



Antipasti

Bruschetta \$175 MXN

Garlic bread with fresh tomato and basil.
Pan de ajo con tomate fresco y albahaca.

Bruschetta di salmone \$280 MXN

Garlic bread with cream cheese, smoked salmon (80 g), and capers.
Pan de ajo, con queso crema, salmón ahumado (80 g) y alcaparra.

Insalata Spinaci e Rúcula \$230 MXN

Spinach, arugula, goat cheese, and walnuts, with a balsamic reduction.
Espinaca, arugula, queso de cabra, nuez y reducción de balsámico.

Insalata Mista Italiana \$230 MXN

Lettuce, tomato, and carrots; with Italian dressing.
Lechuga, tomate y zanahoria con aderezo italiano.

Insalata Venezia \$230 MXN

Mixed Lettuce, tomato, mozzarella, heart of palm, and corn.
Lechuga, tomate, mozzarella, palmito y elote.

Insalata Caesar \$275 MXN

With its original dijon mustard, anchovies, egg, and parmesan cheese dressing.
Aderezo tradicional a base de mostaza dijon, anchoas, huevo y parmesano.

Insalata Caprese \$270 MXN

Fresh mozzarella, tomato, olive oil, and basil.
Mozzarella fresco, tomate, aceite de oliva y albahaca.

Insalata Emanuele \$250 MXN

Lettuce, asparagus, raisins, walnuts, and chicken (100 g) with honey mustard dressing.
Lechuga, espárragos, pasas, nueces y pollo (100 g) con aderezo de mostaza y miel.

Funghi Trifolati \$320 MXN

Sautéed mushrooms with olive oil, garlic, red pepper, and white wine.
Champiñones salteados con aceite de oliva, ajo, chile y vino blanco.

Calamari Trifolati \$285 MXN

Sautéed Calamari rings (240 g) with garlic, capers, red pepper and white wine.
Aros de calamari (240 g) salteados en aceite de oliva, ajo, alcaparras, chile y vino blanco.

Trifolati Misto \$310 MXN

Calamari (100 g) and shrimp (100 g) sautéed with garlic, capers, red pepper, and Pomodoro.
Calamar (100 g) y camarón (100 g) salteados con ajo, alcaparras, chile de árbol y pomodoro.

Carpaccio di Manzo \$350 MXN

Thin slices of beef tenderloin (100 g) marinated in the Casa Mia secret recipe.
Finas láminas de filete de res (100 g) sazonado al estilo Casa Mia.

Minestrone \$230 MXN

Traditional Italian vegetable and pasta soup.
Tradicional sopa italiana de verduras y pasta.

Pasta

Spaghetti o Fettuccine al Modo Mio \$330 MXN

Choose one of the following:
Pomodoro, Amatriciana, Putanesca, Alfredo o Aglio e Olio.
A escoger una de las salsas:
Pomodoro, Amatriciana, Putanesca, Alfredo o Aglio e Olio.

Spaghetti Bolognese \$330 MXN

Ragu made with Beef and vegetables, served with parmesan cheese.
Ragú hecha a base de carne y verduras, servido con parmesano.

Spaghetti alla Carbonara \$330 MXN

Crispy bacon with egg and parmesan cheese sauce.
Tocino dorado con salsa a base de huevo y parmesano.

Spaghetti al Cartoccio \$380 MXN
Fresh seafood (180 g) with tomato sauce.
Mariscos frescos (180 g) con salsa de tomate y vino blanco.

Spaghetti Mari e Monti \$470 MXN
Shrimp (150 g), bacon, onion, tomato sauce, and cream.
Camarones (150 g), tocino, cebolla, salsa de tomate y crema.

Spaghetti Diavola \$440 MXN
Shrimp (150 g), olives, onion, red pepper, and tomato sauce.
Camarones grandes (150 g), aceitunas, cebolla, chile y salsa de tomate.

Linguine al Calamari \$380 MXN
Calamari (140 g), garlic, capers, white wine, and red pepper.
Calamares (140 g), ajo, alcaparras, vino blanco y chile de árbol.

