pellegrino /
Vodka Ciroc, Limón, Limón Amarillo, Toronja, Mandarina,
Naranja, Rama de Cedro, Miel y S'Pellegrino de limón real

DEEP PURPLE \$190

Whisky Makers Mark, Blue Curacao, Granadine, Lime Juice,
Jamaica Syrup, Egg White and Blueberries /
Makers Mark Whisky, Blue Curacao, Granadina, Jugo de Limón,
Jarabe de Jamaica, Clara de huevo y Moras Azules

MEZCALINA \$250

Amores Mezcal, La Pinta Tequila, Honey, Lemon, Orange
S'Pellegrino and Pomegranate Juice /
Mezcal Amores, Tequila La Pinta, Miel, Lima, S'Pellegrino
Naranja y Jugo de Granada

Prices in Pesos, Tax included /
Precios en pesos, IVA incluido

COCKTAILS

MOSCOW MULE \$179

Tito's Vodka, Ginger Beer, Lemon juice, Ginger Syrup, Mint,
Basil / Vodka Tito's, Cerveza Ginger, Jugo de limón, Jarabe de
jengibre, Menta, Albahaca

NEGRONI \$199

Gin, Cinzano, Aperol, Campari /
Ginebra, Cinzano, Aperol, Campari

OLD FASHIONED \$179

Bourbon Whisky, Germain Liqueur, Bitter, Soda, Cherry, Sugar /
Whisky Bourbon, Licor Germain, Licor de angostura, Soda,
Cerezas, Azúcar

SANGRIA \$149

Cabernet Sauvignon Rincones, Soda, Lemon juice, Blueberry,
Raspberry, Rosemary syrup, Limoncello / Cabernet Sauvignon
Rincones, Soda, Jugo de limón, Arándano, Frambuesa, Jarabe de
romero, Limoncello

MOJITO \$169

White Bacardi ron, Sugar, Rosemary syrup, Mint, Basil, Lemon
juice, Soda / Ron Bacardi blanco, Jarabe de romero, Menta,
Albahaca, Jugo de limón, Soda

WHITE RUSSIAN \$169

Kahlua, Vodka, Condensed Milk, Coffee, Cherries /
Kahlua, Vodka, Leche condensada, Café, Cerezas

AMARETTO SOUR \$179

Amaretto, Whisky, Lemon juice, Rosemary Syrup, Egg White,
Cherry / Amaretto, Whisky, Jugo de Limón, Jarabe de romero,
Clara de huevo, Cereza

BLOODY MARY \$189

Vodka, Chili liquor, Clamato, Tomatoe juice, Tabasco sauce,
Seasoning sauce, Olives, Celery, Chilli powder / Vodka, Licor de
chile, Clamato, Jugo de tomate, Salsa Tabasco, Salsa sazoadora,
Aceitunas, Apio, Chile en polvo

COSMOPOLITAN \$179

Vodka, Grand Marnier, Lemon juice, Cranberry juice, Orange
juice, Cherry / Vodka, Grand Marnier, Jugo de limón, Jugo de
arándano, Jugo de naranja, Cereza

MARTINI EXPRESSO \$179

Vodka, Café expresso, Kahlua, Natural syrup, Lemon twist /
Vodka, Café expresso, Kahlua, Jarabe natural, limón

DRY MARTINI \$169

Vodka, Cinzano, Lemon / Vodka, Cinzano, Limón

MARTINI SUCIO \$169

Vodka, Cinzano, Aceituna / Vodka, Cinzano, Aceituna

MARGARITA \$134

Tequila, Orange liqueur, Natural syrup, Lemon juice, Salt /
Tequila, Jugo de naranja, Jarabe natural, Jugo de limón, Sal

MANHATTAN \$169

Whisky, Cinzano, Cherries, Concentrated lime juice /
Whisky, Cinzano, Cerezas, Zumo de lima concentrado

APEROL SPRITZ \$199

Prosecco, Aperol, Soda, Limoncello, Raspberry, Blue Berry,
Lemon /
Prosecco, Aperol, Soda, Limoncello, Frambuesa, Arándanos,
Limón

