

# la luce

## ANTIPASTO

### Carpaccio di Funghi

Thinsliced Mushroom dressed with extra virgen olive oil,lemon juice , spring onion and grated Grana Padano

### Insalata Cacio e Pepe

Romaine lettuce hearts, anchovies dressing, crispy panceta, garlicparmesan crumble, black olives, grated parmesan cheese, lemon juice andtoasted black pepper.

### Insalata Mista

Mixed Lettuce, tomato,fresh peppers,red onion, goat cheese and red wine vinaigrette

### Crostone Zuchinne e Parmigiano | 10

Toasted Ciapatta with creamed zucchini and melted parmesan cheese, served with mixed greens.

## ZUPPE

### Minestrone (230ml)

Seasonal vegetables soup served with pasta and crispy Grana Padano Crostone.

### Ciopino (230ml)

Seafood soupwth roasted tomato, garlic, parley and grilled baguette

## RISO

### Ai Funghi

Arborio Rice with wild mushrooms, true scent and granda padano cheese.

### Allo Scoglio (80g)

Arobrio Rice with squid, shrimps, mussels,clams, garlic and parsley.

## PASTA

### Carbonara

Spaghetti, pancetta, egg yolk, black pepper and parmesan cheese.

### I.G.T.

Spaghetti, pancetta,roasted sweet corn, a hit of habanero chili, cream and thyme.

### Ragu Bolognese (80g)

Tagliatelle, slow cooked beef and red wine tomato sauce.

### Vino e Salsiccia (25g)

Penne Pasta,Italin sausage,red wine, cream and a hit of sage.

### Putanesca

Spaghetti, tomato and capers sauce, anchovies, black olives, garlic and parsley.

### Panna e Parmigiano

Fettuccine served with a cream and parmesan sauce

## PIZZA

### Iberico Pizza

Tomato sauce, mozzarella,iberico ham,arugula,caramelized onions.

### Margherita Pizza

Tomato sauce, mozzarella, tomato, basil, olive oil.

### Mediterranean Pizza

Tomato Sauce, mozzarella, shrimps, olives, lemon zest, arugula and portreduction.

### Four cheese pizza

Provolone, Mozzarella, Parmesan, Ricotta.

**V** VEGETARIAN **GF** GLUTEN-FREE

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. Please consume at your own risk\*\*

The products with an indicated price are not included in the all-inclusive package and are priced in mexican pesos, including iva\*\*

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## CARNE E PESCE

### **Costola di Manzo (180g)**

Braised Beef shortrib served with creamy polenta and mushroom ragu.

### **Pesce all'acqua Pazza (180g)**

Fish Fillet served with tomato, olives, capers and basil with citric notes and clams

### **Porchetta (180g)**

Rolled roasted pork belly served with sweet potato, amatriciana sauce and rocket salad.

### **Pollo Parmigiana (180g)**

Crispy breaded chicken breast with tomato sauce and melted parmesa cheese, served with spaghetti al burro.

## ESPECIALE

### **Pesce al Sale / kg | \$950 mxn**

Local Catch cooked in salt crust, served with grilled vegetables.

### **Risotto di Argosta (150g) | \$650 mxn**

Risotto served with whole lobstertail, chive oil and saron.

### **Lombata Toscana (400g) | \$800 mxn**

Porter House served with stewed cannellini in tomato sauce and pancetta, balsamic glaze and rocket salad.

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