

OLIVA

— ENOTECA —

ANTIPASTI

OLIVE Mix of Marinated Olives, Olive Oil, Rosemary, Crushed Red Pepper \$95

BRUSCHETTA Cherry Tomatoes & Basil + Mixed Mushrooms with Thyme & Goat Cheese \$140

PROVOLA Seared Smoked Provolone, Homemade Tomato Sauce, Parmesan \$130

LASAGNA FRITTA Oliva Style Lasagna, Fried in Tempura, Fontina Cream Sauce \$140

CARPACCIO DI MANZO Beef Filet, Roasted Garlic, Arugula, Balsamic Reduction, White Truffle Oil \$190

CARPACCIO DI PESCE Fish Carpaccio, Lemon, Cilantro, Bell Pepper, Kalamata Olives, Pepper, Lemon Vinaigrette \$190

TARTAR Beef Tartar, Egg Confit, Mustard, Caviar, Chives, Sea Salt, Served with Carta Musica \$320

POLPETTE Short Rib & Pork Meatballs, Homemade Tomato Sauce, Fried Brussel Sprouts, Parmesan \$180

POLPO Grilled Octopus, Gremolata, Romesco Sauce, Cambray Potatoes, Roasted Chaya \$210

FRITTO MISTO Fried Calamari & Shrimp, Green Beans, Pecorino, Arugula, Lemon Garlic Aioli \$230

PROSCIUTTO Prosciutto San Daniele (80gr) & Grilled Bruschetta \$320

INSALATE & MOZZARELLE

CAMPAGNOLA Mixed Lettuce, Pear, Caramelized Nuts, Gorgonzola, White Wine Vinaigrette \$140

VERDE Spinach, Beets, Avocado, Goat Cheese, Crispy Bacon, Balsamic Vinaigrette \$150

CESAR Baby Romaine Lettuce, House Caesar Dressing, Parmesan, Cured Egg Yolk, Sourdough Croutons \$160

BURRATA POMODORI Burrata, Roasted Tomatoes, Pesto Genovese, Balsamic Reduction, Sea Salt \$220

BUFALA CAPRESE Mozzarella di Bufala, Heirloom Tomatoes, Fried Quinoa, Parsley Pesto, White Balsamic \$280

PASTA

SORRENTINA Homemade Gnocchi, Tomato Sauce, Cherry Tomato, Mozzarella, Basil \$210

AGNELLO Homemade Rigatoni, Local Leg of Lamb Ragù, Parmesan \$290

CARBONARA Spaghetti, Egg, Homemade Pancetta, Black Pepper, Pecorino Romano \$210

DIAVOLA Linguini, Garlic, Tomatoes, Crushed Red Pepper, Sundried Tomatoes, Grilled Shrimp \$270

RISOTTO Risotto, Grilled Octopus & Shrimp, Mascarpone, Lemon, Parmesan \$280

FUNGHI Homemade Linguini, Sautéed Mushrooms Mascarpone, Tahini, Parmesan, Black Pepper \$260

DELLA NONNA Homemade Fettuccine, Short Rib & Pork Ragù, Tomato, Parmigiano Reggiano \$230

CACCIO E PEPE Homemade Tonarelli. Pecorino Romano, Black Pepper, Garlic \$230

MORA AL MARE Mafaldine, Shrimp, Scallop, Octopus, Cherry Tomato, Asparagus, Saffron \$320

TORTELLINI Homemade Pasta Filled with "Lechón", Butter Sage, Almonds, Parmesan \$280

SECONDI

PESCA DEL GIORNO Fish of the Day, Roasted Potatoes, Spinach, Picatta Sauce \$340

SCOTTADITO Grilled Local Lamb Chops, Rosemary Garlic Marinade, Cucumber & Yogurt Salad \$490

FILETTO DI MANZO Beef Filet 220 gr. USDA, Idaho Potato Puree, Roasted Asparagus \$690

FIorentina T-Bone Steak 1.2kg, Potatoes, Arugula \$1,300

PORCHETTA Roasted Suckling Pig, Sweet Potato Puree, Pickled Vegetables, Lentils \$360

OSSOBUCCO Boneless Pork Shank 350g, Braised in Onion Dashi, Risotto alla Milanese \$420

We are proud to provide you with homemade pastas, fresh products, both local and imported from Italy so you may enjoy your culinary experience. We kindly ask you to limit modifications to our dishes.