PINA COLADA \$139

Ron, Kahlua, Mango pure, Condensed Milk, Natural syrup,
Vanilla, Cherry / Ron, Kahlua, Pure de mango, Leche
condensada, Jarabe natural, Vainilla, Cereza

B-52 \$169

Kahlua, Baileys, Grand Marnier, Cane alcohol /
Kahlua, Baileys, Grand Marnier, Alcohol de caña

FRENCH 75 \$249

Gin, Natural syrup, Lemon juice, Prosecco, Cherries /
Ginebra, Jarabe natural, Jugo de Limón, Prosecco, Cerezas

PALOMA \$199

Tequila, Orange Liqueur, lemon juice, Grapefruit juice, Soda, Salt,
Lemon / Tequila, Licor de naranja, Jugo de Limón, Jugo de
toronja, Soda, Sal, Limón

VANILLA MILKSHAKE \$79

Vanilla ice cream, Cherries, Natural syrup, Milk, Condensed Milk,
Coconut cream, Chocolate / Helado de vainilla, Cerezas, Jarabe
natural, Leche, Leche condensada, Crema de coco, Chocolate

SHERLEY TEMPLE \$100

Tonic water, Cherries, Cherry syrup /
Agua Tónica, Cerezas, Jarabe de cereza

EXPRESSO MARTINI \$150

Baileys, Vanilla Vodka, Kahlua, Express coffee, Marshmallow /
Baileys, Vodka Vainilla, Kahlua, Café expreso, Malvavisco

MIMOSA \$249

Prosecco, Orange juice, Bitter /
Prosecco, Jugo de Naranja, Bitter

CARAJILLO \$149

Conl liqueur, Express coffee, Grain Coffee /
Licor Conl, Café expreso, Café de grano



HANDCRAFTED BEER

CERVEZA ARTESANAL

\$110 VIDA LATINA - Cerveza de Agave - Gluten Free, Guadalajara

\$130 PERONI - Nastro Azzurro - Italy

\$150 AGUA MALA MANTARRAYA, Oatmeal Stout, Ensenada

\$169 AGUA MALA ASTILLERO, IPA, Ensenada

\$150 AGUA MALA MAREA ROJA, Red IPA, Ensenada

\$150 AGUA MALA SIRENA, Pilsner, Ensenada

\$150 LOS CUENTOS, ATOTOLIN, Gold Lager, Puerto Vallarta

\$160 LOS CUENTOS, KUMUKITE, Tropical IPA, Puerto Vallarta

\$150 GUINNESS, Draught, Ireland

Prices in Pesos, Tax included /
Precios en pesos, IVA incluido



Antipasti & Suppe

VITELLO TONNATO \$290

Filete de ternera, salsa tonnata, perejil, papa hervida y alcaparrones

TAGLIOLINI IN BRODO \$210

Consomé de res, pasta casera, parmesano, vegetales, aceite de hierbas.

FRITTO MISTO \$310

Camarón, mejillón, calamar, sardina, pulpo, vegetales.

PARMIGIANA \$310

Berenjena, queso mozzarella, salsa de tomate, albahaca.

CREMA DI VERDURE

AFFUMICATE \$210

Vegetales de la estación ahumados, taralli crocante, aceite rojo.

COTTO E CRUDO \$275

Hojas frescas de temporada, berenjena horneada, queso de cabra, gremolata negra, apio, betabel.

BURRATA \$380

Queso burrata, higo, nuez tostada, tomate heirloom cherry, pera bosco asada, nido de hojas frescas, pepino.

MEDITERRANEA \$265

Garbanzo, calabacita, heirloom, lechuga orgánica, aceituna asada, cebolla curtida, alubias, pollo crocante, semillas tostadas.

CESAR* (Para dos) \$450

Lechuga romana, aderezo cesar de la casa, parmesano, crotones.
(Con camarón +\$150c/u con pollo +\$80c/u)

*Contiene alimentos crudos, consumidos bajo responsabilidad del comensal

Primi

LINGUINE FRUTTI DI MARE \$460

Mariscos frescos, vino blanco, aceite de oliva, ajo, tomate heirloom cherry, poro, perejil.

