

THANKSGIVING SPECIALS



Primo Piatto

INSALATA DI RADICCHIO E PERE

Radicchio salad with pears macerated in red wine, olive oil, balsamic vinegar, and chopped pecan nuts

\$260

CAPPELLACCI DI ZUCCA

Filled with pumpkin purée and ricotta cheese, served over a walnut sauce with toasted panko, Grana Padano cheese, and basil

\$420

Secondo Piatto

TACCHINO ARROSTO ALLA MEDITERRANEA

Turkey breast slowly cooked sous vide, seared in a pan, served with pistachio gremolata and creamy polenta

\$440

Contorni

GRATIN DI PATATE AL TARTUFO

Prepared with thin potato slices and layers of cream with Grana Padano cheese and nutmeg. Served with truffle oil

\$220

FAGIOLINI ALL'AGLIO E LIMONE

Sautéed green beans with confit garlic and lemon zest

\$140

Dolce

TIRAMISÙ DI ZUCCA CON MASCARPONE ALL'AMARETTO

Chocolate pumpkin filled with mascarpone and pumpkin cream, Oreo cookie crumble, and pea shoots

\$280

All our prices include VAT | Prices in
Mexican pesos. NIC-201125