

NONNA'S

CUCINA RUSTICA

ANTIPASTI

Pane all'Aglio	\$160.00
Pan tostado con ajo y parmesano, servido con salsa pomodoro al lado <i>Toasted bread with garlic and Parmesan, served with pomodoro sauce on the side</i>	
Focaccia della Casa	\$160.00
Pan de pizza con aceite de oliva y romero <i>Pizza bread with olive oil and rosemary</i>	
Bruschetta Piemonte	\$220.00
Pan campesino con aceite de oliva, queso de cabra, pimientos rostizados y tomillo <i>Rustic bread with olive oil, goat cheese, roasted peppers and thyme</i>	
Bruschetta Dolce	\$220.00
Pan campesino con ricotta, duraznos asados, nuez, arúgula baby y un toque de miel <i>Rustic bread with ricotta, roasted peaches, walnuts, baby arugula and a touch of honey</i>	
Mozzarella Fritta	\$260.00
Bastones de queso mozzarella fritos, acompañados de salsa pomodoro <i>Fried mozzarella sticks served with pomodoro sauce</i>	
Dip di Spinaci e Carciofi	\$260.00
Dip de espinaca y alcachofa con mozzarella y parmesano, acompañado de pan campesino <i>Spinach and artichoke dip with mozzarella and Parmesan, served with rustic bread</i>	
Calamari Fritti	\$320.00
Aros de calamar fritos, acompañados de salsa pomodoro y alioli de albahaca <i>Fried calamari rings served with pomodoro sauce and basil aioli</i>	
Carpaccio di Manzo	\$320.00
Carpaccio de res con alioli de mostaza Dijon, láminas de parmesano y arúgula baby <i>Beef carpaccio with Dijon mustard aioli, shaved Parmesan and baby arugula</i>	
Carpaccio di Pesce	\$320.00
Con ralladura de limón real, láminas de ajo frito, aceite de oliva extravirgen y alcaparra frita <i>With lemon zest, crispy garlic, extra virgin olive oil and fried capers</i>	

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ANTIPASTI - CONTINUAZIONE

Carpaccio di Polpo	\$340.00
Láminas de pulpo cocido marinadas en vinagreta de limón real, aceite de oliva extravirgen y pistache <i>Thinly sliced octopus marinated in lemon vinaigrette, extra virgin olive oil and pistachio</i>	
Melanzane alla Parmigiana	\$260.00
Láminas de berenjena empanizadas y gratinadas con mozzarella y parmesano, servidas sobre salsa pomodoro <i>Breaded eggplant, baked with mozzarella and Parmesan, served over pomodoro sauce</i>	
Patatine al Tartufo	\$220.00
Papas fritas perfumadas con aceite de trufa y parmesano <i>French fries scented with truffle oil and Parmesan</i>	
Polpo Aglio e Olio	\$340.00
Pulpo al ajillo, acompañado de tuétano a la parrilla y pan campesino <i>Garlic octopus served with grilled bone marrow and rustic bread</i>	

INSALATE

Burrata di Nonna	\$320.00
Burrata, concassé de pomodoro, arúgula, aceite de albahaca y sal en escamas <i>Burrata, pomodoro concassé, arugula, basil oil and flaky sea salt</i>	
Insalata Caprese	\$280.00
Finas láminas de tomate heirloom, mozzarella fresca, aceite de albahaca, albahaca fresca y sal en escamas <i>Thinly sliced heirloom tomatoes, fresh mozzarella, basil oil, fresh basil and flaky sea salt</i>	
Insalata alla Griglia	\$280.00
Lechugas mixtas con láminas de calabaza, berenjena, zanahoria y pimientos a la parrilla, queso de cabra, crema de balsámico y nuez <i>Mixed greens with sliced grilled zucchini, eggplant, carrot and bell peppers, goat cheese, balsamic glaze and walnuts</i>	
Insalata Caesar alla Griglia	\$280.00
Lechuga romana baby a la parrilla, aderezo Caesar tradicional y cubierta de parmesano <i>Grilled baby romaine lettuce, traditional Caesar dressing and a generous layer of Parmesan</i>	

Propina no incluida. Los precios incluyen IVA.
Gratuity not included. Tax included.