RIGATONI AL RAGU DI SALSICIA \$290

Salchicha italiana, cebolla perla, parmesano, laurel, romero, orégano fresco, bergamota, amaretto.

PENNE DI PAVIA \$380

Puntas de filete, champiñón salteado, queso salsa gorgonzola, parmesano, pimienta negra

FETTUCINE 4 FORMAGGI \$390

Gorgonzola, parmesano, pecorino, queso de cabra, crema fresca, ajo, pimienta negra, pollo asado, romero.

TROCCOLI AL RAGU DI PORCINI \$450

Pasta fresca, salsa de hongos porcini, berenjena, ajo, vino blanco, aceite de oliva, queso grana padano.

GNOCCHI DI RICOTTA \$320

Gnocchi de queso, salvia, mantequilla, cherry ahumado, queso parmesano.

RAVIOLI E GAMBERI \$480

Pasta fresca, ricotta, papa, tocino, camarón, calabacita.

CANNELLONI DI MANZO \$520

Pasta fresca, costilla braseada, gravy de whisky, queso pecorino.

LASAGNA \$340

Pasta fresca, bechamel, carne molida, salsa de tomate, queso mozzarella, queso parmesano.

RISOTTO NERO \$380

Vialone nano, pulpo, salchicha casera, queso parmesano, tinta de calamar, chile, mantequilla.

RISOTTO AI CARCIOFI \$380

Vialone nano, alcachofas, echalote, parmesano, mantequilla, vino blanco, perejil, alcachofa.

*Opción pasta Sin Gluten + \$130 pesos



ROMEO & JULIETA
RISTORANTE
SINCE 1986



Secondi

PESCE ALLA MUGNAIA \$490

Pesca del día, limón, mantequilla, cebollín, aceituna horneada, alcaparrón, vegetales asados.

POLPO LUCIANA \$540

Pulpo, tomates, morrón, aceituna negra, berenjena, alcaparras, arúgula, pan horneado.

CACCIUCO (CIOPINO) \$540

Mariscos mixtos, pescado, tomate, vino tinto, ajo, perejil, aceite de oliva, laurel.

POLLO PARMIGIANA \$405

Pechuga de pollo, salsa de tomate, queso mozzarella, spaghetti pesto, parmesano.

FILETTO VERONA (300g/10.6oz) \$810

Filete de res, cebolla caramelizada, tocino, papas romero, vegetales parrilla, gravy.

COMBO ROMEO \$810

Filete de res (150g), salsa de champiñones, pasta Alfredo, camarones al ajo.

SCALOPPINE AI FUNGHI \$680

Ternera, champiñones, pasta al pesto, papas al romero.

OSOBUCCO E POLENTA \$680

Chambarete de res estofado, chianti, polenta, vegetales asados.

PREPARACIÓN DE TU PESCADO \$564

Pesca propia, spaghetti Pesto, vegetales asados, Fettuccini Alfredo.

Pizze & Facaccie

PIZZA DELLA CASA \$370

Salsa de tomate, mozzarella, salami, jamón, champiñones, cebolla, morrones, aceitunas.

PIZZA GAMBERI PANCETTA \$370

Salsa de tomate, mozzarella, camarones, ajo, perejil, tocino.

PIZZA TYBALT \$390

Salsa de tomate, mozzarella, salchicha Italiana, pepperoni, jamón, salami, tocino.

PIZZA VEGANA \$350

Salsa de tomate, berenjena, champiñones, calabacita, morrón, cebolla, aceitunas, tomate cherry, albahaca.

CALZONE \$350

Salsa de tomate, mozzarella, salami, salchicha, champiñones, jamón cocido, alcachofa.

FOCCACIA GORGONZOLA SPINACI \$350

Queso gorgonzola, burrata, espinacas salteadas, cebolla caramelizada, pesto, coppa.

FOCCACIA ROMEO \$350

Tomate cherry, grana padano, jamón crudo, arúgula, ricotta, aceitunas.

FOCCACIA JULIETA \$350

Salsa de tomate, burrata, jamón cocido, orégano fresco, ajo, aceite de oliva.

