



DINNER · CENA	2
KIDS MENU · MENÚ DE NIÑOS	7
DESSERTS · POSTRES	8
DRINKS · BEBIDAS	9
WINE · VINOS	10



Antipasti di Rinascimento

Starters selection served before the meal to whet the appetite.

Selección de entradas servidas antes de la comida para abrir el apetito.

Calamari Fritti

Fried squid and zucchini, Pecorino cheese and capers dip

Calamares y calabacines fritos, queso Pecorino y salsa de alcaparras

Bruschetta di Ricotta

Ricotta cheese, cherry tomato, basil and olive oil

Tomate cherry, albahaca y aceite de olivo

Parmigiana di Melanzane

Eggplant lasagna, pomodoro sauce and Mozzarella cheese

Lasaña de berenjena, tomate y queso Mozzarella

Carpaccio di Manzo

Beef carpaccio with rocket salad, parmesan and black olives

Láminas de res con rúcula, queso parmesano y aceituna negra

Herba Salata di Roma Antica

From the ancient Rome where farmers used to eat green leaves seasoned with salt

Originario de los campesinos en la antigua Roma que consumían vegetales en crudo aliñados con sal

La Nostra Caprese

Tomato salad with basil and burrata cheese

Ensalada de tomate con albahaca y queso burrata

Insalata Pere e Gorgonzola

Mixed greens with blue cheese, pear, nuts and honey balsamic vinaigrette

Hojas Mixtas, queso azul, pera, nuez y vinagreta de miel

 Contain Gluten
Contiene Gluten

 Contain lactose
Contiene lactosa

 Gluten free
Libre de gluten

 Lactose free
Sin lactosa

 Vegetarian
Vegetariano

Minestra Asciuta

Roughly translated as “dried soup,” the thick consistency of this dish lends itself to being eaten with a fork. The pasta must be served al dente so that the grains form a wave called “all’onda”

Definido como “sopa seca” cremosa pero no caldosa, debe ser consumida con tenedor y debe integrarse, los granos tienen que estar al dente formando una ola llamada “all’onda”

Cacio e Pepe

Roman Risotto with Pecorino cheese, black pepper and truffle essence
Risotto con queso Pecorino, pimienta negra y esencia de trufa

Piazza Tasso di Sorrento

Prawn and lemon squid risotto
Risotto con camarón, calamar y limón

Pentole a fuoco lento

Original recipe from the “cucina povera” rooted in the rural and rustic tradition
Receta original de la “cocina de los pobres”, basada en platos con raíces rústicas y rurales

Minestrone de Asis, Umbria

Traditional soup made with seasonal vegetables, legumes and grated cheese
Sopa tradicional de verduras de temporada, legumbres y queso espolvoreado

Zuppa di Fagiol

Italian bean soup with bacon, sausage and croutons
Sopa de frijol con tocino, salchicha italiana y crutones



Primi Piatti

Fresh pasta handmade with the love and patience of an Italian Nonna
If you like grated cheese in your pasta, don't forget to ask for our cheese ritual!

Reminiscencias de pasta fresca amasada a mano con el amor y paciencia de "La Nonna"
¡Si te gusta el queso en tu pasta, no te pierdas nuestro ritual!

Ravioli alla Sarda

Ricotta, and mascarpone ravioli with serrano ham and pink sauce

Relleno de mascarpone y ricotta en salsa rosada con jamón serrano

Pappardelle ai Funghi Porcini 🍄

Creamy mushroom Ragu with Pappardelle

Ragú de hongos cremoso

Fettuccine Pasta 'al Nero di Seppia' 🐙

With black cuttlefish ink served with clams, zucchini and lemon sauce

Con tinta de calamar servido con almejas blancas, calabaza, mantequilla y limón

Carbonara de Lazio 🍴🥚

Spaghetti with egg yolk, pancetta and Pecorino Romano cheese

Spaghetti en salsa de yema de huevo, panceta y queso Pecorino romano

Lasagna alla bolognese 🍴🥛

Ragout alla bolognese, fresh spinach and mozzarella

Ragú alla bolognese, espinacas frescas y mozzarella

Penne rigate all'amatriciana 🍴🌶️

Penne rigate in tomato sauce with bacon and peppers

Macarrones en salsa de tomate, panceta y guindilla

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Secondi Piatti Romani

Pancetta di Maiale 🌾

Slow-cooked pork belly with sweet-and-sour spinach

Panceta de cerdo con peperonata italiana y espinacas salteada

Costilla Corta 🌾

Slow Cooker Beef Short Ribs with Polenta

Costillas de ternera de cocción lenta con polenta

Pollo Gorgonzola 🌾

Chicken breast cooked in a rich Gorgonzola sauce and topped with blue cheese

Pechuga de pollo cocinada en una rica salsa de gorgonzola y cubierta con queso azul