FRENTE

SECONDI PIATTI

Filetto di Manzo al Pepe Nero	\$680.00
Filete de res a la parrilla, bañado en salsa de pimienta negra y acompañado de papas fritas <i>Grilled beef tenderloin with black pepper sauce, served with French fries</i>	
Entrecôte	\$680.00
Medalliones de filete asados a la parrilla, servidos con salsa Entrecôte de París y acompañados de papas fritas <i>Grilled beef tenderloin medallions served with Entrecôte de Paris sauce and French fries</i>	
Ossobuco di Agnello al Chianti	\$720.00
Chamorro de cordero en salsa de vino tinto, servido sobre puré de papa con espinaca <i>Braised lamb shank in red wine sauce, served over mashed potatoes with spinach</i>	
Scaloppine di Manzo alla Piccata	\$580.00
Corazón de filete en salsa de vino blanco con alcaparras, limón, un toque de crema y perejil <i>Beef tenderloin in white wine sauce with capers, lemon, a touch of cream and parsley</i>	
Pollo alla Marsala	\$460.00
Pechuga al sartén con champiñones y vino Marsala, acompañada de capellini aglio e olio <i>Pan-seared chicken breast with mushrooms and Marsala wine, served with capellini aglio e olio</i>	
Pollo alla Parmigiana	\$460.00
Pechuga empanizada con parmesano y gratinada con mozzarella, servida con rigatoni al pomodoro <i>Parmesan-crusted chicken breast baked with mozzarella, served with rigatoni al pomodoro</i>	
Salmone di Nonna	\$480.00
Filete de salmón sellado al sartén sobre cremoso puré de coliflor, terminado con almendras tostadas y alcaparras fritas, acompañado de vegetales salteados <i>Pan-seared salmon fillet served over creamy cauliflower purée, finished with toasted almonds and crispy fried capers, accompanied by sautéed vegetables</i>	
Gamberoni al Vino Bianco	\$640.00
Camarón jumbo a la parrilla, bañado en salsa de ajo, vino blanco y alcaparras, servido sobre capellini al burro <i>Grilled jumbo shrimp with garlic, white wine and caper sauce, served over buttered capellini</i>	

PASTA

Pasta al Gusto	\$340.00
Pesto, Pomodoro, Alfredo, Aglio e Olio o Bolognese <i>Pesto, Pomodoro, Alfredo, Aglio e Olio or Bolognese</i>	
Spaghetti alla Carbonara con Avocado	\$360.00
Chicharrón prensado, huevo, aguacate, parmesano y pimienta <i>Mexican pressed pork crackling, egg, avocado, Parmesan and black pepper</i>	
Rigatoni alla Vodka con Gamberoni	\$640.00
Camarón jumbo flameado con vodka, ajo y tomate cherry en salsa rosé <i>Jumbo shrimp flambéed with vodka, garlic and cherry tomatoes in a rosé sauce</i>	
Penne all'Amatriciana	\$360.00
Pancetta, pomodoro, peperoncino, albahaca, ricotta y parmesano <i>Pancetta, pomodoro, peperoncino, basil, ricotta and Parmesan</i>	
Penne ai Quattro Formaggi al Forno	\$380.00
Provolone, mozzarella, gorgonzola y parmesano, con migas de pan doradas al horno de leña <i>Provolone, mozzarella, Gorgonzola and Parmesan, topped with golden breadcrumbs and baked in the wood-fired oven</i>	
Linguine ai Frutti di Mare	\$390.00
Camarón, pulpo, calamar y salmón, con ajo, alcaparras, vino blanco y pomodoro <i>Shrimp, octopus, calamari and salmon with garlic, capers, white wine and pomodoro</i>	
Rigatoni della Nonna	\$360.00
Salchicha italiana, ajo, peperoncino, pomodoro, mozzarella, parmesano y albahaca <i>Italian sausage, garlic, peperoncino, pomodoro, mozzarella, Parmesan and basil</i>	

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PASTA FRESCA

Pappardelle con Costine di Manzo	\$420.00
Ragù de costilla de res, poro frito y parmesano <i>Beef short rib ragù, crispy leek and Parmesan</i>	
Ravioli Ripieni di Cicioli Pressati	\$400.00
Raviolis rellenos de chicharrón prensado, bañados en una cremosa salsa de chile poblano <i>Ravioli filled with pressed pork cracklings, served with a creamy poblano pepper sauce</i>	
Lasagna di Agnello al Forno	\$420.00
Pasta fresca con barbacoa de borrego, mozzarella y parmesano al horno de leña <i>Fresh pasta with slow-cooked lamb, mozzarella and Parmesan, baked in the wood-fired oven</i>	
Cannelloni Ripieni di Aragosta	\$600.00
Rellenos de langosta, bañados en bisque de langosta y hornados en horno de leña <i>Lobster-filled cannelloni, bathed in lobster bisque and baked in a wood-fired oven</i>	

