

ANTIPASTI

 Oregano Bruschetta 180 Cherry Tomato, Capers, Olives	 Espeso Di Manzo 150g 295 Fresh Raw Meat, Olive Oil, Yellow Lemon, Garlic, Pepper, Fig, Goat Cheese
 Pane al Formaggio 180 Fresh Mozzarella Cheese, Pesto, Garlic, Oregano, Arugula, Cherry Tomato, Balsamic Vinaigrette	 Scallops Fabiano 90g 295  Sautéed with Portobello and Grilled Peppers, Green Tomato Sauce, Garlic, Basil
 Crostini Di Mare 240 Mozzarella Cheese, Garlic, Shrimp, Octopus, Alfredo Sauce, Cherry Tomato, Arugula, Garlic Flakes	 Polpo Lazio 120g 390  Octopus Confit, Saffron, Mashed Potato, Pine Nuts, Bell Pepper, Alioli
Salami Bruschetta 180 Goat Cheese, Mozzarella Cheese, Arugula, Salami, Walnuts, Balsamic Vinaigrette	 Tibia Salad 240  Bell Peppers, Eggplant, Tomato, Capers, Asparagus, Goat Cheese Dressing, Green Peas, Purple Onion Ring
 Mussels Alla Siciliana 290  Truffle Oil, Tahini Sauce with Sea Moss and Mixed Lettuce, Pepper, Italian Sausage, Arugula, Chili Oil, Chili Flake	 Beetroot Garden 200  Smoked Beetroot, Honey Mustard Dressing, Grapefruit, Walnut, Raspberry Vinaigrette, Goat Cheese, Radish
 Caprese 250 Tomato, Dates, Pine Nuts, Pesto, Crispy Bread, Bufala Cheese	 Minestrone 175 Smoked Vegetables Soup, Spinach, Spaghetti, White Beans, Parmesan Cheese
 Caesar Salad 220 Classic Caesar Dressing, Garlic, Parmesan Cheese, Herbs Focaccia, Cherry Tomato, Mixed Lettuce	

MAIN COURSE

 Carbonara Chicken 450g 390 <i>Chef Creation / For 2 Person</i> Smoked Baby Chicken, Mashed Potato, Sweet Potato, Parmesan Cheese, Grilled Tomatoes, Spicy Sauce, Carbonara Sauce, Fried Egg	Spinach Pappardelle 290 Gorgonzola Cheese Sauce, Mushrooms, Panceta, Leek, Mozzarella with Pesto
 Tuna Rosso 180g 310  Seared Tuna, Sautéed Grapes,  Gorgonzola Cheese Sauce, Orange, Spicy Alioli	Lasagna Bolognesa 280 Mozzarella and Parmesan Cheese, Beef Bolognese Sauce, Vegetables
Steak Toscana 250g 550 Beef Steak, Mashed Potato, Pine Nuts, Putanesca Sauce, Balsamic Reduction	 Ravioli Di Calabria 290 Mushroom Ravioli, Tomato and Red Wine Sauce, Sautéed Shrimp, Roasted Garlic
Da Vinci Lamb Chops 230g 550 Portobello Risotto, Caramelized Orange, Grilled Onion, Balsamic Reduction	Linguini Alfredo 260 Alfredo Sauce, Chicken Breast
T- Bone Bistecca del Padrino 350g 650 Provençal Potato wedge Ricotta with Parmesan Bacon and Parsley	Fetuccini Carbonara 270 Bacon, Carbonara Sauce, Parmesan Cheese
 Nero Frutti Di Mare 360 Black Spaghetti, Octopus, Shrimp, Soft Shell Crab, Mussels, Marinara Sauce, Cherry Tomato	 Catch of the Day 180g 490  Vegetables, Polenta, Mashed Potatoes,  Spicy Garlic and Pepper Aioli
Pork Ossobuco 450g 340 Baked with Fine Herbs, Olive Oil, Tomato, Orzo, Parmesan Cheese	Tortellini Di Monto 295 Stuffed with Spinach, White Sauce, Parmesan Cheese, Prosciutto, Smoked Sausage, Basil, Garlic Flakes

PIZZAS

 Margherita 275 Tomato Sauce, Mozzarella, Olive Oil, Oregano, Sliced Tomato, Basil	 Bianco 275 Mascarpone White Sauce, Blue Cheese, Butter, Garlic, Shrimp, Red Onion, Arugula
Davino 275 Tomato Sauce, Mozzarella, Arugula, Parmesan Cheese Slices, Parma Prosciutto, Extra Virgin Oil, Balsamic Reduction, Garlic Confit	Don Pepperoni 275 Tomato Sauce, Mozzarella, Pepperoni
 Calzone Toscana 275 Artichoke, Tomato Sauce, Mozzarella Cheese, Mushrooms, Smoked Salmon, Pesto	 Vegetarian 275 Tomato Sauce, Mozzarella, Mushrooms, Onion, Bell Pepper, Arugula

**Ask for Gluten Free Option*

VILLAGGIO CUCINA

Chef's Inspiration

600

Ask Your Server for the Special of the Day

From our Lobster Tank

 *Market Price*

Smoked Grilled Lobster, Vegetables,
Mashed Potato with Garlic or Butter

Lobster Tail

 *Market Price*

Lobster Tail, Home made Alioli,
Baby Vegetables, Polenta



FISH



SEAFOOD



VEGAN




VEGETARIAN



GLUTEN FREE



SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.