

Seasonal specials

(IVA included)

Appetizers

Arancini di tartufo (approx. 110 gr) breaded and deep-fried risotto balls refined with truffles, filled with mozzarella and served with a tomato/basil sauce (vegetarian)

STARTERS

Oyster mushrooms Rockefeller (approx. 100 gr) mushrooms sautéed in white wine gratinated in a shell with a sauce of onion, garlic, white wine, Sherry, chives, cream and Parmigiano on a bed of linguine (vegetarian)

Wood fired artichokes whole artichoke finished off on our barbecue served with goat cheese and hummus of hearts of artichokes and almonds

Carpaccio de carciofo y fungo thinly sliced hearts of artichoke and champignon served with rocket salad, citric and fennel vinaigrette, and Grana Padano

Home cured Norwegian Salomon (approx. 80 gr) cured in a marinade of beetroot, vodka and condiments for 72 hours, served with a cream of horse radish and arugula.

MAIN COURSES

Buffalo Rib-Eye (approx. 325 gr) free grazing and organic from Jalisco served with homemade Dijon and horseradish Café de Paris, skewer of roasted vegetables and pasta

Venison tenderloin (approx. 170 gr) free grazing and organic from Jalisco, sous-vide, served on a bed of butternut squash infused polenta, brussels sprouts with bacon and a berry red and port wine reduction and a touch of anis

Tripple truffled Burger Casa Nostra (bun-less) (approx. 200 gr) Wagyu cross F3 (90%) patty on a basket of Parmigiano Romano, portobello filled with truffled mozzarella, topped with red wine caramelized onions infused with truffles and truffled Pecorino Romano

"Black Gold Pasta" (approx. 20 gr) of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

Cannelloni of lamb birria (approx. 220 gr)– Birria of local lamb leg refined with red wine and tomato puree served in home made shells of pasta, bechamel refined with consommé of birria and Pecorino Romano

Veal Wellington (approx. 220 gr) local farm raised and organic veal, marinated with Dijon mustard and touch of horseradish wrapped in duxelles (mushroom paste), Parma ham and puff pastry served with carrots and mushrooms refined with balsamic (ca 40 min.)

French Lamb-chops (approx. 270 gr) - prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois

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