Linguine al Pesto
Olive Oil, pinenuts, basil, and parmesan cheese.
Aceite de olivo, ajo, albahaca, piñón y parmesano.
• With Shrimp (150 g) / Con Camarón (150 g) \$400 MXN
• With Chicken (200 g) / Con Pollo (200 g) \$380 MXN

Fettuccine Salmone e Gamberi \$470 MXN
Smoked salmon (100 g), shrimp (120 g), garlic, white wine, tomato sauce, and a splash of cream.
Salmón ahumado (100 g), camarones (120 g), ajo y vino blanco, en salsa roce.

Fettuccine Gorgonzola e Funghi \$350 MXN
Mushrooms, gorgonzola cheese, white wine, parmesan cheese, and cream.
Champiñones, gorgonzola, vino blanco, parmesano y crema.

Fettuccine alla Romana \$395 MXN
Chicken (100 g), bacon, and mushrooms in parmesan cream sauce.
Pollo (100 g), tocino y champiñones en salsa de crema y parmesano.

Fettuccine Asparagi e Gamberoni \$450 MXN
Shrimp (120 g) with asparagus in a rose sauce.
Camarón (120 g) con espárragos en salsa roce.

Penne Casa Mia \$350 MXN
Tomato sauce with mozzarella cheese, basil, red pepper, and fresh tomatoes.
Salsa de tomate con mozzarella, albahaca, chile y tomate fresco.

Pasta Fresca

Lasagna \$400 MXN
Bolognese sauce, béchamel sauce, and parmesan cheese.
Salsa boloñesa, bechamel, queso mozzarella y parmesano.

Cannelloni \$320 MXN
Freshly baked Pasta filled with spinach and ricotta cheese, with tomato sauce.
Pasta fresca rellena de espinaca y requesón con salsa de tomate.

Ravioli del Bosco \$380 MXN
Beef Ravioles, porcini, sun dried tomato, bacon, rosemary, sage and cream.
Ravioles de res, porcini, tomate deshidratado, tocino, champiñones, crema y parmesano.

Ravioli alla Fiorentina \$400 MXN
Spinach and ricotta cheese raviolis, with pesto, cream, and parmesan.
Rellenos de espinaca y requesón con salsa pesto, crema y parmesano.

Ravioli al Modo Mio \$345 MXN
Fresh pasta filled with beef or spinach & ricotta with your choice of sauce:
• Pomodoro • Bolognese • Dolce • Quattro Formaggi.
Pasta fresca rellena de carne o espinaca y requesón, con salsa al gusto:
• Pomodoro • Bolognese • Dolce • Quattro Formaggi.
✱ Ask your waiter for the chef's special
Pregunte a su mesero por los especiales del chef.

Carne e pollo

Rib eye \$1,100 MXN
14 oz steak marinated and grilled with the garnish of the day.
380 g. marinado y asado a la parrilla al gusto.

Filetto al Gorgonzola \$850 MXN
Beef tenderloin (240 g), served with a gorgonzola red wine and mushroom sauce.
Corazón de filete (240 g), vino tinto, gorgonzola, champiñones y crema.

Pollo al Modo Mio \$450 MXN

Grilled chicken breast (200 g) served
with your choice of sauce:

• Del Bosco • Gorgonzola e Funghi • Cacciatora.

Pechuga de pollo (200 g) a la parrilla

con su salsa al gusto:

• Del Bosco • Gorgonzola e Funghi • Cacciatora.

* A 40% discount applies to fine cuts and lobster for guests on the
all Inclusive package.

*En cortes finos y langosta aplica descuento del 40% en paquete
Todo incluido.*

Pesce e gamberoni

Filetto di pesce al Modo Mio \$475 MXN

Cabrilla fish fillet (200 g), choice of sauce:

Livornese o white wine.

Filete de pescado cabrilla (200 g) con salsa al gusto:

Lovornese o Vino Blanco.

Gamberoni al vino Bianco \$550 MXN

Jumbo shrimp (150 g) with garlic, capers,
and white wine.

