

a roma b i s t r o



ANTIPASTI E INSALITE

Insalata caprese

\$290.^{00MXN}

Ensalada de mozzarella fresca, rebanada de tomate bola, albaca roceada con aceite de olivo extra virgen.

Fresh mozzarella salad, sliced tomato ball, basil drizzled with extra virgin olive oil.

Burrata

\$325.^{00MXN}

Mozzarella fresca rellena de queso straciatella servida con arúgula, tomate cherry, roceada con aceite de olivo extra virgen.

Fresh mozzarella stuffed with straciatella cheese served with arugula, cherry tomato, drizzled with extra virgin olive oil.

Insalata Caesar

\$290.^{00MXN}

Lechuga sucrine servida con aderezo Caesar y láminas de queso parmesano.

Sucrine lettuce served with Caesar dressing and parmesan cheese slices.

Insalata Di Spinaci

\$255.^{00MXN}

Espinaca baby, tomate cherry, nueces, manzana, champiñones y queso de cabra, servida con vinagreta de vino tinto.

Baby spinach, cherry tomato, walnuts, apple, mushrooms and goat cheese, served with red wine vinaigrette.

Insalata Mista

\$255.^{00MXN}

Mezcla de lechuga organica, zanahoria y tomate cherry.

Organic lettuce, carrot and cherry tomato mix

Provolone alla piastra

\$350.^{00MXN}

Queso provolone ahumado a la plancha y vaciado con salsa de champiñones, tomate deshidratado y vino blanco.

Smoked grilled and drained provolone cheese with mushroom sauce, sun-dried tomato and white wine.

Calamiri Fritti

\$295.^{00MXN}

Aros de calamar frito, calabacitas fritas, servido con salsa marinada.

Fried squid rings, fried zucchini, served with marinated sauce.

Melanzane Alla Barmiriana

\$270.^{00MXN}

Berengena en capas de queso mozzarella, salsa de tomate, gratinada con queso parmesano.

Eggplant layered with mozzarella cheese, tomato sauce, au gratin with parmesan cheese.

Cremas y sopas

\$195.^{00MXN}

-Minestrone -Crema del día
-Sopa de verduras
-Minestrone -Cream of the day
-Vegetable soup

PRIMI PIATTI

Capellini alla Francesca

\$300.^{00MXN}

Pasta capellini con tomate fresco, albaca y aceite de olivo extra virgen.

Capellini pasta with fresh tomato, basil and extra virgin olive oil.

Fettuccine Vegano

\$270.^{00MXN}

Pasta Fettuccine con verdura de temporada y aceite olivo extra virgen.

Fettuccine pasta with seasonal vegetables and extra virgin olive oil.

Spaghetti alla Boloñese

\$305.^{00MXN}

Pasta spaguetti con salsa boloñesa.

Pasta spaguetti with boloñesa sauce.

Linguine Frutti Di Mare

\$455.^{00MXN}

Pasta linguine salteada con camarones, pulpo, calamar, mejillones, salsa pomodoro.

Linguine pasta sautéed with shrimps, octopus, squid, mussels, pomodoro sauce.

Lazagna Di Carne

\$380.^{00MXN}

Lasaña con carne de res, queso mozzarella y queso parmesano.

Lasagna with beef, mozzarella cheese and parmesan cheese.

Spaghetti alla Carbonara

\$300.^{00MXN}

Pasta spaghetti con guanciale, vino blanco, yema de huevo y queso parmesano.

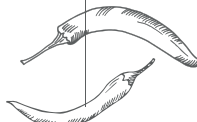
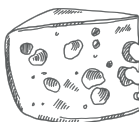
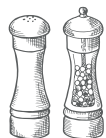
Spaghetti pasta with guanciale, white wine, egg yolk and parmesan cheese.

Fusilli ai quatro formaggi

\$315.^{00MXN}

Pasta fusilli con salsa de quesos fontina, parmesano y gorgonzola

Fusilli pasta with fontina, parmesan and gorgonzola cheese sauce.



RISOTTI

Risotto ai Porcini

Arroz arborio con hongo porcini y mantecato con queso parmesano.

Arborio rice with porcini mushroom and mantecato with parmesan cheese.

\$300.00MXN

Risotto allo Scoglio

Arroz arborio con mariscos, vino blanco y salsa de tomate.