Polpo alla Luciana

Stewed octopus with puttanesca sauce

Pulpo con salsa puttanesca

Pizzas

Authentically artisan!

Our pizza dough is slowly fermented for 48 hours before being rolled by hand and baked in wood-fire oven

¡Auténticamente artesanales! Masa de pizza con 48 horas de fermentación lenta, extendida a mano y cocida en horno de leña

Regina Margherita

Tomato, basil, fresh mozzarella di bufala and olive oil

Tomate, albahaca, aceite de oliva y mozzarella fresca de búfala

Salsiccia Bianca

White creamy pizza sauce with Italian sausage, spinach and Mozzarella Cheese

Cremosa salsa blanca con salchicha italiana, espinaca y queso Mozzarella

Clasica Marinara

Anchovies, tomato sauce, garlic

Con anchoas, salsa de tomate y ajo

Pugliese

Classic Italian pizza with tomato sauce, basil, arugula, fresh burrata and stracciatella cheese

Pizza italiana clásica con salsa de tomate, albahaca, rúcula, burrata fresca y queso stracciatella

Napolitan Street-Food

Homemade calzone stuffed with salami, ricotta and mozzarella cheese
Served with Marinara sauce.

*Calzone casero relleno de salami, ricotta y queso mozzarella
Servido con salsa marinara.*

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Bambini

Gourmet baby food

Homemade soft food using fresh products from nearby farms and local producers. For babies four months to two years of age

- Carrot & Zucchini
- Broccoli & Turkey
- Beef & Pumpkin
- Fish & Vegetables
- Chicken & Rice
- Peas with Ham
- Fruit Poti Poti

Jr. Rockers

Homemade soups

Chicken and vegetables

Cream of broccoli and asparagus

Carbs

Spaghetti with tomato sauce or butter

Mac & cheese

Proteins

Chicken nuggets and french fries

Fish fingers and grilled sweet corn

Corn or wheat quesadillas

McRock burger and onion rings

Shrimp stir-fry with sweet & sour sauce

Grilled beef steak and mashed potatoes

Specialty cuisine

Ciao

Pick-your-own pizza

Choose from our pizza menu selections

Chicken parmigiana

Pasta with tomato and steamed broccoli

Gourmet baby food

Papillas preparadas por nuestros Chefs utilizando productos frescos de agricultores y granjeros locales. Para bebés de 4 meses a dos años de edad.

- Zanahoria y calabacín
- Brócoli y pavo
- Ternera con calabaza
- Pescado y verduras
- Pollo con Arroz
- Chícharos con jamón
- Macedonia de frutas

Jr. Rockers

Sopas Caseras

Verduras y pollo

Crema de brócoli y espárragos

Carbohidratos

Espagueti con mantequilla o tomate

Macarrones con queso

Proteinas

Nuggets de pollo con papas fritas

Palitos de pescado con elote asado

Quesadillas con tortilla de maíz o trigo

Hamburguesa McRock con aros de cebolla

Camarones salteados con salsa agri dulce

Filete de res a la parrilla con puré de papa

Specialty cuisine

Ciao

Pizza al gusto

Selecciona de nuestro menú de pizzas

Pollo alla Parmigiana

Pasta de tomate y brócoli al vapor



"Peccata Minuta"

Italian sweets! · *iDulces italianos!*

It is hard to say no to all the delicious temptations Italian gastronomy can offer, have a look by yourself... and say no if you can!

Es difícil resistirse a todas las tentaciones dulces que la gastronomía italiana ofrece, échale un vistazo tú mismo... ¡Y di que no, si puedes!