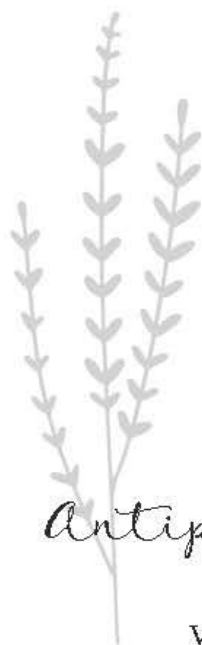
PIZZA POPULARES \$350

Margherita, hawaii, pepperoni.

ORDEN EXTRA DE PAN \$60

¿No te decides? Escaneando este código podrá ver fotografías de nuestros platillos





Antipasti & Suppe

VITELLO TONNATO \$290

Beef steak, tonnata sauce,
parsley, boiled potato, capers.

TAGLIOLINI IN BRODO \$210

Beef broth, homemade pasta,
parmesan, vegetables, herbs oil.

FRITTO MISTO \$310

Shrimp, mussel, squid,
sardine, octopus, vegetables.

PARMIGIANA \$310

Eggplant, mozzarella cheese, tomato sauce, basil.

CREMA DI VERDURE

AFFUMICATE \$210

Seasonal smoked vegetables, taralli crisp, red oil.

COTTO E CRUDO \$275

Fresh seasonal leaves, baked eggplant,
goat cheese, black gremolata, celery, beets.

BURRATA \$380

Burrata cheese, fig, toasted walnut,
heirloom cherry tomato, roasted bosco pear,
nest of fresh leaves, cucumber.

MEDITERRANEA \$265

Chickpea, zucchini, heirloom, organic lettuce,
roasted olives, tanned onion, beans,
crispy breast chicken, roasted seeds.

CESAR* (for two) \$450

Romaine lettuce, Cesar house dressing,
parmesan, croutons.
(add shrimps + \$150c/u Chicken + \$80c/u)

Primi

LINGUINE FRUTTI DI MARE \$460

Fresh seafood, white wine, olive oil, garlic,
tomato cherry heirloom, poro, parsley.

RIGATONI AL RAGU DI SALSICIA \$290

Italian sausage, onion, parmesan, bay leaf,
rosemary, fresh oregano, bergamot, amaretto

PENNE DI PAVIA \$380

Tenderloin tips, sauteed mushrooms,
gorgonzola sauce, parmesano, black pepper.

FETTUCINE 4 FORMAGGI \$390

Gorgonzola, parmesan, pecorino, goat cheese,
creme fraiche, garlic, black pepper, rosemary,
roasted chicken breast.

TROCCOLI AL RAGU DI PORCINI \$450

Fresh pasta, porcini mushroom sauce, eggplant,
garlic, white wine, olive oil, grana padano cheese.

GNOCCHI DI RICOTTA \$320

Ricotta and parmesan spinach gnocchi, sage, butter,
smoked tomatoes cherry, parmesan cheese

RAVIOLI E GAMBERI \$480

Fresh pasta, ricotta, potato, bacon, shrimp, zucchini.

CANNELLONI DI MANZO \$520

Fresh pasta, braised rib, whisky gravy, pecorino cheese.

LASAGNA \$340

Fresh pasta, bechamel sauce, ground beef,
tomato sauce, mozzarella, parmesan cheese

RISOTTO NERO \$380

Vialone nano rice, octopus, homemade sausage,
parmesan, squid ink, chili, butter.

RISOTTO AI CARCIOFI \$380

Vialone nano rice, artichokes, shallots, parmesan,
butter, white wine, parsley, artichoke.

*Gluten free pasta + \$130 pesos



ROMEO & JULIETA
RISTORANTE
SINCE 1986

*Contains raw food, consume it at your own risk



Secondi

PESCE ALLA MUGNAIA \$490

Catch of the day, lemon, butter, chives, olives, capers, roasted vegetables.

POLPO LUCIANA \$540

Octopus, tomatoes, bell pepper, black olive, eggplant, capers, arugula, toasted bread.

