



TAORMINA
DAL MEDITERRANEO AL MONDO

EMBÁRCATE EN UN DELICIOSO VIAJE A TRAVÉS DEL TIEMPO Y LA TRADICIÓN.

Experimenta la armoniosa fusión de las recetas atemporales de nuestra nona y técnicas culinarias contemporáneas, creando una sinfonía de sabores que resucita los deliciosos sabores de la antigua Italia mientras abraza a la perfección la esencia de la cocina mediterránea moderna.

EMBARK ON A CAPTIVATING JOURNEY THROUGH TIME AND TRADITION WITH US.

Experience the harmonious fusion of our nona's timeless recipes and contemporary culinary techniques, creating a symphony of flavors that resurrect the delectable tastes of ancient Italy while seamlessly embracing the essence of modern Mediterranean cuisine.



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ANTIPASTI

CHICK PEA HUMMUS

Eggplant caviar with feta cheese, Kalamata olives, tomato confit, and pita bread

MIXED FRIED SEAFOOD (350 g)

Shrimp, calamari and cheese with lemon aioli

MEDITERRANEAN SPECIAL

Crispy zucchini, eggplant and feta cheese with creamy mint tzatziki sauce

ROASTED TOMATO TOAST (1 pc)

With burrata cheese, aged balsamic cream, and truffle salt

🔪 BEEF CARPACCIO (200 g)

Smoked clam aioli with arugula, parmesan cheese, and sundried tomato pesto

🍄 MUSHROOM ARANCINI (3 pcs)

With tomato jam and aged balsamic cream

FISH SOUP (40 g) (125 mL)

With shrimp and crab crouton

SALADS

🍴 GRILLED ROMAINE LETTUCE

🌿 With parmesan cheese, tomato, olive compote and mustard vinaigrette

🌿 ARUGULA AND ROASTED PEAR

🍷 With gorgonzola cheese, candied pecans and late harvest vinaigrette

🌿 GREEK SALAD

Romaine lettuce, feta cheese, olives, tomatoes, red onion, cucumber and lime-oregano vinaigrette

NONNA’S RECIPES

🍖 PORK SAUSAGE

Special homemade sausage with basil pesto bread, arugula, and old-style mustard

🍄 RICOTTA

Homemade ricotta with sundried tomato bread and lavender honey

🍆 EGGPLANT PARMIGIANA

🌿 Eggplant, tomato sauce, mozzarella cheese, parmesan cheese, and basil

🍝 PASTA AL PESTO

Linguine with basil pesto

🍄 CACIO E PEPE

Your choice of pasta with truffles, parmesan cheese, and freshly cracked black pepper

🌿 POMODORO GNOCCHI

Potato gnocchi with tomato sauce, basil, and ricotta cheese

🍄 MUSHROOM CONFIT RISOTTO

🌿 Risotto with mushroom confit and white truffle essence

🍖 BEEF POLPETAS

Our meatballs with pomodoro sauce and ricotta cheese

🍖 LASAÑA DE LA NONNA (200 g)

Ground beef ragu, pomodoro sauce, ricotta cheese, and a three-cheese sauce

🍄 LOBSTER FETTUCCINE (80 g)

Fettuccine with lobster and crab, shellfish sauce, cherry tomato, asparagus, and truffle oil

If you have any food allergies, please inform your waiter. Consuming raw or undercooked food may increase your risk of foodborne illness, its consumption is under the consideration and the responsibility of the consumer. The average weight applies to the protein before cooking. Prices are in Mexican pesos. Taxes included. All our food is of the highest quality and carefully prepared under the regulations of the food safety program "Distinctive H".

PASTAS

PAPPARDELLE AND BRAISED SHORT RIB (110 g)
With mushroom confit and asparagus

VONGOLE LINGUINE (100 g)
With clams, spinach, olive oil, garlic, and white wine

FETTUCCINE WITH SAUSAGE (110 g)
Pork sausage ragu with tomato and herbs

PENNE ALLA VODKA (60 g)
With tomato sauce, bacon, cream, and dill, with a touch of vodka

FETTUCCINE CARBONARA (60 g)
Creamy sauce, pancetta, Grana Padano cheese

PASTA ALFREDO
Your choice of pasta with our creamy homemade alfredo sauce


CHICKEN (100 g)
SHRIMP (100 g)


PENNE ARRABIATA
Spicy pomodoro sauce and burrata cheese
CHICKEN (100 g)
SHRIMP (100 g)

GORGONZOLA GNOCCHI
Gnocchi in a creamy gorgonzola sauce with candied pecans, arugula, and aged balsamic cream

MAIN COURSES

Please ask your waiter about the whole fish available.

 **FRESH CATCH OF THE DAY** (500 g)
Seared white fish filet with caponata, organic greens, caper butter sauce, and aged balsamic vinegar

 **BEEF TENDERLOIN** (280 g)
Served with sautéed broccoli and truffle potatoes

CHICKEN PARMIGIANA (180 g)
With your choice of pasta, pomodoro sauce, and creamy basil sauce

CHARCOAL-GRILLED JUMBO SHRIMP (283 g)
With smoked tomato sauce, heirloom tomatoes, and mixed greens

 Raw food

 Gluten-free

PIZZAS

MINOA (110 g) (30 cm)
Tomato sauce with chile, mozzarella cheese, lemon aioli, fried capers, and 110 g of crispy calamari strips

MESSINA (100 g) (30 cm)
Tomato sauce, burrata cheese, serrano ham, gorgonzola cheese and arugula

PALERMO (110 g) (30 cm)
Homemade sausage, tomato sauce, mozzarella cheese, old-style mustard aioli and arugula pesto

MARGHERITA (30 cm)
Tomato sauce, mozzarella cheese and basil


FUNGHI (30 cm)
Tomato sauce, mozzarella cheese, mushroom confit, basil and parmesan cheese

SICILIANA (30 cm)
Tomato sauce, mozzarella cheese, capers, anchovies, Kalamata olives, red onion and parmesan cheese

DIAVOLA (110 g) (30 cm)
Tomato sauce, mozzarella cheese, salami, chili flakes, basil and parmesan cheese

SWEET TREATS

 **CANNOLI TAORMINA** (2 pcs)
Filled with ricotta cream

 **TIRAMISÙ DELLA NONNA**
Mascarpone cream, coffee and cocoa powder

 **SFRINGI**
Ricotta cheese frittella topped with powdered sugar

GELATI
Selection of ice cream (2 scoops, 180 mL)

CHOCOLATE CAKE (1 slice)
With vanilla sauce, chocolate crumbles, and your choice of ice cream

 Signature dish

 Vegetarian