Piamente's Panna cotta all'Amaretto

Hazelnut & "gianduja" chocolate panna cotta and passion fruit

Panna cotta de avellana y chocolate "gianduja" y maracuyá

T&T Tiramisù de Treviso

Mascarpone cheese mousse served with a coffee syrup-soaked sponge cake sprinkled with cocoa

Mousse de queso mascarpone, bizcocho esponjoso con jarabe de café y cacao en polvo

Attogato al Caffé ☯

Vanilla ice cream with a shot of espresso served with gluten free cookies

Helado de vainilla con café expresso, acompañado de galletas

Babà Napoletano ♡

Napolitan babà with rum syrup, served with custard cream and fruits

Con jarabe de ron, crema pastelera y fruta

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Cocktails

Cócteles

Un Giorno Qualunque

Aperol, sparkling wine,
raspberry tea & lime juice

*Aperol, vino espumoso,
té de frambuesa y limón*

Quando, Quando

Citron vodka, Galliano,
mint tea & lime zest

*Vodka citrón, Galliano,
té de menta y rayadura de
limón*

Tuscany Pearl

Amaretto, chocolate liqueur,
coconut liquor & condensed
milk

*Amaretto, crema de cacao,
licor de coco y leche
condensada*

Phantom Of The Opera

Citron vodka, limoncello,
orange liqueur, lime juice &
simple syrup

*Vodka citrón, limoncello,
licor de naranja, jugo de
limón y jarabe*

Serà Perché Ti Amo

Vodka, amaretto,
cranberry juice & citrus juice

*Vodka, amaretto,
jugo de arándanos y jugo de
cítricos*

La Ragazza

Campari & tonic water

Campari y agua tónica

WINE LIST

LISTA DE VINOS



MÉXICO

WHITE

	PESOS	USD
2018 CASA MADERO, CHARDONNAY, COAHUILA	\$600	\$26

RED

	PESOS	USD
2016 SANTO TOMÁS, MERLOT, GUADALUPE VALLEY	\$750	\$33
2017 VINO DE LA REINA, MALBEC, GUADALUPE VALLEY	\$790	\$35
2016 3V CASA MADERO, CABERNET BLEND, COAHUILA	\$790	\$35
2015 CUNA DE TIERRA, CABERNET-MERLOT, DOLORES HIDALGO, GUANAJUATO	\$1,050	\$46
2014 CASA MADERO, CAB. SAUVIGNON, GRAN RVA, COAHUILA	\$1,500	\$65
2015 CASA MADERO, GRAN RVA, SHIRAZ, COAHUILA	\$1,650	\$72
2016 ADOBE GUADALUPE, RAFAEL, CABERNET-NEBBIOLO, GUADALUPE VALLEY	\$1,890	\$83
2016 GRAN RICARDO, MONTE XANIC, CABERNET BLEND GUADALUPE VALLEY	\$2,400	\$105

USA

WHITE

	PESOS	USD
2017 ROUND HILL, CHARDONNAY, CALIFORNIA	\$600	\$26
2015 RUTHERFORD RANCH, CHARDONNAY, NAPA VALLEY	\$1,100	\$48
2017 DUCKHORN, SAUVIGNON BLANC, NAPA VALLEY	\$1,200	\$52
2017 FRANK FAMILY, CHARDONNAY, CARNEROS	\$1,950	\$85

RED

	PESOS	USD
2016 INDIGO EYES, CABERNET SAUVIGNON, CALIFORNIA	\$550	\$24
2016 ROUND HILL, CABERNET SAUVIGNON, CALIFORNIA	\$600	\$26
2016 LEAPING HORSE, CABERNET SAUVIGNON, CALIFORNIA	\$700	\$31
2016 IRONSTONE, PINOT NOIR, CALIFORNIA	\$850	\$37
2016 IRONSTONE, CABERNET SAUVIGNON, CALIFORNIA	\$900	\$39
2016 LANDER JENKINS, PINOT NOIR, CALIFORNIA	\$990	\$43
2016 COLUMBIA CREST, CABERNET SAUVIGNON, WASHINGTON STATE	\$1,050	\$45
2017 PREDATOR, ZINFANDEL, OLD VINE, CALIFORNIA	\$1,100	\$48
2015 RUTHERFORD RANCH, MERLOT, NAPA VALLEY	\$1,700	\$74
2016 IRONSTONE, ROUS VINEYARD RESERVE, ZINFANDEL, LODI, CALIFORNIA	\$1,800	\$78
2018 FRANK FAMILY, PINOT NOIR, NAPA VALLEY	\$2,100	\$92
2016 RUTHERFORD RANCH, CABERNET SAUVIGNON, NAPA VALLEY	\$2,200	\$96
2017 IRONSTONE, CABERNET FRANC, CALIFORNIA	\$2,350	\$102
2016 DUCKHORN, MERLOT, NAPA VALLEY	\$2,650	\$115
2016 DUCKHORN, CABERNET SAUVIGNON, NAPA VALLEY	\$3,000	\$130
2015 STAGS LEAP, CABERNET SAUVIGNON, NAPA VALLEY	\$3,650	\$159
2015 SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY	\$4,200	\$183
2017 FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,500	\$369
2015 OVERTURE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,600	\$374