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REVERSO

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PIZZA

Tradizionali	\$320.00
Pepperoni, Hawaiana, Prosciutto e Funghi y Quattro Formaggi <i>Pepperoni, Hawaiian, Prosciutto e Funghi and Quattro Formaggi</i>	
San Daniele	\$360.00
Arúgula, prosciutto italiano y burrata <i>Arugula, Italian prosciutto and burrata</i>	
Margherita	\$340.00
Finas láminas de tomate heirloom, mozzarella fresca y albahaca <i>Thinly sliced heirloom tomatoes, fresh mozzarella and basil</i>	
Bologna	\$360.00
Mortadella, pistache, stracciatella y arúgula <i>Mortadella, pistachio, stracciatella and arugula</i>	
Sicilia	\$340.00
Pepperoni, stracciatella, pesto, parmesano y miel picante <i>Pepperoni, stracciatella, pesto, Parmesan and hot honey</i>	
Piemonte	\$360.00
Salchicha italiana, queso de cabra, cebolla morada, arúgula y nuez <i>Italian sausage, goat cheese, red onion, arugula and walnuts</i>	
Calabria	\$340.00
Salami, champiñones, aceitunas Kalamata y cebolla morada <i>Salami, mushrooms, Kalamata olives and red onion</i>	
Vegetariana	\$320.00
Champiñones, cebolla, pimienta, calabaza y brócoli <i>Mushrooms, onion, bell pepper, zucchini and broccoli</i>	
Bianca	\$360.00
Salmón ahumado, alcaparras, arúgula y alioli de limón <i>Smoked salmon, capers, arugula and lemon aioli</i>	

NONNA'S

CUCINA RUSTICA

Carta dei Vini

Carta de vinos / Wine list

BLANCOS Y ROSADO

White & rosé wines

	COPA / GLASS · BOTELLA / BOTTLE
Pinot Grigio, Vivolo, Italia / Italy	\$160 / \$650
Sauvignon Blanc, Nicolás, Chile	\$160 / \$650
Chardonnay, Nicolás, Chile	\$160 / \$650
Rosé d'Anjou, La Roseraie	\$160 / \$650

TINTOS

Red wines

	COPA / GLASS · BOTELLA / BOTTLE
Montepulciano d'Abruzzo, Collezione 28, Italia / Italy	\$160 / \$650
Malbec, Nicolás, Francia / France	\$160 / \$650
Cabernet Sauvignon, Nicolás, Francia / France	\$160 / \$650
Pinot Noir, Nicolás, Francia / France	\$160 / \$650

ESPUMOSOS

Sparkling wines

	BOTELLA / BOTTLE
Lambrusco Rosso Dolce IGT, Cavicchioli, Emilia, Italia / Italy	\$780
Prosecco Extra Brut DOC, Sartori, Italia / Italy	\$850

BLANCOS POR BOTELLA

White wines by the bottle

	BOTELLA / BOTTLE
Sauvignon Blanc, Montes, Classic Serie, Chile	\$750
Chardonnay, Vermentino, P. G., Roca Delle Macie, Toscana	\$850
Chardonnay, Louis Jadot, Francia / France	\$1,400
Pinot Grigio, Sta. Margherita, Valdadige, Italia / Italy	\$1,150
Chardonnay, Napa Cellar, Napa Valley	\$1,300
Albariño, Lagar de Proventus, Duero, Portugal	\$1,600

ITALIA

Italian wines

	BOTELLA / BOTTLE
Primitivo IGT, Borgo Cipressi, Italia / Italy	\$720
Nero d'Avola, Borgo Cipressi, Italia / Italy	\$720
TRE Venezie IGT, L'appassione, Sartori, Italia / Italy	\$850
Ripasso Valpolicella, Sartori, Italia / Italy	\$1,300
Chianti Riserva, Sensi, Italia / Italy	\$1,600
Super Toscano, Bolgheri Sensi, Toscana, Italia / Italy	\$2,500

PINOT NOIR Y MERLOT

Pinot Noir & Merlot

	BOTELLA / BOTTLE
Pinot Noir, Louis Jadot, Bourgogne, Francia / France	\$1,400
Merlot, Montes Classic, Chile	\$930

MALBEC

Malbec

	BOTELLA / BOTTLE
Malbec, Sottano Selección del Enólogo / Winemaker's Selection, Mendoza, Argentina	\$820
Malbec, Trumpeter, Mendoza, Argentina	\$980

