



Amici MR

R I S T O R A N T E

Almuerzo y Cena
Lunch & Dinner



• Zuppe, Insalate e Antipasto

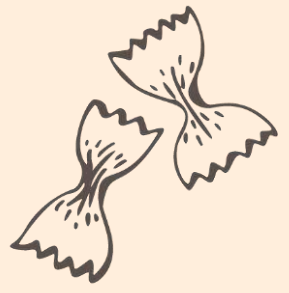
• Mangiare la Pasta

• Pizza e Calzone

• Datta Cucina

• Portata Dolce





Zuppe, Insalate e Antipasto

ANTIPASTO MISTI

Prosciutto, Bresaola, Burrata, Pecorino Romano, Parmesano Grana Padano, Gorgonzola, acompañado de aceitunas, tomate deshidratado, cebolla cambray y corazón de alcachofa.

Italian Proscuitto, Beef Bresaola, Percorino Cheese, Grana Padano Parmessan cheese, Gorgonzola with olives, sundried tomato and chambray onions.

\$430.00 MXN



FORMAGGIO

Espinacas salteadas a la crema, corazones de alcachofa confitados en grasa de pato, tomate rostizado, gratinados con queso Provolone ahumado, acompañadas de pan rústico tostado con pesto y queso Grana Padano

Sautéed spinach with cream, confit heart of artichoke, roasted tomato, gratin with smoked provolone cheese, served over a toasted rustic bread with pesto and Grana Padano Cheese

\$310.00 MXN





INSALATA CAPRESE AL PESTO

Mezcla de tomates heirloom y cherrys orgánicos, aderezada con pesto de albahaca mamut y queso mozzarella en suero, sobre pan rústico hecho en casa.

Mixed heirloom and cherry organic tomatoes, dressed with mammoth basil pesto and Burrata cheese, over a homemade rustic loaf.

\$265.00 MXN



INSALATA DI PERE CON GORGONZOLA

Mezcla de lechugas orgánicas, Kale, pera asada, queso gorgonzola, nuez picada y aderezo italiano.

Mixed organic lettuces, kale, roasted pear, gorgonzola cheese, chopped nut and Italian dressing.

\$265.00 MXN



CREMA DI ASPARAGI

Crema de espárrago verde servida con queso crema, espárragos escalfados y coral de remolacha.

Asparagus chowder served with cream cheese, poached asparagus and beat coral .

\$160.00 MXN



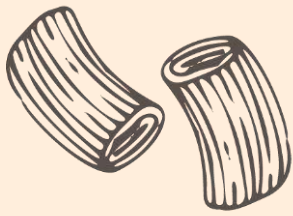
MINNESTRONE

Tradicional minnestrone con calabaza italiana, papa, pasta corta, espinacas y albahaca.

Traditional minestrone with zucchini, potatoe, short pasta, spinach and basil.

\$140.00 MXN





Mangiare la Pasta

GNOCCHIS CON SPINACI E POMODORO

Gnocchis de sémola con papa, bañados con salsa de vino blanco con parmesano, tomate confitado, aceite de aliva y espinacas baby orgánicas .

Semolina gnocchi with potatoes, marinated with white wine, Parmesan cheese, confit tomatoes, olive oil and organic baby spinach.

\$320.00 MXN



PANSOTI DI AGNELLO

Pansotti relleno de ragú de cordero, queso mozzarella fresco, tomates orgánicos y albahaca, bañados en su jugo .

Lamb Ragù pansoti, fresh mozzarella cheese, organic tomatoes and basil on its own lamb juice .

\$385.00 MXN

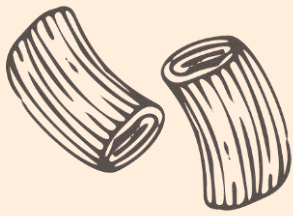


LINGUINNI FRUTTI DI MARE

Linguinni cocinado con salsa cremosa de mariscos, camarones frescos, mejillones, calamar americano, almeja del pacifico, albahaca y peperoncino.