All of our prices are in Mexican Pesos y and with I.V.A. tax included.

WINE BY THE GLASS

PROSECCO Il Follo "Brut" | Valdobianchine, Italia NV \$190 | \$900

PINOT GRIGIO Castello di Roncade | Veneto, Italia 2017 \$150 | \$700

CHARDONNAY & CHENIN BLANC 2V Casa Madero | Valle de Parras, Mexico 2016 \$170 | \$750

MERLOT La Cappuccina. Biodinamico | Veneto, Italia 2017 \$150 | \$650

MALBEC Viento Sur | Mendoza, Argentina 2017 \$170 | \$700

TEMPRANILLO Soto Mayor | Rioja, España 2017 \$180 | \$800

PREMIUM WINES BY CORAVIN

Coravin is a high tech system which allows us to sever premium wines normally not offered by the glass. It protects the wine from oxidations and maintains its freshness without opening the bottle.

SUPER TOSCANO La Massa. Tenuta La Massa - Toscana, Italia 2016 \$380 | \$1,600

BAROLO D.O.C.G. La Tartufaia - Piemonte, Italia 2013 \$550 | \$2,500

SOMMELIER SELECTION Wine Chosen by our Sommelier \$ Market Price

COCKTAILS

OLIVA MARTINI Belvedere Vodka + Cinzano White Vermouth + Olives \$220

MARGARITA 1800 Reposado + Cointreau + Lemon + Agave Syrup + Sea Salt \$180

APEROL SPRITZ Aperol + Prosecco + Club Soda + Orange Slice \$160

NEGRONI Bulldog London Dry Gin + Campari + Martini Rosso Cinzano + Orange Slice + Served on the Rocks \$190

CAMPARI MEZCAL Our House Mezcal + Lemon + Grapefruit + Campari \$160

LIMA DE GIN Ginmare Gin + Pepper + Dehydrated Lima + Fever Tree Tonic Water \$190

LA CUBANA Havana 7 + Lemon + Mint + Prosecco + Agave Syrup \$150

PICANTE Mezcal Margarita + Serrano Chile + Lemon + Cointreau + Lemon Salt \$180

ROSMARINO JACK Jack Daniels + Homemade Sour Mix + Rosemary + Soda \$160

LIMONATA FRESCA Absolute Vodka + Lemon + Limoncello + Basil + Soda \$170

BEERS

HEINEKEN / AMSTEL \$60

BOHEMIA CLARA/OBSCURA \$60

COORS LIGHT \$50

INDIO \$50

TECATE LIGHT \$50

XX AMBAR/LAGER \$50

PATITO Microbrew \$95

CEIBA Microbrew \$95

CUERNO DE TORO Microbrew \$110

SANTANERA MICROBREW Lager \$110

DRINKS

SODAS Coca Cola/Light/No Sugar, Sprite, Sprite Zero, Fresca, Manzanita, Agua Mineral \$35

