



## Il Cocktail

*Limoncello*

*House aperol spritz*

*Rosmarinus*

*Italian rose soda* ☼

## Antipasti

*Tomato and burrata bruschetta* 🍴

Soft burrata cheese served on ciabatta bread, spread with tomato sauce

*Caprese salad* ☼ 🍴 🥗

A classic in the Italian cuisine, with mozzarella, tomato and pesto

*Caesar Palace salad* 🥗

Crunchy lettuce leaves dressed with our Caesar recipe, drizzled with Parmesan cheese and bacon bits

*Beef carpaccio with capers* ☼ \*

Thin slices of beef, garnished with capers and served with arugula salad

*Saffron Arancini*

Soft golden brown Parmesan cheese rice balls, a specialty of Sicilian cuisine

*Fried seafood mix*

Crispy batter-fried octopus, squid and fish with a touch of Italian lemon

🍴 **Vegetarian option available**

## Zuppe

*Roasted tomato cream soup* 🍴 🥗

A hearty creation with poached tomato and cheese

*Minestrone* 🍴

Traditional vegetable and pasta soup

## Paste e Risotti

*Caprese risotto* 🍴 🥗

Slow-cooked al dente Carnaroli rice, served with mozzarella cheese, tomato and pesto

*Saffron risotto*

Slow-cooked al dente Carnaroli rice scented with saffron

*Spaghetti Amatriciana* 🍴

Long pasta, prepared with tomato sauce and a golden cheesy crust

*Paccheri with lobster* 7 oz

Improve your experience by adding a lobster tail to your pasta with tomato and vodka sauce

*MXN* 528

*USD* 24

*Fusilli with tomato and prosciutto*

Al dente pasta with cherry tomatoes and prosciutto

*Lasagna Bolognese* 🍴

Handmade pasta sheets, prepared with the traditional Bolognese sauce and mozzarella cheese

*Pesto penne* 🍴

Short pasta with basil pesto, Parmesan cheese, and pine nuts

*Shrimp ravioli*

Fresh pasta filled with shrimp, covered with a creamy vodka sauce







## Secondi

### *Caponata* ✓

From the Sicilian cuisine, a classic stew of vegetables: tomato, eggplant, and olives

### *Vignarola* ✓

Roman stew prepared with artichokes, peas and broad beans

### *Grilled salmon* 🌱 🌱 🌱

Grilled salmon, served with sautéed vegetables and pesto

### *Grilled octopus* !

Grilled octopus served with gnocchi in arrabiata sauce

### *Stuffed chicken breast* 🍷

Chicken breast wrapped in crispy bacon, filled with cheese, ham and spinach

### *Pork Milanese*

Classic dish from Milan, pork chop breaded with Parmesan, cooked in butter, and served with arugula and cherry tomato salad

### *Veal saltimbocca*

Veal filled with prosciutto, served with sage sauce and vegetables

### *Ossobuco with Milanese style risotto*

Perfectly cooked beef ossobuco, served with a creamy saffron rice

### *Bistecca alla Fiorentina Tagliata 31 oz* 🍷

Grilled Porterhouse steak, served with roasted mushrooms, cherry tomato and arugula

MXN 2,420  
USD 110

## Pizza

### *Margherita Pizza* 🍷

Fresh mozzarella and fragrant basil

### *3 Formaggi Pizza* 🍷

So good you don't need 4: fresh mozzarella, goat cheese and provolone

### *Pepperoni Pizza*

Golden and crunchy with a spicy, tangy crowd favorite; golden pepperoni, tomato sauce, mozzarella and Parmesan cheese

### *Diavola Pizza* !

Spicy sausage, *xcatic* chili peper, pepperoncino flakes and fresh mozzarella for those who like hot flavors



ARTURO MONFORTE  
Chef de Cuisine

#### 🍷 GLUTEN FREE

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✳️ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌱 This food contains nuts or seeds that can cause allergies. 🍷 Vegetarian ✓ Vegan ! Hot 🍷 Non-alcoholic drink

Additional cost applies. The amount will be charged in MXN or the equivalent to USD and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in USD.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose

