


## ANTIPASTI

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La Nostra tartare di Tonno  
*Tuna tartare and tomato fennel seeds Neapolitan tarallo and dill moussline*  
\$17

 Raviolo Croccante  
*Crispy raviolo filled with lime fish, potatoes sauce and American sturgeon caviar*  
\$20

 With Beluga Kaluga Caviar \$45

Ⓢ Polpetta Napoletana  
*Eggplant, smoked italian provola, bread sauce in vinegar and sundried tomatoes*  
\$15

 Ⓢ Variazione Di Branzino  
*Sea of Cortez Fantasy seabass served with Champagne granite*  
\$16

Ⓢ Quasi un Carpaccio  
*Lightly seared beef, basted with Monalisa's pesto, ricotta cream, pears and mustard*  
\$17

Insalata di Gamberi  
*Salad with Azul Prawns, local avocado, roman lettuce, peaches, with shellfish scented mayonnaise*  
\$18

## PASTAS

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Raviolo all'ostrica  
*Homemade Raviolo with raw oyster heart (variety Margarita island San Carlos, B.C.S), lemon and white fish marinade*  
\$24

 Spaghetti all'Aragosta  
*Black Spaghetti with lobster ragù and compot of Miraflores cherry tomatoes*  
\$22

Gnocchi Integrali  
*Integral gnocchi with cauliflower cream, shrimp, mizuna with lemon scent*  
\$18

Ⓢ Risotto al Foie Gras  
*Foie Gras Carnaroli risotto with quail and Barolo reduction*  
\$25

Pacchero alla Sorrentina  
*Pacchero style breaded pasta, with mozzarella and tomato, organic pesto and 24 month seasoned Parmesan cream*  
\$17

 Cavatelli, Fagioli e Frutti di Mare  
*Homemade pasta with mayocoba cream beans, black judias and shellfish*  
\$19


## TODAY'S PACIFIC HARVEST

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Ⓞ Aragosta alla brace  
*Grilled lobster with Zucchini texture*  
\$48

Ⓞ Pesce in Crosta di Sale  
*Fish of the day wrapped in banana leaves and baked in salt crust, served with "mini roman" lettuce stuffed with olives, capers and anchovies with crisp potato salad*  
\$28

Pescato alla Milanese  
*Fried rock fish with lemon scented mashed potatoes, rocket salad and fish jus mayonnaise*  
\$23

 Ⓞ Zuppeta di Calamari  
*Squid in potato cream*  
\$25

## MEAT LOVERS

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Stinco D' Agnello all'Italiana  
*Lamb Shank confit (Cooked for 18 hours) with fondant potatoes, spinach and lavender stuffed apricot*  
\$38

Pollo organico Farcito  
*Truffle flavored organic chicken stuffed with Porcini mushrooms, topinambur cream and sweet potato chips*  
\$23

Ⓞ Entrecotte di Manzo alla Brace  
*Grilled entrecot with potatoes and garden spring onions*  
\$36

Filetto di Manzo alla Pietra Lavica  
*Beef Tenderloin cooked on lava stone with spinach flan and vegetables from the kitchen garden*  
\$28

Paolo della Corte  
Executive Chef

Ⓞ Gluten Free

Ⓟ Vegetarian

 Dairy Free