CACCIUCO (CIOPINO) \$540

Mixed seafood, fish, tomato, red wine, garlic, parsley, olive oil, bay leaf.

POLLO PARMIGIANA \$405

Chicken breast, tomato sauce, mozzarella, spaghetti pesto, parmesan.

FILETTO VERONA (300g/10.6oz) \$810

Tenderloin, caramelized onion, bacon, rosemary potatoes, grilled vegetables, gravy.

COMBO ROMEO \$810

Tenderloin (150gr/5.5oz), mushrooms sauce, Alfredo pasta, garlic shrimps.

SCALOPPINE AI FUNGHI \$680

Veal, mushrooms, pesto pasta, rosemary potatoes.

OSOBUCCO E POLENTA \$680

Braised beef chambarete, chianti, polenta, roasted vegetables.

OWN FISH pesos per person \$564

Own fish, spaghetti Pesto, roasted vegetables, Fettuccini Alfredo

Pizze & Faracie

PIZZA DELLA CASA \$370

Tomato sauce, mozzarella, salami, ham, mushrooms, onion, bell peppers, olives.

PIZZA GAMBERI PANCETTA \$370

Tomato sauce, mozzarella, shrimp, garlic, parsley, bacon.

PIZZA TYBALT \$390

Tomato sauce, mozzarella, Italian sausage, pepperoni, ham, salami, bacon.

PIZZA VEGANA \$350

Tomato sauce, roasted eggplant, mushrooms, zucchini, bell pepper, onion, olives.

CALZONE \$350

Tomato sauce, mozzarella, salami, sausage, mushrooms, ham, artichoke.

FOCCACIA GORGONZOLA SPINACI \$350

Gorgonzola cheese, burrata, sauteed spinach, caramelized onion, pesto, coppa.

FOCCACIA ROMEO \$350

Cherry tomato, grana padano, ham, arugula, ricotta, olives.

FOCCACIA JULIETA \$350

Tomato sauce, burrata, ham, fresh oregano, garlic, olive oil.

OTHER OPTIONS \$350

Margherita, hawaii, pepperoni.

EXTRA BREAD ORDER \$60

👉 Visit us on Facebook:



DESSERTS

SEMIFREDDO

\$190

Semi-frozen pistachio cream with pure of blackberry and lemon gelee served with Italian almond cake.

CHOCOLATE FONDANT

(allow 15 minutes)

\$210

Molten dark chocolate cake made with almond flour served warm from the oven with hot dark chocolate and raspberry surprise, accompanied with vanilla ice cream.

PANNA COTTA ALLA CAMOMILLE

\$150

Italian custard with mascarpone and camomille, berries and peach served with chocolate tuile.

PEAR STRUDEL

\$190

Pear Strudel, white wine caramel, cinnamon, cranberries, pine nuts, and walnuts. Served with lemon cream.

TIRAMISÙ

\$170

Traditional Italian dessert, a light mélange of coffee flavored lady fingers, mascarpone cheese and amaretto liqueur.

GELATI ITALIAN ICE CREAM

\$120

Sicilian Pistacchio
Dark Chocolate,
Hazelnut,
Strawberry,
Natural Vanilla

Tax included
Prices are in Mexican pesos

POSTRES

SEMIFREDDO

\$190

Crema helada de pistache con bizcocho de almendras, puré de zarzamora y gel de limón.

FONDANT

(15 min de cocción)

\$210

Biscocho tibio de chocolate semi amargo hecho con harina de almendras, centro líquido y frambuesas, servido con helado natural de vainilla.

PANNA COTTA ALLA CAMOMILLA

\$150

Cremoso de mascarpone y manzanilla, teja de chocolate, frutos rojos y durazno.

STRUDEL DE PERAS

\$190

Strudel de peras, caramelo de vino blanco, canela, arándanos, piñones y nuez. Servido con crema de limón real.

TIRAMISÙ

\$170

Postre italiano tradicional de queso mascarpone, soletas en café y licor de amaretto.

GELATI HELADOS ITALIANOS

\$120

Pistache Siciliano
Chocolate oscuro
Avellana
Fresa
Vanilla Natural

Iva Incluido
Precios en pesos