

DINNER MENU

ANTIPASTI

Prosciutto e Melone • 170

Thin slices of Italian-style cured ham with thick slices of sweet melon

Carpaccio di Manzo • 205

Thin slices of steak dressed with homemade mayonnaise, garlic oil, fresh basil and organic arugula with Venetian-style Reggiano parmesan cheese

Capesante alla Griglia • 221

Grilled fresh regional scallops with fine herbs and a touch of butter

Tartare di Tonno • 205

Fresh blue fin tuna cubes marinated in red wine vinegar, garlic and chili oil with capers, olives and Reggiano parmesan cheese on a fresh tomato gazpacho

Sarde in Saor del Veneziane • 190

Firewood grilled catch of the day accompanied with homemade pickled green onions

SOUPS AND SALADS

Insalata di Verdure Grigliate • 155

Lightly grilled seasonal organic vegetables dressed with bee honey vinaigrette, parsley, rosemary and fresh oregano

Insalata Caprese • 160

Thin slices of organic tomatoes with mozzarella cheese marinated in a fresh basil and organic arugula gremolata, toasted pine nuts and walnuts

Tecia de Mar • 170

Pianconne tomato soup with fresh in shell clams

Zuppa d'aglio • 150

Classic garlic soup with chicken broth

White Asparagus Cream Soup • 120

With a countryside bread shaving, cream cheese quenelles with toasted almond flakes and carrot purée

PASTAS

Spaghetti alle Vongole in Bianco • 235

Spaghetti with olive oil, garlic, white wine, fresh clams and peperoncini chili

Tortellini di Zucca • 235

Classic Italian recipe, stuffed with squash, almonds, Reggiano parmesan cheese and Dijon mustard with porcini mushroom sauce

Menu items at all Pueblo Bonito Resorts are Trans Fat -Free. Prices are in Mexican Currency. Tax included.

DINNER MENU

Frittata di Spaghetti • 235

Baked spaghetti and egg cake with Canadian bacon, cherry tomatoes accompanied with pepper and Burrata mozzarella cheese

Pesto Fettuccine • 235

Fettuccine pasta in pesto made with basil, pine nuts, parmesan cheese, garlic and fresh mussels

Linguine Melanzane 235

Homemade pomodoro sauce with eggplant, smoked provolone cheese and shrimp

MAIN COURSE

Pollo con Pomodori e Peperone • 340

Baked classic boneless chicken with crispy skin, served with tomato sauce, red peppers and kalamata olives

Pesce in Costra di Sale • 640

Whole fish baked in a fire oven with home herbs and crusted in salt

Salmone ai Ferri con Patate al Forno • 405

Fresh grilled salmon with baked potato, radicchio salad and a sweet balsamic dressing

Pesce Nella Padella • 370

Catch of the day accompanied with mushroom risotto and mixed organic vegetables cooked in bacon grease

Mazzancolle alla Griglia con Verdure e Polenta • 425

Grilled imperial shrimp served with vegetables and potato and leek polenta

Tonno in Crosta di Pancetta • 425

Crusted tuna on bacon and spices

DESSERTS

Cassata Siciliana Mousse • 140

Ricotta cheese and chocolate mousse stuffed with red wine and strawberry compote

Tiramisu • 140

Traditional tiramisu with mascarpone cheese and brandy with homemade soleta moistened with coffee of the day accompanied with chocolate crumbles and dried fruits

Panna Cotta • 140

Natural vanilla panna cotta accompanied with mango coulis, ginger and crispy rosemary

Papaya Cobbler • 140

Sweet melon muffin served on a nixtamalized candied papaya with English cream and fresh seasonal fruit

Parmesan Cheese Ice Cream • 122

Tomato Ice Cream • 122

Strawberry and Orange Yogurt Ice Cream • 122

Vanilla Ice Cream • 122

Menu items at all Pueblo Bonito Resorts are Trans Fat -Free. Prices are in Mexican Currency. Tax included.