MÉXICO

Mexican wines

	BOTELLA / BOTTLE
Tempranillo – Cabernet, Santo Tomás, Valle de Santo Tomás	\$800
Merlot, Casa Madero, Parras, Coahuila	\$930
Cabernet Sauvignon, Encinillas Anxelin, Encinillas, Chihuahua	\$1,050
Tempranillo, Syrah, Mariatinto, Valle de Guadalupe	\$1,500

ESPAÑA

Spanish wines

	BOTELLA / BOTTLE
Cune de Ribera del Duero, Ribera del Duero	\$750
Vínculo, La Mancha	\$800
Marqués de Cáceres, Crianza, La Rioja	\$900
Torremilanos, Reserva Especial, Ribera del Duero	\$1,800
Pesquera Crianza, Ribera del Duero	\$1,750

SELECCIÓN PREMIUM

Premium selection

	BOTELLA / BOTTLE
Chianti Classico Riserva DOCG, San Leonino, Chianti, Italia / Italy	\$1,650
Cabernet Sauvignon, Duckhorn, Decoy, Sonoma County, EE. UU. / USA	\$1,800
Zinfandel, Ridge Three Valley Estates, Sonoma County, EE. UU. / USA	\$2,300
Amarone della Valpolicella, Pier Giuseppe, Italia / Italy	\$2,400
Old Vine Zinfandel, Seghesio, Sonoma County, EE. UU. / USA	\$2,500
Brunello di Montalcino DOCG, Officium, Toscana, Italia / Italy	\$3,000
Barolo DOCG, Argante Riserva, Italia / Italy	\$3,200
Cabernet Sauvignon, CAYMUS, Napa Valley, EE. UU. / USA	\$3,600

Precios en pesos mexicanos. IVA incluido. / Prices in Mexican pesos. Tax included.

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Carta dei Cocktail

Carta de coctelería / Cocktail list

COCTELES DE LA CASA

House cocktails

Classic Negroni

\$215

Cinzano rosso (30 ml), Campari (30 ml), gin (30 ml), piel de naranja.

Cinzano rosso (30 ml), Campari (30 ml), gin (30 ml), orange peel.

Aperol Spritz

\$225

Aperol (60 ml), Cinzano To Spritz (90 ml), agua mineral.

Aperol (60 ml), Cinzano To Spritz (90 ml), sparkling water.

Margarita Golden

\$225

Tequila Herradura Ultra (44 ml), jugo de toronja, limón y jengibre.

Herradura Ultra tequila (44 ml), grapefruit juice, lime and ginger.

Spicy Piña

\$225

Mezcal Creyente (44 ml), Campari (15 ml), jarabe de serrano, limón, jugo de piña.

Creyente mezcal (44 ml), Campari (15 ml), serrano chili syrup, lime and pineapple juice.

Tokio Iced Tea

\$225

Gin Martin Miller's (44 ml), sake (20 ml), Midori (15 ml), Triple Sec, limón amarillo.

Martin Miller's gin (44 ml), sake (20 ml), Midori (15 ml), Triple Sec and lemon.

Mezcal Tamarindo

\$225

Mezcal Montelobos (44 ml), tamarindo, limón, sal de gusano.

Montelobos mezcal (44 ml), tamarind, lime and traditional worm salt.

Framblé

\$225

Gin Bulldog (44 ml), limón amarillo, frutos rojos.

Bulldog gin (44 ml), lemon and mixed berries.

COCTELES DE LA CASA

House cocktails

Silver Raven

\$225

Tequila Maestro Dobel Blanco (30 ml), Campari (15 ml), jarabe de rosa, limón amarillo.

Maestro Dobel Blanco tequila (30 ml), Campari (15 ml), rose syrup and lemon.

Collins Botanic

\$215

Vodka Tito's (44 ml), limón amarillo, albahaca, pimienta.

Tito's vodka (44 ml), lemon, basil and pepper.

Gin Smash

\$215

Gin Mare (45 ml), jugo de limón amarillo, jarabe de azúcar.

Gin Mare (45 ml), lemon juice and sugar syrup.

Fresh Tropical

\$225

Tequila Espolón (45 ml), jugo de piña, miel de agave, frambuesa, corona de hierbabuena.

Espolón tequila (45 ml), pineapple juice, agave syrup, raspberry and a fresh mint garnish.

Bourbon Smash

\$225

Woodford Reserve (44 ml), jugo de arándanos, limonada, twist de limón.

Woodford Reserve (44 ml), cranberry juice, lemonade and a lemon twist.

Whisky Gold

\$225

Whisky Bushmills 10 (44 ml), limón amarillo, ralladura de naranja, ginger ale.

Bushmills 10 whiskey (44 ml), lemon, orange zest and ginger ale.