AGUA LISSA 750 ML Natural \$70 | Sparkling \$80

AGUA BUI 946 ML Natural \$85 | Sparkling \$95

AGUA ETHE Natural \$70 | Sparkling \$80

CRISTAL NATURAL WA 600 ML \$30

SPARKLING WATER Perrier 330 ml \$60

LEMONDA & ORANGEADE Natural \$35 | Sparkling \$40

TEHUACAN Platino 355ml \$60

TOPOCHICO 355ml \$60

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PROSECCO & CHAMPAGNE

Espumoso	Sala Vive "Brut" Ezequiel Montes, Queretaro Mexico NV	\$850
Prosecco	Il Follo "Brut" Veneto, Italia NV	\$900
Prosecco	Villa Luigia "Extra Dry" Piemonte, Italia NV	\$1,200
Francia Corta	Ronco Calino "Brut" Lombardia, Italia 2015	\$1,450
Champagne	Moet Chandon Imperial Reims, Francia NV	\$1,950
Champagne	Veuve Clicquot Brut Reims, Francia NV	\$2,150
Francia Corta	Ca'Del Bosco "Cuveé Prestige" Lombardia, Italia 2015	\$2,550
Champagne	Legras & Haas "Intuition" Brut Champagne, Francia NV (JS 90)	\$2,650
Champagne	DEUTZ Brut Classic Ay, Champagne Francia 2009	\$2,950
Champagne	Dom Perignon Reims, Francia 2006 (RP 96)	\$5,950
Champagne	DEUTZ Etul "Amour de Deutz" Ay, Champagne Francia NV	\$8,950
Champagne	DEUTZ Etul "Amour de Deutz" Rose Ay, Champagne Francia NV	\$9,950

BIANCO

Pinot Grigio	Castello de Roncade Veneto, Italia 2020	\$700
Chardonnay & Chenin Blanc	2V. Casa Madero Valle de Parras, Mexico 2020	\$750
Soave	Fattori Gregoris. <i>Organico</i> Veneto Italia 2019	\$750
Pinot Grigio	Fattori Gregoris. <i>Organico</i> Veneto, Italia 2019	\$800
Falanghina Del Sannio	Nifo IGT Campania, Italia 2018	\$800
Trebbiano D'Abruzzo	Gianni Masciarelli Abruzzo, Italia 2017	\$850
Cortese	Gavi. Bosio Piemonte, Italia 2018	\$900
Pinot Grigio	Pierpaolo Pecorari Friuli Venezia Giulia, Italia 2019	\$900
Muscadet	Domaine de la Chauviniere Muscadet De Server-Maine Sur Lie Loire, Francia 2017	\$950
Chardonnay	Hess Select Monterrey County EEUU 2017	\$950
Albariño	Bodegas Vionta Rias Baixas, Galicia España 2018	\$950
Pinot Bianco	"Cora" Schreckbichl Colterenzio Alto Adige, Italia 2018	\$950
Viognier & Albariño	Bodegas de Cote "Inedito" Ezequiel Montes, Queretaro Mexico 2018	\$950
Chardonnay	"Gran Reserva" Casa Madero Valle de Parras, Mexico 2019	\$1,000
Vermentino	"Samas" Agricola Punica Sardegna, Italia 2018	\$1,100
Sauvignon Blanc	Urlar. <i>Biodinamico</i> Gladstone, Nueva Zealandia 2018	\$1,100
Verdicchio Superiore	Andrea Felici Marche, Italia 2019	\$1,150
Falanghina Del Sannio	Feudi di San Gregorio Campania, Italia 2018	\$1,150
Greco di Tufo	Petilia Campania, Italia 2018	\$1,300
Cortese	Gavi "La Rocca" Cantine Coppo Piemonte, Italia 2019	\$1,300
Manzoni Bianco	Foradori. "Fontanasanta" <i>Biodinamico</i> Alto Adige, Italia 2020	\$1,350
Marianne & Roussanne	Guffens Au Sud Classic <i>Biodinamico</i> Côtes du Rhône, Francia 2017	\$1,350
Chardonnay	"Gran Reserva" Bodegas DeCote Ezequiel Montes, Queretaro Mexico 2017	\$1,350
Riesling Troken	Wittman Berg & Tal Rheinhessen, Alemania 2017	\$1,450
Pouilly Fume	"Le Petite Fume" Michael Redde Loire, Francia 2017	\$1,500
Chardonnay	Chablis. Domaine Pinson Bourgogne, Francia 2019	\$1,550
Torrontes	Susana Balbo "Barrel Fermented" Lujan de Cuyo, Argentina 2018	\$1,550
Pinot Grigio	Jermann Valdadige, Italia 2018	\$1,550
Chenin Blanc	"Les Fresnettes" Chateau de Targé Saumur-Blanc, Loire, Francia 2017	\$1,700
Chardonnay	"Les Sardines" Domaine Robert Denogent Macón-Villages, Francia 2015	\$1,750
Chardonnay	Bourgogne Chardonnay Alex Gambal Bourgogne, Francia 2015	\$1,900
Chablis	Patrick Piuze Chablis Coteau de Fontenay Bourgogne, Francia 2017	\$1,950
Chablis	1er Cru La Forêt. Domaine Pinson Bourgogne, Francia 2018	\$2,200
Meursault	Pierre Andre Bourgogne, Francia 2013	\$2,400
Pouilly-Fuisse	Chateau Chateau Des Quarts "Clos des Quarts Pouilly-Fuisse Bourgogne, Francia 2016	\$2,890
Condrieu	Giller Barge "La Solarie" Côtes du Rhône, Francia 2015	\$2,950

