

Antipasti

Carpaccio di Bresaola di Wagyu Wagyu bresaola, White truffle cream, ajvar and pistachio.	450
Burrata al Tartufo Nero Prosciutto , homemade Burrata, black truffle, powder and truffle oil.	270
Carpaccio di Salmone Smoked Salmon Fillet, calabrese aioli, avocado mousse.	280
Burrata Di Frabo Homemade burrata and pesto,prosciutto, sourdough, wood-fired and San Marzano DOP.	250
Carpaccio di Manzo** Angus Beef steak, truffle oil, crispy Grana Padano DOP.	275
Carpaccio di Polipo Octopus, pistachio, sorreto lemon vinaigrette, parsley.	270
Fritto Misto di Mare Squid, shrimp, mixed vegetables, olives and coriander aioli.	270
Polipo alla Calabria Spiced grilled octopus with calabrese chili, rustic potato.	270
Salumi e Formaggi Selection of cold meats, artisan cheeses. 1-2 people	250

EVOO: Extra Virgin Olive Oil

**Based on the NMX-F605-NORMEX 2004

this dish it is served under the consideration and risk of the costumer

Insalate

All dressings are made homemade

Burrata Caprese Homemade burrata and basil pesto, heirloom baby tartar.	220
Cesare** Grana Padano DOP, sourdough crostini and homemade dressings.	235
Di Frabo** Pears, almonds, walnuts, fried goat cheese, balsamic apple dressing.	195
Mediterránea Cucumber, red onion, heirloom baby tomato, feta cheese, Kalamata olives and vinaigrette.	180

Addizionali

150 gr Chicken \$80 150 gr Salmon \$99 110 gr Shrimp \$99 40 gr Prosciutto \$99

Zuppe e Creme

Cioppino** Fruits of the sea, San Marzano DOP.	250
Crema di Pomodoro Sourdough bowl, San Marzano DOP, Grana Padano DOP.	175
Minestrone di Verdure Vegetables, Grana Padano DOP and pasta di Gragnano, Italy.	155

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La Pasta e Risotto

Al Nero di Seppia Gamberi e Bottarga	385
Shrimp, heirloom baby tomato, Italian bottarga (Mediterranean caviar) calabrese chili.	
Al Forno Bianca Sei Formaggi	320
Pancetta, porchetta homemade, six italian cheeses, made in a wood oven.	
Al Sugo di Ossobuco e Porcini	330
Veal ragú, porcini, Franciacorta wine, pecorino romano DOP.	
Al Granchio	335
With crab, calabrese pepper, saffron, pistachio, parsley.	
Ravioli Rossi	308
Homemade , burrata y Grana Padano DOP, homemade basil pesto cream.	
Maestosi Pasta alla Ruota di Parmigiano	319
Finished at your table on a fire-fired Grana Padano DOP wheel.	
Al Forno	319
Spicy San Marzano DOP, Italian sausage, smoked provolone and burrata homemade	
Pescatore	335
Fruits of the sea, sauvignon blanc and EVOO.	
Carbonara**	319
Guanciale, pecorino romano DOP, fresh egg yolk and black pepper.	
Rustiche al Norcino	325
Homemade spicy Italian sausage, mushrooms, Grana Padano DOP cream.	
All'Arrabbiata con Burrata	308
San Marzano DOP spicy, homemade burrata, heirloom baby and basil.	
Lasagna al Forno di legna	320
Classic bolognese ragú, homemade fior di latte and burrata, ricotta, San Marzano DOP. Made in a Wood-fired oven.	
Ravioli Ripieni di Granchio e Gamberoni	335
Homemade with sepia ink, stuffed with crab, shrimp, in shrimp cream.	
Risotto al Fungo Porcini	350
Carnaroli, porcini mushroom, beef juice, Grana Padano DOP	
Risotto Agli Asparagi	319
Carnaroli, shrimp, asparagus cream, confit heirloom baby and burrata homemade.	

**Pasta imported from Gagnano, Italia. Made especially for Di Frabo. Pasta Uomo dal 1820

Secondi Piatti

Bacalao alla Napoletana	420
Norwegian Cod, San Marzano DOP, Pinot Grigio, pine nuts, black olives, capers.	
Filetto di Frabbo	650
Angus fillet (250gr), pancetta, fried provolone cheese, heirloom baby tartar.	
Pollo alla Cacciatore	320
Breast, red wine and vegetables, risotto al Grana Padano DOP.	
Porchetta Siglo XV	320
Pork loin with crispy crust in the wood-fired oven.	
Salmone alla Siciliana	360
capers, chardonnay, anchovies, olives, heirloom baby confit.	
Tonno in Crosta Nera	360
Sealed tuna, black pepper, barolo sauce.	
Gamberoni Di Frabo	480
Cream cheese, chives, raspberry sauce with chipotle.	
Tomahawk	2100
Angus (1kg -1.2kg) homemade chimichurri.	
Ribeye	980
Angus (400grams) chicharron sauce Wagyu.	
New York	880
Angus (400grams) wild mushrooms, black garlic and truffle.	