*Camarón grande (150 g) con ajo, alcaparras
y vino blanco.*

Pesce e Gamberoni Combo \$685 MXN

A combination of fish (200 g) and shrimp (90 g)
with a white wine sauce.

*Combinación de pescado (200 g) y camarón (90 g)
en salsa de vino blanco.*

* All our main dishes come with sauteed vegetables.
Todos los platos fuertes vienen con verduras salteadas.

Add a side pasta for \$75 MXN more.

Guarnición extra de pasta por \$75 MXN más.

Pizza

Pizzas al Modo Mio \$410 MXN

Choose one of the following:

Pepperoni, prosciutto cotto e funghi, or vegetarian.

Elija uno de los siguientes:

*Pepperoni, jamón serrano y champiñones
o vegetariana.*

Margherita \$350 MXN

Tomato sauce, mozzarella cheese and basil.

Salsa de tomate, mozzarella y albahaca.

Quattro Formaggi \$380 MXN

Mozzarella cheese, gorgonzola, provolone, and parmesan.

Mozzarella, gorgonzola, provolone y parmesano.

Gregorio \$380 MXN

Grilled chicken (100 g), mushrooms, nuts,
arugula, and parmesan cheese.

Pollo (100 g), champiñón, arugula, nueces y parmesano.

Capricciosa \$420 MXN

Cooked ham, mushroom and black olives.

Jamón cocido, champiñón y aceitunas.

Diavola \$375 MXN

Red sausage, mushroom, onion, and serrano pepper.

Chorizo, champiñón, cebolla y chile serrano.

Calzone \$400 MXN

Filled with cooked ham, mushrooms, and black olives.

Rellena de jamón cocido, champiñón y aceituna.

Fantasia \$375 MXN

Choose any three ingredients.

Tres ingredientes a escoger.

San Danielle \$380 MXN

Italian prosciutto.

Jamón serrano italiano.

Chef's work of art \$400 MXN

Pepperoni, mushroom, ham, red sausage, onion,
and black olives.

*Pepperoni, champiñón, jamón, pimienta morrón,
chorizo, cebolla y aceituna.*

Ed Koller \$450 MXN

Shrimp (90 g), fresh tomato, garlic and basil.

Camarones (90 g), tomate fresco, ajo, albahaca.

Jean Pierre (Chef Q.E.P.D.) \$375 MXN

A D.O.C. pizza plus spicy red pepper, pesto and arugula.

Pizza D.O.C. mas pesto, chile de árbol y arugula.

* All pizzas are made with tomato sauce
and mozzarella cheese.
*Todas las pizzas incluyen salsa de tomate
y queso mozzarella.*

Extra Ingredient \$99 MXN

*Pepperoni, mushroom, ham, bell pepper, olives, bacon,
walnut, parmesan, or sliced tomato.

**Pepperoni, champiñón, jamón, pimienta,
aceituna, tocino, nuez, parmesano o tomate rebanado.*

Dolce

Gelato \$160 MXN

Vanilla or chocolate ice cream.

(Ask your waiter for the flavor of the month).

Helado artesanal de vainilla o chocolate.

(Pregunte a su mesero por el sabor del mes).

Flan Napoletano \$160 MXN

Italian caramel custard with mascarpone cheese.

Típico flan con queso mascarpone hecho

a la italiana.

Coppa Italiana \$160 MXN

Peaches with vanilla ice cream, with orange liquor.

Duraznos con helado de vainilla y jarabe de chocolate flame.

Tiramisu \$160 MXN

Lady fingers, mascarpone cheese, amaretto, and coffee.

Queso mascarpone, amaretto, galleta y café.

Dolce di mele \$160 MXN

Apple pie with vanilla ice cream.

Pay de manzana con helado de vainilla.

Paradiso di Cioccolato \$160 MXN

Soft Chocolate cake filled with Nutella or peanut butter.

Served with ice cream.

*Suave pastelito relleno de nutella o crema de cacahuete
servido con helado.*



*Prices in Mexican pesos with taxes included.

Consumption of raw food is at your own risk.

**Precios en pesos mexicanos con impuestos incluidos.
El consumo de alimentos crudos es bajo su propio riesgo.*

*07/2025