ROSATO

Grenache & Cinsault	Le Pousin Rose Hérault, France 2019	\$850
Rosé	Ros'Alba. Pierpaolo Pecorari Venezia Giulia, Italia 2019	\$1,000
Whispering Angel	Château D'esclans Cotes de Provence, France 2019	\$1,450

TINTO

ARGENTINA Y CHILE

Merlot “Antiguas Reservas” Cousiño Macul Valle de Casablanca, Chile 2016	\$600
Malbec Elsa Bianchi San Rafael, Argentina 2020	\$650
Pinot Noir Terrapura Valle del Itata, Chile 2019	\$675
Carmenere & Cabernet Sauvignon Montes Limited Valle de Colchagua, Chile 2017	\$750
Malbec Dante Robino Lujan de Cuyo, Argentina 2017	\$800
Cabernet Sauvignon Bodegas Haras del Pirque Reserva de la Propiedad Valle del Maipo, Chile 2018	\$850
Carignan “Maucho Reserva” Casas Patronales Valle del Maule, Chile 2018	\$900
Pinot Noir “Nimbus” Single Vineyard Valle de Casablanca, Chile 2015	\$950
Carmenere “Queulat Gran Reserva” Viña Ventisquero Valle del Maipo, Chile 2017	\$1,000
Syrah Casas Patronales Reserva Privada Valle de Maule, Chile 2013	\$1,100
Carmenere Bodegas Terra Noble Gran Reserva Valle de Maule, Chile 2018	\$1,200
Blend “Privada” Bodegas Norton Valle de Uco, Mendoza 2017	\$1,400
Cabernet Franc Benmarco Paraje Altamira, Valle de Uco, Argentina 2017	\$1,550
Blend “Finis Terrae” Cousiño Macul Valle del Maipo, Chile 2013	\$1,650
Malbec “Signature” Susana Balbo Valle de Uco, Argentina 2018	\$1,750
Malbec “Expresivo” BenMarco Gultallary, Valle de Uco Mendoza, Argentina 2017	\$2,550

ESPAÑA

Tempranillo Monasterio de Yuso “Crianza” Rioja, España 2015	\$750
Tempranillo Soto Mayor “Crianza” Rioja, España 2017	\$800
Tempranillo “Me & You” Bodegas Valdubon Ribera del Duero, España 2018	\$850
Tempranillo “Coral de Campanas” Quinta de la Quietud Toro, España 2017 (JS 93)	\$1,000
Tempranillo “Roble 9 meses” Bodegas Rodero Ribera del Duero, España 2018 (JS 91)	\$1,100
Tempranillo “Prima” Bodegas Maurodos Toro, España 2017	\$1,200
Tempranillo Benjamin Romero “Predicador” Rioja, España 2016 (RP 91)	\$1,350
Tempranillo Matarromera Crianza Ribera del Duero, España 2017	\$1,350
Tempranillo “Parajes de Callejo” Felix Callejo Ribera del Duero, España 2018 (JS 92)	\$1,400
Garnacha Vins Singulares Raret Priorat, España 2016	\$1,500
Tempranillo “Orben” Rioja, España 2018	\$1,550
Tempranillo “Quinta Quietud” Quinta de la Quietud <i>Organico</i> Toro, España 2015	\$1,650
Tempranillo Pintia. Bodegas Vega Sicilia Toro, España 2015 (RP 93)	\$2,750
Tempranillo Alion. Vega Sicilia Ribera del Duero, España 2015 (RP 94)	\$3,300
Tempranillo “Pago de Valtarreja” Bodegas Rodero Ribera del Duero, España 2015	\$3,500
Tempranillo Flor de Pingus. Dominio de Pingus Ribera del Duero, España 2016 (RP 94, JS 95)	\$4,200
Tempranillo Valbuena 5 Vega Sicilia Ribera del Duero, España 2012 (JS 93)	\$4,900
Tempranillo “Unico” Vega Sicilia Ribera del Duero, España 2008 (JS 93)	\$11,950