Homemade Linguini with creamy seafood sauce, shrimps, mussels, American squid, Pacific clams, basil and peperoncino

\$385.00 MXN



LASAGNA ALLA BOLOGNESE

Tradicional lasaña de carne de res, con salsa pomodoro casera, queso manchego, parmesano y Grana Padano bañada con salsa de vino blanco.

Traditional lasagna Bolognese, homemade pomodoro sauce, Manchego, Grana Padano and Parmesan cheese, topped with white wine sauce.

\$310.00 MXN



RISSOTTO AL RAGÙ D'ANATRA

Risotto cocinado con fondo de pato y vino tinto, hierbas de olor, cilantro, pimientos escalfados, mantequilla, queso parmesano Grana Padano.

Risotto cooked with duck and red wine, fine herbs, coriander, poached bell peppers, butter, and Grana Padano Parmesan cheese.

\$365.00 MXN

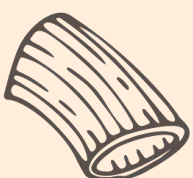


RAVIOLIS AMICI

Ravioles rellenos de Burrata y Queso mozzarella con epazote y granos de elote dulce, cebolla y ajo italiano, bañados con salsa de flor de calabaza perfumada con chile serrano.

Burrata cheese stuff Ravioli with mozzarella cheese and wormseed, sweet corn kernels, Italian garlic and onion, marinated with squash blossom sauce scented with serrano pepper

\$270.00 MXN





Pizza e Calzone

ROMANA

Pizza o calzone de masa rústica con salsa pomodoro, queso mozzarella, salchicha italiana, setas, arrúgula, jitomate rostizado a las finas hierbas.

Pizza or calzone of rustic dough with pomodoro sauce, mozzarella cheese, Italian sausage, zetas, arugula, roasted tomato with fine herbs.

\$310.00 MXN



FICHI E PROSCIUTTO

Pizza o calzone de masa rústica con salsa pomodoro, queso mozzarella fresco, compota de higos, prosciutto arúgula y nuez caramelizada.

Pizza or calzone of rustic dough with pomodoro sauce, mozzarella cheese, fig compote, prosciutto, arugula and caramelized nut.

\$340.00 MXN





GORGONZOLA E PERE

Pizza o calzone de masa rústica con salsa pomodoro, queso mozzarella fresco, pera caramelizada con vino blanco, queso gorgonzola, nuez y perejil picado.

Pizza or calzone of rustic dough with pomodoro sauce, mozzarella cheese, caramelized pears with wine, gorgonzola cheese, nuts and chopped parsley.

\$300.00 MXN



FRUTTI DI MARE

Pizza o calzone de masa rústica con salsa pomodoro, queso mozzarella fresco, camarones, mejillones, almejas del pacífico, cocinados con Pernod, peperonccino, ajo, cebolla y albahaca mamut.

Pizza or calzone of rustic dough with pomodoro sauce, mozzarella cheese, shrimps, mussels, pacific clams, sautéed with Pernod, peperonccino, garlic, onion and mammoth basil.

\$355.00 MXN



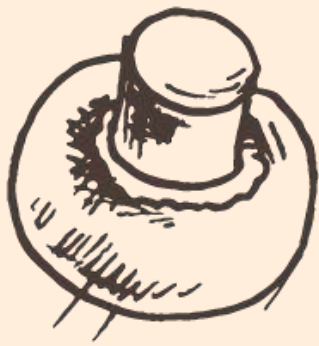
MARGUERITA

Pizza o calzone de masa rústica con salsa pomodoro, queso mozzarella fresco, tomates rostizados con finas hierbas, albahaca mamut y orégano seco.

Pizza or calzone of rustic dough with pomodoro sauce, mozzarella cheese, roasted tomatoes with fine herbs, mammoth basil and dry oregano.