ARGENTINA

WHITE

	PESOS	USD
2018 FUZION, CHENIN - CHARDONNAY, MENDOZA	\$500	\$22
2017 FINCA FLICHMAN, ROBLE, CHARDONNAY, MENDOZA	\$500	\$22
2017 CATENA ALTA, CHARDONNAY, MENDOZA	\$1,400	\$61

RED

	PESOS	USD
2018 FUZION, MALBEC, MENDOZA	\$550	\$24
2017 FINCA FLICHMAN, MISTERIO, MALBEC, MENDOZA	\$600	\$26
2017 ALTA VISTA PREMIUM, CABERNET SAUVIGNON, MENDOZA	\$790	\$35
2017 ALTA VISTA PREMIUM, MALBEC, MENDOZA	\$790	\$35
2017 ZUCCARDI, SERIA A, BONARDA, MENDOZA	\$790	\$35
2015 FINCA FLICHMAN, CABALLERO DE LA CEPA, MALBEC, MENDOZA	\$850	\$37
2015 ZUCCARDI Q, CABERNET SAUVIGNON, MENDOZA	\$1,200	\$52
2017 ZUCCARDI Q, MALBEC, MENDOZA	\$1,200	\$52
2015 TERRAZAS DE LOS ANDES, SINGLE VINEYARD, MALBEC, MENDOZA	\$1,400	\$61
2015 CHEVAL DES ANDES, MALBEC, CABERNET, PETIT VERDOT, MENDOZA	\$3,100	\$135
2013 ZUCCARDI, ALUVIONAL, MALBEC, GUALTALLARY, UCO VALLEY, MENDOZA	\$4,000	\$174

FRANCE

CHAMPAGNE

	PESOS	USD
NV MOËT & CHANDON, BRUT IMPERIAL, EPERNAY	\$1,800	\$78
NV VEUVE CLICQUOT, BRUT, REIMS	\$1,900	\$82
NV MOËT & CHANDON, ICE IMPERIAL, EPERNAY	\$2,250	\$98
NV RUINART, BLANC DE BLANCS, REIMS	\$2,900	\$126
2008 DOM PERIGNON, BRUT, EPERNAY	\$6,200	\$270

CHAMPAGNE ROSÉ

	PESOS	USD
NV MOËT & CHANDON, ROSÉ IMPERIAL, EPERNAY	\$2,200	\$96
NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS	\$2,250	\$98

ROSÉ

	PESOS	USD
2017 LE POUSSIN, PAYS D'OC	\$600	\$26
2017 LA CHAPELLE GORDONNE, CÔTE DE PROVENCE	\$1,600	\$70

WHITE

	PESOS	USD
2017 LA POULE BLANCHE, SAUVIGNON BLANC, PAYS D'OC	\$600	\$26
2017 LOUIS LATOUR, ARDÈCHE, CHARDONNAY, BURGUNDY	\$700	\$31
2016 GÉRARD BERTRAND, RÉSERVE SPÉCIALE, SAUVIGNON BLANC, NARBONNE	\$750	\$33
2017 BOUCHARD PÈRE & FILS, POUILLY-FUISSÉ, MÂCONNAIS	\$1,300	\$57

RED

	PESOS	USD
2017 COTES DU RHONE BELLERUCHE, GRENACHE	\$790	\$35
2015 CHÂTEAU LES HAUTS-CONSEILLANTS, POMEROL	\$1,800	\$78
2014 LA SIRENE DE GISOURS, MARGAUX	\$2,900	\$126

