



# CENACOLO

IL RISTORANTE ITALIANO



## APPETIZERS



### CARPACCIO

**Carpaccio di Tonno**  
Tuna carpaccio prime.

\$500

**Carpaccio e Rucola**  
A classic with arugula and our truffle sauce.

\$420

**Calamari Ripieni**  
Shrimp heart calamari with balsamic.

\$390

## SALADS

**Classic Caprese**  
With Bufala or Burrata.

\$430

**Insalata Parmesana**  
With croutons and our homemade aioli sauce.

\$450

**Insalata Valentina**  
Delicious mix of lettuce, goat cheese, mushrooms and homemade balsamic. Served in a basket of Grana Padano cheese.

\$450

## OTHER PASTA *(gluten free optional)*

**Spaghettoni Alla Carbonara di Mare**  
Carbonara spaghettoni with seafood.

\$550

**Spaghetti Aglio Olio in a Pan**  
With garlic, extra virgin olive oil D.O.P., peperoncino, an abundant rain of Grana Padano and a touch of fresh parsley.

\$360

## RISOTTI

**Risotto Porcini e Gorgonzola**  
Porcini risotto with gorgonzola and truffle oil.

\$600

**Risotto Mare**  
One of the classics of the Italian coast; Clams, shrimp and squid flavoured with white wine.

\$640

**Risotto Adriático**  
Shrimp, zucchini and asparagus perfumed with white wine and a touch of fresh parsley.

\$600

## HANDMADE PASTA

The real tradition of our gastronomy is pasta made entirely by hand. Only man's strength is required on a wooden roller, a table and a knife. This is hard and persistent work, resulting in an unmatched quality.

### **Le Tagliatelle Al Ragù**

\$420

Made with the classic homemade recipe, so simple that it only takes 8 hours of slow cooking.

### **Cappelletti Di Salsiccia**

\$480

Sausage cappelletti with Grana Padano cream.

### **I Cappelletti Verdi**

\$460

"Our most famous since 1988", stuffed with Ricotta cheese, with a touch of butter and fresh sage.

### **La Lasagna Romagnola**

\$530

The traditional "Romagnolo style" preparation.

### **Spaghetti Chitarra Alla Marinara**

\$590

Red marinara black guitar spaghetti. Made with shrimp, calamari, and clams in tomato sauce with a touch of parsley.

### **Chitarra Bianca con Aragosta**

\$880

Tomato sauce perfumed with white wine and a touch of parsley.

### **I Classici Tortelli**

\$460

Ravioli stuffed with Ricotta cheese and spinach, served on tomato sauce with peas.

### **Tagliolini Alle Vongole**

\$710

With fresh clams of the day, white wine, and parsley.

### **Tagliolini Adriatico**

\$530

Prepared with shrimp, zucchini, and asparagus, flavored with white wine and a touch of parsley.

### **Tagliolini Allo Scoglio**

\$700

Prepared in a sauce of whole shrimp with mussels, clams, calamari, and seppia from the Adriatic Sea. Flavored with white wine and a touch of fresh parsley.

## GNOCCHI

### **Gnocchi Ragù Romagnolo**

\$480

In Bolognese sauce made exclusively with Salsiccia Romagnola.

### **Gnocchi Alla Sorrentina**

\$520

## PASTA MADE ON YOUR TABLE

### Gnocchi Al Pesto

\$530

Handmade pasta with fresh basil pesto, prepared at your table.

### Spaghettoni Alla Ruota

\$510

Prepared by mixing the pasta, tomato sauce and a touch of basil directly on the wheel of the Grana Padano cheese.

IF YOU'D LIKE TO HAVE CHEESE ON YOUR SEAFOOD PASTA, YOU'D BETTER MAKE SURE MAURO IS NOT AROUND.

## PIZZA

### The Classic Margherita with Truffles

\$550

## MEATS

### La Tagliata (240gr)

\$910

Beef fillet "Prime" prepared with grated Grana Padano cheese, fresh arugula, coarse sea salt and balsamic of the house. Served with asparagus and potatoes with truffle oil.

### Filetto Gorgonzola

\$910

Beef fillet "Prime" with gorgonzola sauce and a touch of White wine. Served with asparagus and potatoes with truffle oil.

## SEAFOOD

### Pesce Al Cartoccio

\$700

Sea bass wrapped on oil paper and the touch of White wine. Served with potato, leek, olives, capers and cherry tomato.

### Fritto Misto

\$830

Mixed fried Italian shrimp and calamari.

### Filetto di Salmone

\$700

With tomato on a bed of spinach and sautéed capers.



Nespoli  
NESPOLINO  
Nespoli e Merlot  
Superiore  
0,750 litri  
2021

IL NESPOLI  
Romagna Sangiovese  
Superiore Riserva  
2017  
14,5% vol 100% Sangiovese  
Cottura 22° all'ombra  
Nespoli  
Nespoli e Merlot  
Superiore  
0,750 litri  
2021

Nespoli  
Romagna  
Sangiovese  
Superiore  
15,5% vol  
0,750 litri  
2021

Podere del  
NESPOLI  
1929



## RESERVATIONS

*Tel / Whatsapp: (998) 214 2356*

*Correo: rp@cenacolo.com.mx*

 @cenacolo.official

[www.cenacolo.com.mx](http://www.cenacolo.com.mx)