



INSALATE

INSALATA DI RUCULA E RADICCHIO 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

ZUPPE

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

PIZZAS

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 basil

PIZZA MARGARITA

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

RISOTTOS

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, porcini mushrooms, truffle oil, butter and parmigiano reggiano

RISOTTO AL POMODORO E CARCIOFII

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

LA NOSTRA PASTA FRESCA FATTA IN CASA

HOMEMADE PASTA

LASAÑA ALLA BOLOGNESE

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

TORTELLINIS RIPIENI DI AGNELLO

Meat juice with porcini, 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

IL CACCIATORE

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 with 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

DOLCI

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.