\$320.00 MXN





Cimici^{MR}
R I S T O R A N T E

Datta Cucina

PESCATO DEL GIORNO CON PESTO SARDO

Pescado fresco del día confitado en pesto sardo de albahaca, piñón y nueces acompañado de gnocchi con salsa de queso parmesano y coral de tinta de calamar.

Fresh catch of the day with Sardinian pesto crust, made of basil, pinion, and nuts accompanied with gnocchi with Parmesan cheese sauce.

\$565.00 MXN



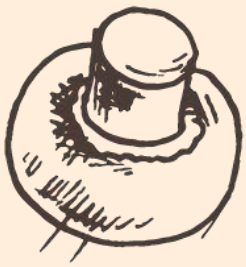
ESCALOPA AI PORCINI FUNGHI

Escalopes de filete de res bañadas con salsa cremosa de boletus acompañadas de papa paja con hojas de col de Bruselas, zanahorias baby escalfadas y brotes de vegetales.

Beef fillet escalopes marinated with porcini mushroom creamy sauce, served with pay potatoes and Brussels sprouts leaves, poached baby carrots and vegetables spouts.

\$420.00 MXN





PETTO DI POLLO A LA PARMESANA

Pechuga de Pollo empanizada con queso parmesano Granna Padano acompañada de fettuccini al pomodoro.

Panko breaded chicken breast with Grana Padano Parmesan cheese, served with homemade pomodoro fettuccini.

\$375.00 MXN



STUFATO DI MANZO DELLA NONNA

Estofado de costilla de res con papas rostizadas, zanahorias baby, espárragos, con polenta cremosa condimentado a la italiana.

Beef rib stew with roasted potatoes, baby carrots, asparagus, with creamy Italian-seasoned polenta.

\$430.00 MXN



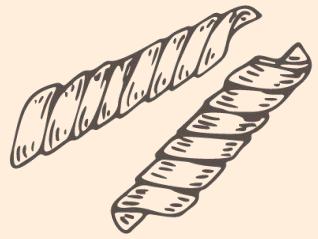
OSSOBUCO AL VINO ROSSO

Osobuco de ternera cocinado lentamente servido con su propio jugo acompañado de risotto a la milanese.

Classic Italian veal ossobuco, cooked with its own juice for long hours in slow fire, served with Milanese risotto.

\$650.00 MXN





Portata Dolce

TARTUFO

Media esfera de mouse de chocolate amargo rellena de ganache de chocolate blanco, cubierto con chocolate de leche con frutos secos.

Half sphere of bitter chocolate mousse, filled with white chocolate ganache, topped with milk chocolate and dry fruits .

\$160.00 MXN



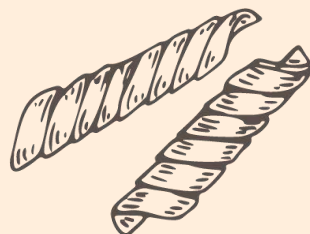
TORTINO DI MELE

Budín flan con manzana horneada y arándanos secos, acompañado de helado de queso mascarpone, bañado con caramelo suave.

Pudding flan with baked oven apples and dry cranberries, served with mascarpone cheese ice cream and topped with soft caramel.

\$145.00 MXN





TIRAMISÚ

Tradicional postre de queso mascarpone con soletas envinadas en licor de café, café espresso y cacao en polvo con salsa de café..

Traditional mascarpone cheese with ladyfingers marinated with coffee liquor and espresso with cocoa powder.

\$165.00 MXN



PASTIERA

Pastel tibio de queso ricota servido con helado de turrón.

Warm ricota cheesecake served with torrone ice cream.

\$165.00 MXN



GELATO ITALIANO

2 bolas de Gelato del día servido con Cantuccini y frutos de temporada.

2 scoops of Gelato Ice cream served with Cantuccini and fresh fruits of the season.

\$155.00 MXN



Chef Julio Gómez



SHERATON

Mexico City
Maria Isabel Hotel