

INSALATE

INSALATTA DI FRAGOLE • 130

Organic mix lettuce dressed with strawberry vinaigrette served with goat cheese, poached figs in balsamic, beet, strawberries in a balsamic reduction

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INSALATTA CAESAR ALLA FELLINI • 140

Romain lettuce with our classic homemade Caesar dressing, brioche croutons marinated in provencal herbs, garlic, parmigiano reggiano and anchovies chunks

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BEET AND GOAT CHEESE • 140

Delicious mix of sweet cane and candy baby beets with goat cheese, orange, mustard and honey dressing with seasonal flowers, almonds and orange textures

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RICOTTA AL FORNO AND GRILLED WATERMELON • 155

Homemade oven roasted ricotta with grilled watermelon slices, baby lettuce with orange, mustard and honey dressing

ANTIPASTI

CARPACCIO DI POLIPO, MANZO E FUNGI • 170

POLIPO

Thin slices of octopus with a greek-style dressing, parmigiano reggiano, arugula and purple mustard

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MANZO

Beef fillet dressed with Venetian sauce (homemade garlic aioli, lemon and mustard) served with arugula, slices of parmigiano reggiano, asparagus and capers

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FUNGI

Thin slices of portobello mushroom served with olive oil, lemon juice, truffle oil, arugula and fleur de sel

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MUSSELS-PINOT GRIGIO • 150

Black mussels from Ensenada cooked on Pinot Grigio and parsley

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MELANZANNE ALLA PARMIGIANNA • 125

Napoleon-style deep-fried eggplant slices mounted in mozzarella cheese, anchovies, concassé tomatoes and basil served over a pomodoro and thyme scented sauce

Menu items at all Pueblo Bonito Resorts are Trans Fat-Free. Prices are in Mexican Currency. Tax included.



ZUPPE

RIB ANOLI • 130

Rib and parmesan cheese ravioli served with a soft game broth with sherry, caramelized spring onions, crimini mushrooms and parsley croutons

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TRADITIONAL MINISTRONE OR GENOVESE STYLE WITH PESTO • 125

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CREAMY TOMATO SOUP • 125

Roasted tomato cream with basil, garlic, onions, leek and celery, served with focaccia croutons

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WHITE ASPARAGUS CREAM SOUP • 120

With a countryside bread shaving, cream cheese quenelles with toasted almond flakes and carrot purée

RISOTTI

RISOTTO ALLA PESCATORA

Seafood risotto with zafran essence

Entrée: 140 ♦ Main: 280

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MUSHROOM RISOTTO

Wild mushroom risotto with white truffle oil essence from Alba and cooked in a crimini mushroom broth

Entrée 140 ♦ Main 280

PASTE

SEAFOOD LASAGNA • 280

Delicious seafood lasagna with shrimp, scallops, calamari and octopus in an Alfredo pesto sauce with mozzarella and served with a calamata and squid ink purée

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AGNOLOTTI • 285

Agnolotti served in a lighty wild game broth, stuffed with almonds, walnuts, pine nuts, spinach and goat cheese, grilled artichoque hearts, zuchinni and duck breast slices

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CAPELLINI ALLA CARBONARA • 190

Delicious carbonara-style capellini with fresh black pepper and Canadian bacon served with poached egg on top of parmesano reggiano

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CANNELLONI DI ARAGOSTA • 260

Lobster and mascarpone stuffed canelones on a soft vanilla Alfredo sauce and black caviar

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LASAGNA ALLA BOLOGNESE • 280

Original Fellini's-style Bolognese sauce made out of braised ribs in their juices, fresh homemade pasta, parmesan cheese and white sauce

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FETTUCCINE ALLA PUTANESCA • 235

Fettuccine al aglio with chili flakes, garlic, parsley, anchovies and capers served with squid ink purée, accompanied with "charales"

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LINGUINE AL FRUTTI DI MARE • 240

Mix of seafood, served with roasted garlic and tarragon and prosecco sauce

IL CACCIATORE

VEAL SALTIMBOCA • 235

Veal loin stuffed with prosciutto San Danielle and sage, served over Barolo sauce, roasted russet potatoes, broiled seasonal baby vegetables and buttered spinach

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OSSOBUCCO • 280

Braised lamb hind shanks with roasted heirloom tomato confit, allumette potatoes, mushrooms and baby carrots. All served on a creamy polenta dressed with a braised beef jus reduction

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SHORT RIBS • 350

Soft braised short rib slowly cooked with orange and balsamic vinegar with sautéed asparagus tips, spring onions and candied peppers in oregano

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DUCK CONFIT • 350

Duck confit leg served over sweet potato purée with roasted beets and cold lentil salad

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FILETO DI MANZO • 360

Soft 6oz filet mignon served medium (54.7c) with a carrot purée, sautéed vegetables and crushed baby tomatoes

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IL PESCATORE

BISTECCA DI TONO • 365

7oz tuna steak pan-seared and served on top of a concassé tomato, olives and anchovies ragu with roasted eggplant

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GRILLED SHRIMP • 360

U15 shrimp marinated in herbs. Grilled and scampi-style finished served with asparagus, tomatoes, capers and dry prosecco. Accompanied with pasta conchigliette and spinach

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LION CLAW SCALLOPS AND RED SNAPPER • 210

Lion claw scallop pan-fried and served with red snapper, over a creamy Frangelico sauce, served with hazelnut crust, sautéed peas and parmigiano reggiano

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CATCH OF THE DAY • 270

Pan-fried catch of the day with clams quinotto and pancetta with romesco sauce and grilled asparagus

FELLINI'S ITALIAN CLASSICS

INSALATA CAPRESE • 145

Tomato with wild arugula, homemade pesto, pinenuts, red onion julienne, fresh mozzarella cubes and balsamic pearls

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VITELLO TONNATO • 210

Slices of poached veal loin served with seared tuna loin, tuna and dijon mustard dip, capers, mixed lettuce, paprika and red onions

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SPAGUETTI ALLA FELLINI • 190

Our classic Fellini's spaguetti served with rustic pomodoro sauce, cherry tomatoes, garlic and basil

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PROSCIUTTO E MELONE • 235

Thin slices of prosciutto San Danielle, cristalized honeydew and cantaloupe. Fresh basil leaves and first pressed olive oil

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