



## INSALATA DI RUCULA E RADICCIO E BARBABIETOLE

Arugula and radicchio, gorgonzola cheese, cranberry, beets and mustard and passion fruit vinaigrette

## **INSALATA CAESAR**

Romaine lettuce, serrano ham, parmigiano reggiano, anchovies and homemade Caesar

## **INSALATA FELLINIS**

Baby lettuce mix, pecorino cheese, pistachio with salty caramel, vanilla oil, artisanal salami and balsamic reduction

## INSALATA DI TOMATE HERLOIN Y MOZZARELLA FRESCA

Heirloom tomatoes variety, fresh mozzarella cheese, pesto, pine nuts and balsamic reduction

## ANTIPASTI

## TAVOLO D' MES

Pickled artichoke, mascarpone cheese with pepperoncini and garlic oil, marinated olives and artisanal capicola

## CARPACCIO ALL GIUSEPPE

Thin slices of beef fillet, Venetian aioli, baby arugula, parmigiano Reggiano, crunchy mushrooms, capers, lime juice and olive oil

## FRITO MISTO

Octopus, squid, shrimp, brocoliny, yellow oyster mushroom and pecorino mayonnaise

## PARMIGIANA DI MELANZANE

Breaded eggplant, mozzarella cheese, anchovies, basil, concasse and pomodoro sauce

## **BURRATA E POMODORO**

Burrata, heirloom cherry tomato, mint pesto and mixed green leaves

## PROSCIUTTO E MELONE

Crystallized cantaloupe, fresh basil, olive oil and fig





#### **ZUPPA MINESTRONE**

Parmesan cheese broth, vegetables from the orchard, bean, fresh mozzarella cheese, homemade pasta and flavored with basil

## CREMA DI POMODORO

Roasted tomato cream with basil, served with focaccia croutons

## CREMA DI ASPARAGI

Accompanied by a cream cheese quenelle, toasted almond flakes, carrot purée and croutons



## PIZZA ALL'UVA

Fresh tomato sauce, mozzarella cheese, grapes, gorgonzola cheese, green pear and caramelized walnut

## PIZZA NERI E PROSCIUTTO

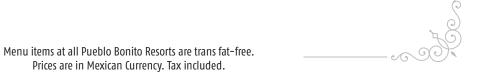
Fresh dough with activated carbon, fresh tomato sauce, mozzarella cheese, prosciutto, fig and grana padano

## PIZZA NAPOLETANA

Pomodoro sauce, mozzarella cheese, artisanal salami, portobello, cherry tomato, black olives and fresh basi

## PIZZA MARGARITA

Tomato sauce, fresh tomato, fresh mozzarella cheese, basil and EVO olive





## RISOTTO AI FRUTTI DE MARE

Black mussels, squid, octopus and shrimps cooked with white wine and citric oil

#### RISOTTO FELLINIS

Small chunks of rib eye, prccini mushrooms, truffle oil, butter and parmigiano reggiano

#### RISOTTO AL POMODORO E CARCIOFII

Fresh tomato, artichoke, portobello mushroom, fresh mozzarella cheese with basil oil



#### HOMEMADE PASTA

## LASAÑA ALLA BOLOGNESE

With a Fellini's style bolognesa, pomodoro sauce and parmegiano reggiano

## TORTELLINIS RIPIENI DI AGNELLO

Meat juice with porcinni, wine reduction and grana padana cheese

## GNOCCHI CON RICOTTA E POMODORO Y ZUCCA

Sautéed with brown butter in a pumpkin sauce

#### AGNOLOTTI ALLA PIAMONTESA

Stuffed with spinach and mascarpone with a beef ragout sauce

#### **FAGOTTINI**

Stuffed with fried shrimp in a tarragon sauce

## SHORT PASTAS

## RIGATTONNI, FARFALLE, PENNE, CONCHIGLIONI

Sauces: Bolognesa, Pomodoro, 4 Cheese Sauce, Pesto Ligure

#### LONG PASTAS

## LINGUINI, SPAGUETI, FETUCCINI, TAGLIATELLE, SPAGUETTI GLUTEN FREE, LINGUINI NEGRO CON CARBÓN ACTIVADO

Sauces: Putanesca, Arrabiatta, Amatriciana, Carbonara, Vongole





## OSSOBUCO DI AGNELLO ALLA GREMOLADA

Braised lamb, fondant potatoes, sautéed spinach, roasted garlic pure and rosemary juice

## COSTOLA DI MANZO

Beef ribs, creamy potato, mushrooms with thyme and a Montepulciano reduction

## POLLETTO ALLA PICCATA

Cornish cooked on low temperature with arrabiata capellini, mushrooms sautéed with parsley and withe wine, butter, capers and lime juice

# IL PESCATORE

#### SALMONE ALLA LIMONCELLO

Salmon, peas and tarragon purée, confit onion, roasted cauliflower and lime and butter emulsion

## GAMBERI ALLA GRIGLIA

Shrimps marinated with herbs cooked in the grill, asparagus risotto, cherry tomato, capers and spinach

## POLPO ALLA GRIGLIA

Grilled marinated octopus, peperonata and gorgonzola zupetta

## PESCATO DEL GIORNO

Fish fillet with fine herbs butter, baked potato, eggplant pure and clam juice





## STUFFED PROFITEROL

Fig mousse, vanilla cream, apple tuile with basil and yogurt gelato

## FELLINI'S TIRAMISÚ

Almond lady fingers, coffee sauce and coffee gelato

## PASSION FRUIT CRÈME BRÛLÉE

With red fruits streusel and strawberry gelato

## CHOCOLATE CAKE

Glazed with semi-dark chocolate, dark chocolate ganache and ginger gelato

## APPLE STRUDEL



Stuffed with green apple, vanilla gelato and chocolate sauce

## **GELATOS & SORBETS**

Vanilla, hazelnut, chocolate, strawberry, coffee, mango and basil, thyme with pear, season fruit



Indicative of containing walnuts.

Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.



This menu and it's items are subject to change according to seasonality and availability.