MEXICO

Nebbiolo Reserva Privada L.A. Cetto Valle de Guadalupe, México 2017	\$750
Shiraz Casa Madero Valle de Parras, México 2018	\$850
Cabernet, Merlot & Tempranillo 3V. Casa Madero Valle de Parras, México 2018	\$890
Cabernet & Merlot Fusione. Villa Montefiori Valle de Guadalupe, México 2018	\$925
Blend “Inedito Roble” Bodegas DeCote Ezequiel Montes, Queretaro México 2018	\$1,000
Blend “4 Regiones” Finca Sala Vive Ezequiel Montes, Queretaro México 2017	\$1,000
Merlot & Shiraz Villa Montefiori Valle de Guadalupe, México 2017	\$1,000
Cabernet & Sangiovese Villa Montefiori Valle de Guadalupe, México 2016	\$1,100
Merlot Monte Xanic Valle de Guadalupe, México 2019	\$1,200
Blend Mariatinto Valle de Guadalupe, México 2018	\$1,250
Cabernet & Merlot La Casona. Valle de Encinillas Chihuahua, México 2018	\$1,250
Garnacha & Syrah Rancho Mogorcito. Viñas de Garza Valle de Guadalupe, México 2017	\$1,300
Blend Adobe Guadalupe “Miguel” Valle de Guadalupe, México 2017	\$1,350
Merlot, Shiraz & Cabernet Megacero. Valle de Encinillas Chihuahua, México 2018	\$1,500
Cabernet, Merlot & Malbec Adobe Guadalupe “Gabriel” Valle de Guadalupe, México 2017	\$1,600
Brunello Paolo Paoloni. Montefiori Valle de Guadalupe, México 2015	\$1,750
Nebbiolo Paolo Paoloni. Montefiori Valle de Guadalupe, México 2015	\$1,900
Cabernet & Merlot “Unico” Santo Tomas. Gran Reserva V. de Guadalupe, México 2013	\$1,950
Cabernet & Tempranillo “Duetto” Santo Tomas Valle de Guadalupe, México 2015	\$1,950
Blend Adobe Guadalupe “Rafael” Valle de Guadalupe, Mexico 2017	\$2,100