Only one at the North of Mexico certified by "La Associazione Verace Pizza Napoletana" (Association recognized by the Italian government)

We use San Marzano D.O.P. tomato, fiordilatte, burrata and smoked provolone made daily in our facilities, cooked in a wood oven at 900 ° F in less than 90 seconds. Our Napoletana dough is made with only Italian flour, water, yeast, salt and passion. Pesto, Italian sausage and porchetta are home made and prepared in artisanal way.

Regina Margherita San Marzano DOP, Jhomemade fior di latte, basil, parmesan, EVOO.	240
Médici Wagyu bresaola, purple garlic, fior di latte and homemade chimichurri.	630
Il Padrino Truffle cream, homemade fior di latte porcini mushroom with black garlic, speck, truffle poder, microgreen.	350
Sole All' Aglio con Tartufo. Black garlic, homemade fior di latte and a touch of white truffle oil, served with San Marzano DOP.	250
Caccio e Pepe (orilla rellena) Fior di latte, Grana Padano and pecorino DOP, pink pepper and baked prosciutto, stuffed shore and homemade fior di latte.	295
Cacciatore San Marzano DOP spicy, cacciatore, spicy italian chorizo, fior di latte and burrata stuffed with strachiatella with homemade calabrese.	285
Calabria (orilla rellena) Homemade Fior di latte and Italian sausage, ricotta with calabrese chili and parmesan cream, shore ricotta filled with ricotta and Iberian chorizo.	280
Marinara San Marzano DOP, oregano, garlic, basil.	220
Capricciosa Artichoke, mushrooms, ham, kalamata olives, homemade fior di latte.	275
4 Stagioni San Marzano DOP, mushrooms, italian sausage/ arrabiatta, porchetta, fior di latte / spicy salami, fior di latte/ smoked provolone, heirloom baby tomato, panchetta.	295
Calzone Napoletano San Marzano DOP, basil, Italian sausage and smoked provolone homemade.	270
Diavolaccia Di Frabo Salame calabrese, spicy calabrian iol, homemade fior di latte and burrata.	280
Salsu (Orilla Rellena) San Marzano DOP, Italian sausage, fior di latte and smoked provolone homemade, mushroom, spicy Calabrian oil, parmesan flakes and basil, cornicione filled with goat cheese.	295
Parma San Marzano DOP, fior di latte and burrata homemade, prosciutto.	285
Carne Mista Pink sauce, homemade Italian sausage, salami, mortadella, ham, porchetta, red onion, pickled in red wine, spicy calabrian oil and homemade smoked provolone.	295
Cinque Formaggi Homemade fior di latte, smoked provolone and basil pesto, gorgonzola, goat cheese, Grana Padano DOP, Modena balsamic cream.	260
Amici Homemade arrabiatta, smoked Provolone, fior di latte and porchetta, iberian chorizo, spicy coriander pesto, onion pickled and fresh rosemary.	280
Sole Figone Homemade smoked provolone and basil pesto, Grana Padano DOP, prosciutto, heirloom baby tomato, goat cheese and fresh arugula.	310
Pizza Fritta Goat cheese, spicy salami and dried tomato.	250

Dolci Della Casa

Cannoli di Frabo	195
Nutella cream, caramelized apple, pistachio, almonds, bathed with Italian pistachio cream.	
Cannoli di Oreo	180
Oreo cheesecake filling.	
Tiramisú	210
Mascarpone cheese and espresso coffee.	
Torta Choco Nutella	250
Chocolate bitumen and Ferrero Rocher, powder and 24K gold foil.	
Torta di Formaggio alle Amarene	210
Cheesecake, italian cherries, flambe at your table.	
Calzone las Glorias	195
Caramel sauce, cream cheese, caramelised peanut.	
Stella di Nutella	230
Nutella, almonds, pistachio, Italian pistachio cream, berries.	
Affogato Baileys	210
Vanilla Gelato melted in hot espresso and baileys.	
Gelato	90
Ask your server for flavors.	
Raviolo della moglie	210
Caramelized apple, lotus cookie butter, cream cheese.	

Caffè

Caffè Americano	60
Caffè Espresso	60
Capuccino	60
Caffè Latte	60
Caffè Macchiato	60
Té Caliente	75