Arborio rice with shellfish, white wine and tomato sauce.

\$300.00MXN

SECONDI PIATTI

Rib Eye Ai Ferri

Corte de 350 grs. a la parrilla con papa frita rústica.

350 gr. grilled cut with rustic potato chips.

\$815.00MXN

Tagliata Di Manzo

New York de 350 grs. cortado en tiras y servido su una cama de arúgula, láminas de queso parmesano y vinagre balsámico.

New York of 350 grs. cut in strips and served on a bed of arugula, slices of parmesan cheese and balsamic vinegar.

\$815.00MXN

Pollo alla Sorrentina

Pechuga de pollo de 100 grs. empanizada, servida con mozzarella fresca, tomate cherry en una cama de ensalada verde.

100 grs. breaded chicken breast, served with fresh mozzarella, cherry tomato on a bed of green salad.

\$300.00MXN

Frittura Mista

Pulpo, camarón y calamares fritos, servido en una cama de lechuga frissee y con salsa marinada.

Fried octopus, shrimp and calamari, served on a bed of frisbee lettuce and marinated sauce.

\$500.00MXN

Salmone al Dragoncello

Filete de salmón de 200 grs. bañando con una salsa de de estragón y brandy.

Salmon fillet of 200 grs. bathed in a tarragon and brandy sauce.

\$520.00MXN

LE PIZZE

Pizza Marcherita

Pizza with tomato sauce, mozzarella cheese and basil.

Pizza con salsa de tomate, queso mozzarella y albaca.

\$260.00MXN

Pizza Con Le Alici

Pizza con salsa de tomate, queso mozzarella y filete de anchoas.

Pizza with tomato sauce, mozzarella cheese and anchovy fillet.

\$285.00MXN

Pizza Peperoni

Pizza con salsa de tomate, queso mozzarella y peperoni.

Pizza with tomato sauce, mozzarella cheese and pepperoni.

\$260.00MXN

Pizza Hawaiana

Pizza con salsa de tomate, queso mozzarella, jamón de pavo y piña y con salsa marinada.

Pizza with tomato sauce, mozzarella cheese, turkey ham and pineapple with marinated sauce.

\$285.00MXN

Pizza 3 Formacci

Pizza con queso mozzarella, queso parmesano y queso gorgonzola.

Pizza with mozzarella cheese, parmesan cheese and gorgonzola cheese.

\$295.00MXN

DOLCI

Panna Cotta Allefracole

Creca cocida servida con salsa de fresa y frutos de bosque.

Cooked creca served with strawberry sauce and berries.

\$165.00MXN

Cannoli Siciliano

Cannoli rellenos de queso ricotta con chispa de chocolate y fruta cristalizada.

Cannoli filled with ricotta cheese with chocolate sprinkles and crystalized fruit.

\$195.00MXN

Tiramisu

Galletas savoiardi, queso mascarpone, vino marsala y café espresso.

Savoiardi cookies, mascarpone cheese, marsala wine and espresso coffee.

\$195.00MXN

GELATÍ

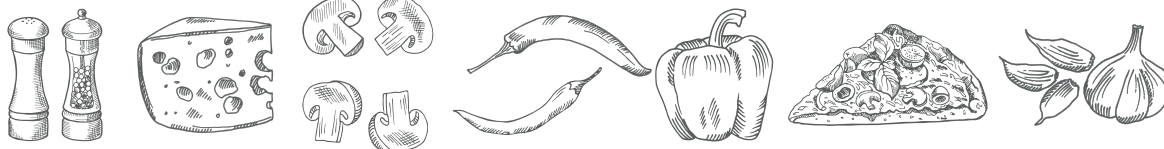
Limone, Fracole, Cioccolato, vanillia, Coco, Nutella, Pistachio.

\$195.00MXN

Precios expresados en pesos mexicanos, incluye IVA (16%). Los gramajes en todos nuestros alimentos son aproximados antes de su cocción. Comer pescado y mariscos, es responsabilidad de quien los consume, ya que obedece a hábitos alimenticios, alergias y predisposiciones.

Prices are in Mexican Pesos and include VAT (16%). The weights in all our food are approximate before cooking. The consumption of fish and seafood is the responsibility of the consumer due to dietary habits, allergies and predispositions.

PALACIO
MUNDO IMPERIAL



MENÚ