FRANCIA

Bordeaux		Château Les Acacias		Côtes de Bordeaux, Francia 2015	\$650
Bordeaux		“Conversation” Calvet		Côtes de Bordeaux, Francia 2018	\$700
Bordeaux		Château Terrasson		Cotes de Bordeaux, Francia 2014	\$800
Pinot Noir		Moulin de Gassac		IGP Pays d’Oc, Francia 2018	\$800
Cabernet Franc		Domaine la Guilloterie - Saumur		Val de Loire, Francia 2018	\$850
Syrah - Grenache		Domaine La Montagnette		Côtes du Rhône, Francia 2019	\$850
Gamay		Mes Amis Mes Amours Domayine du Peryra <i>Organico</i>		Beaujolais, Francia 2019	\$1,100
Blaye Côtes de Bordeaux		Chateau Roland la Garde “Tradition” <i>Organico</i>		Bordeaux, Francia 2016	\$1,100
Bordeaux		Château Clos D´Hortense		St.Emilion Grand Cru, Francia 2016	\$1,200
Malbec		Château Les Hauts d’Aglan, Cahors <i>Organico/Vegano</i>		Valle de Lot, Francia 2014	\$1,200
Pinot & Gamay		“Sur Le Fruit” Domaine Francois d’Allaines		Bourgogne, Francia 2016	\$1,200
Pinot Noir		Domaine Vincent Prunier. <i>Biodinamico</i>		Bourgogne, Francia 2015	\$1,300
Chinon		Domaine De La Noblaide “Les Temps Des Cerises		Val de Loire, Francia 2016	\$1,400
Graves		Notre Dame de la Solitude		Bordeaux, Francia 2016	\$1,400
Pinot Noir		Michel Gay. Chorey – Les – Beaune		Bourgogne, Francia 2017	\$1,550
Brouilly		Jérôme Mathon-Granit Rose		Beaujolais, Francia 2016	\$1,650
Pomerol		Château Moncets		Lalande de Pomerol, Bordeaux Francia 2015	\$1,950
Crozes Hermitage		Alain Graillot		Hemitage Rhône, Francia 2016	\$1,950
Morgon		Domaine Jean Paul Thévenet		Beaujolais, Francia 2018 (JS 95)	\$2,200
Châteauneuf-du-Pape		“Télégramme”. Domaine de Viux Télégraphe		Rhone, Francia 2016 (JS 95)	\$2,500
Pomerol		Château de Valois		Pomerol, Bordeaux Francia 2015	\$2,750
Gevrey- Chambertin		Domaine Thierry Mortet <i>Organico</i>		Bourgogne, Francia 2017	\$3,300
Coteaux du Languedoc		Peyre Rose Marlene N.3 <i>Biodinamico</i>		Languedoc, Francia 2004	\$4,100
Côte Rotie		Domaine Georges Vernay “Blonde Su Seigneur” <i>Biodinamico</i>		Rhône, Francia 2015	\$4,300
Châteauneuf-du-Pape		“Télégraphe”. Domaine de Viux Télégraphe		Rhone, Francia 2015 (JS 96)	\$4,500

ITALIA

CENTRO ITALIA – *Abruzzo, Lazio & Umbria*

Montepulciano D’Abruzzo		Gianni Masciarelli		Abruzzo, Italia 2017	\$800
Lambrusco		Venturini Baldini “Montelocco” <i>Demi-Sec</i>		Emilia Romagna, Italia 2018	\$850
Montepulciano D’Abruzzo		Castello di Semivicoli. Masciarelli		Abruzzo, Italia 2017	\$1,450

ISOLE – *Sardegna & Sicilia*

Nero D’Avola		“Morgante” Morgante		Sicilia, Italia 2017	\$900
Carignano, Syrah & Cab		Agricola Punica “Montessu”		Sardegna, Italia 2015 (RP 91)	\$1,150
Nero D’Avola		“Saia” Feudo Macari		Sicilia, Italia 2015	\$1,800
Carignano, Cabernet & Merlot		Agricola Punica “Barrua”		Sardegna, Italia 2012 (RP 91, JS 94)	\$2,200

TOSCANA

Chianti Classico		Rocca delle Macie		Toscana, Italia 2015 (JS 93)	\$1,050
Cabernet Sauvignon		Campo Della Comete		Toscana, Italia 2015	\$1,200
Super Toscano		Non Confunditur. Argiano		Toscana, Italia 2017	\$1,300
Bolgheri Rosso		Michele Satta		Toscana, Italia 2018	\$1,450
Super Toscano		Palazzeto Tua Rita		Toscana, Italia 2015	\$1,450
Chianti Classico Riserva		Rocca delle Macie		Toscana, Italia 2016	\$1,550
Super Toscano		La Massa. Fattoria La Massa		Toscana, Italia 2016 (RP 93)	\$1,600
Chianti Classico		Fèlsina. “Berardenga”		Toscana, Italia 2016 (RP 92+, JS 93)	\$1,650
Super Toscano		Guidalberto. Tenuta San Guido		Toscana, Italia 2019 (RP 94, JS 95)	\$2,200
Rosso di Montalcino		Giodo Di Carlo Ferrini		Toscana, Italia 2013	\$2,250
Bolgheri Superiore		“Piastraia” Michele Satta		Toscana, Italia 2016 (RP 94, JS 92)	\$2,400
Sangiovese		“Il Cavaliere” Michele Satta		Toscana, Italia 2009	\$2,500
Chianti Classico Riserva		Fèlsina. “Rancia” <i>Biodinamico</i>		Toscana, Italia 2011 (RP 94, WS 92)	\$2,800
Brunello di Montalcino		Corte Pavone. <i>Biodinamico</i>		Toscana, Italia 2013	\$2,850
Brunello di Montalcino		Tenute Silvio Nardi		Toscana, Italia 2013	\$2,950
Brunello di Montalcino		Arigano		Toscana, Italia 2015 (JS 95)	\$3,100
Super Toscano		Solengo. Argiano.		Toscana, Italia 2016	\$3,300