ITALY

SPARKLING / FRIZZANTE

	PESOS	USD
LA GIOIOSA, FRIZZANTE, MOSCATO, VENETO	\$550	\$24
VILLA SANDI, PROSECCO, IL FRESCO, BRUT, VENETO, DO	\$680	\$30
VILLA SANDI, ROSATO, BRUT, VENETO, DOC	\$680	\$30
DANZANTE, PROSECCO, EXTRA DRY, TUSCANY, DOC	\$790	\$34

WHITE

	PESOS	USD
2016 NICCHIO, PINOT GRIGIO, SICILY	\$450	\$20
2017 FAZI BATTAGLIA, TITULUS, VERDICCHIO DEI CASTELLI DI JESI, MARCHE, DOC	\$700	\$31
2017 TORMARESCA, CHARDONNAY, PUGLIA, IGT	\$700	\$31
2017 DANZANTE, PINOT GRIGIO, VENEZIA, DOC	\$750	\$33
2018 DONACCHIARA, FIANO DI AVELINO, CAMPANIA, DOCG	\$1,100	\$48

RED

	PESOS	USD
2015 DANZANTE CHIANTI, VENEZIA ,DOC	\$750	\$33
2016 SANTA CRISTINA, CHIANTI SUPERIORE, TUSCANY, DOCG	\$790	\$34
2016 FRESCOBALDI, PATER, SANGIOVESE, TUSCANY, IGT	\$850	\$37
2016 BATASIOLO, BARBARESCO, PIEDMONT, DOCG	\$990	\$43
2016 LA BRACCESCA, ANTINORI, NOBILE DI MONTEPULCIANO, TUSCANY, DOCG	\$1,200	\$52
2014 FRESCOBALDI, NIPOZZANO, CHIANTI RUFINA, RISERVA, TUSCANY, DOCG	\$1,500	\$65
2015 LUCENTE, LUCE, SANGIOVESE-MERLOT, SUPER TUSCAN	\$1,890	\$82
2013 BANFI, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$2,300	\$100
2014 PASQUA, BLACK LABEL, AMARONE DELLA VALPOLICELLA, VENETO, DOCG	\$2,400	\$104
2014 PIO CESARE, BAROLO, PIEDMONT, DOCG	\$2,900	\$126
2013 FRESCOBALDI, CASTEL GIOCONDO, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$3,200	\$139

SPAIN

WHITE

	PESOS	USD
2017 MARTÍN CÓDAX, ALBARIÑO, RÍAS BAIXAS	\$700	\$31

RED

	PESOS	USD
2015 VERSOS DE VALTUILLE, BIERZO	\$680	\$30
2015 VERSOS DE VALTUILLE, ROBLE, CEPAS CENTENARIAS, BIERZO	\$790	\$35
2016 PSI, DOMINIO DE PINGUS, TEMPRANILLO, RIBERA DEL DUERO	\$1,890	\$82
2012 LÓPEZ CRISTOBAL, RESERVA, RIBERA DEL DUERO	\$2,000	\$87
2016 MAURO, COSECHA, BODEGAS MAURO, CASTILLA Y LEÓN	\$2,300	\$100
2014 ALIÓN, VEGA SICILIA, RIBERA DEL DUERO	\$4,500	\$196
2006 ÚNICO, VEGA SICILIA, RIBERA DEL DUERO	\$14,000	\$608

OTHER COUNTRIES

WHITE

	PESOS	USD
2018 CARMEN, INSIGNE, SAUVIGNON BLANC, CHILE	\$550	\$24
2017 MUD HOUSE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$990	\$43

RED

2017 FISH HOEK, PINOTAGE, SOUTH AFRICA	\$550	\$24
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PORT

	PESOS	USD
TAYLOR'S, TAWNY 10 YEARS, PORTUGAL	\$120	\$5
BOTTLE	\$2,200	\$95

SAKE

	PESOS	USD
MOMOKAWA, PEAR JUNMAI GINJO, NIGORI, OREGON, USA	\$990	\$43
MURAI, JUNMAI, GINJO, SUGIDAMA, AOMORI, JAPAN	\$1,700	\$74