



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

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

USD 29

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 🍷

USD 110

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

Pizza

Margherita Pizza 🌱

Fresh mozzarella and fragrant basil

3 Formaggi Pizza 🌱

So good you don't need 4: fresh mozzarella, goat cheese and smoked 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 USD or the equivalent to MXN and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in Mexican pesos.