Bolgheri Superiore “I Castagni” Michele Satta Toscana, Italia 2009 (RP 94, JS 93)	\$3,500
Syrah Suisassi. Duemani Toscana, Italia 2010 (RP 94, JS 95)	\$3,900
Super Toscano Giorgio Primo. La Massa. Toscana, Italia 2013 (RP 97, JS 94)	\$4,500
Brunello di Montalcino Tenuta Silvio Nardi “Manachiara” Toscana, Italia 2013	\$4,900
Super Toscano Tignanello. Marchesi Antinori Toscana, Italia 2017 (JS 96)	\$5,250
Super Toscano Oreno. Tenuta Sette Ponti Toscana, Italia 2015 (RP 93, JS 98)	\$5,700
Super Toscano Orma IGT. Toscana, Italia 2015 (RP 94, JS 97)	\$5,800
Super Toscano Tignanello. Marchesi Antinori Toscana, Italia 2015 (JS 98)	\$5,950
Merlot Galatrona. Petrolo Cru Toscana, Italia 2014 (JS 95)	\$7,250
Super Toscano Sassicaia. Tenuta San Guido Toscana, Italia 2017 (JS 96)	\$8,500
Merlot Messorio. Le Macchiole Toscana, Italia 2012 (RP 94, JS 95)	\$9,250
Super Toscano Sassicaia. Tenuta San Guido Toscana, Italia 2015 (JS 98)	\$10,250
Bolgheri Superiore Ornellaia. Tenuta Dell’Ornellaia Toscana, Italia 2015 (WS 97, JS 98)	\$11,500
Super Toscano Tignanello. Marchesi Antinori <i>Magnum</i> 1500ml Toscana, Italia 2015 (RP 96, JS 98)	\$12,500
Cabernet Sauvignon Solaia. Tenuta Antinori Toscana, Italia 2014	\$13,500

NORD ITALIA – Veneto, Alto Adige, Friuli & Venezia Giulia

Cabernet Franc Pierpaolo Pecorari. Friuli Venezia Giulia, Italia 2017	\$850
Valpolicella “Col de la Bastia” Fattori. <i>Organico</i> Veneto, Italia 2017	\$900
Pinot Nero Schreckbichl Colterenzio Alto Adige, Italia 2018	\$1,050
Valpolicella Ripasso Cantine di Orai Veneto, Italia 2016	\$1,100
Valpolicella Ripasso Bertani Veneto, Italia 2016	\$1,200
Valpolicella Ripasso Superiore “Capitel San Rocco”. Tedeschi Veneto, Italia 2016 (JS 93)	\$1,300
Teroldego “Foradori” Vignetti. <i>Biodinamico</i> Alto Adige, Italia 2018 (JS 94)	\$1,600
Teroldego Vignetti Foradori “Sgarzon”. <i>Biodinamico</i> Trentino, Italia 2014 (JS 97)	\$2,250
Amarone della Valpolicella “Col della Bastia” Fattori. <i>Organico</i> Veneto, Italia 2016 (RP 92+)	\$2,400
Amarone della Valpolicella Tedeschi Veneto, Italia 2015	\$2,650

PIEMONTE

Barbera D’Asti Cantine Coppo “L’Avvocata” Piemonte, Italia 2018	\$800
Barbera “150+1” Casali del Barone Piemonte DOC Piemonte, Italia 2018	\$850
Barbera D’Alba Cantine Oddero Piemonte, Italia 2018	\$1,050
Barbaresco “Boschi dei Signore “ Bosio Piemonte, Italia 2015	\$1,250
Nebbiolo Pio Cesare Piemonte, Italia 2016	\$1,350
Barbera D’Alba Pio Cesare Piemonte, Italia 2016 (JS 92)	\$1,400
Nebbiolo Pelissero Piemonte, Italia 2016	\$1,500
Nebbiolo Cantine Oddero Piemonte, Italia 2018	\$1,550
Nebbiolo Elvio Cagno. Montegrilli Piemonte, Italia 2017 (RP 90+)	\$1,600
Nebbiolo Vietti. <i>Perbacco</i> Piemonte, Italia 2015	\$1,700
Barbaresco Pelissero “Nubiola” Piemonte, Italia 2014 (JS 91)	\$2,400
Barolo “La Tartufaia ” Giulia Negri Piemonte, Italia 2013	\$2,500
Barolo Gianni Gagliardo Piemonte, Italia 2014 (JS 92)	\$2,650
Barolo Prunotto. Antinori Piemonte, Italia 2015 (JS 92)	\$2,850
Barolo Armando Parusso D.O.C.G. Piemonte, Italia 2016 (JS 94)	\$2,950
Barolo Cantine Oddero Piemonte, Italia 2015 (JS 92)	\$2,950
Barolo Azelia Piemonte, Italia 2013 (JS 94)	\$2,950
Barbaresco Pelissero “Tulin” Cru Piemonte, Italia 2011	\$3,400
Barbaresco Pelissero “Vanotu” Gran Cru Piemonte, Italia 2011	\$3,850
Barolo Parusso “Mariondino” Cru Piemonte, Italia 2012 (JS 93)	\$3,950
Barolo Vietti. Castiglione Piemonte, Italia 2016 (JS 98)	\$4,200
Barolo Elio Altare Piemonte, Italia 2014	\$4,750
Barolo Parusso “Bussia” Gran Cru Piemonte, Italia 2012 (RP 93, JS 95)	\$5,950

OLIVA

— ENOTECA —

DOLCI

TIRAMISU Coffee Biscuit, Mascarpone Cream, Chocolate. \$150

PANNA COTTA Mexican Vanilla Cream, Berry Compote, Milk Crumble
\$150

CANNOLI Filo Pastry, Ricotta Stracciatella, Pistache, Marsala, Fruit
Coulis. \$160

FRAGOLE E PANNA Merengue, Mascarpone Cream, Vanilla,
Strawberries Macerated in Balsamic \$150

TARTINO Dark Cocoa Chocolate Tart, Berry Sorbet, Candied Pistachios,
Chocolate Tule \$160

GELATO O SORBETTO Gelato or Sorbet of the Day Served with
Biscotti \$130

CAFFÉ

ESPRESSO \$50

ESPRESSO DOPPIO Double Shot of Espresso \$75

CAPPUCCINO \$55

AMERICANO \$50

CARAJILLO Licor 43 & Espresso. Served on the rocks or Shaken \$140

All our desserts are made in-house.

All of our prices are in Mexican Pesos and Inclusive of Taxes

ARTISANAL DIGESTIVE "BERTA"

VALDAVI

Grappa of Moscato Grape \$120

NIBBIO

Grappa of Barbera Grape \$120

ROCCANIVO 2009

Grappa of Barbera. Selected Grapes & Aged in Oak Barrels. \$380

TRESOLITRE 2010

Grappa of Nebbiolo. Selected Grapes & Aged in Oak Barrels. \$450

AMARETTO "DI MOMBARUZZO"

An elegant infusion of Almonds. \$190

SAMBUCA "DIANISÉ"

Artisanal version of the popular anisette liquor, silky and smooth. \$190

AMARO D'ERBE "DI BERTA"

Distilled infusion of selected herbs and aromatic roots. \$190

DIGESTIVE

BAILEY'S \$95

COINTREAU \$120

GRAND MARNIER \$125

DUBONET \$70

PERNOD \$70

STREGA \$85

FERNET BRANCA \$75

FERNET BRANCA MENTA \$75

FRANGELICO \$80

LICOR 43 \$95

LIMONCELLO DI SORRENTO \$110

SAMBUCA VACCARI \$85

OPORTO FERREIRA \$85

KAHLUA \$75