

We weave stories and share experiences when it's about creating a menu.
During your visit, we would like you to learn your way around the freshest ingredients and the traditional Italian flavors. We also want you to have a unique experience and share great moments.

WELCOME TO TRATTORIA!



NAYELI PÉREZ GONZÁLEZ
Chef de Especialidades Italiana



IL COCKTAIL

LIMONCELLO
GRAPEFRUIT BASIL
CHOCOLATE NEGRONI

BASIL TOSCANA MARTINI
ITALIAN ORANGE AND BASIL
SODA ☹

ANTIPASTI

TUNA TARTARE ✱/🌿🍴
Small cubes of tuna dressed with mustard,
pickles and capers

BEEF CARPACCIO ☹✱
Thin slices of beef, drizzled with olive oil
and Parmesan cheese cream

EGGPLANT PARMESAN 🌿🍴
Fried eggplants with Parmesan cheese
and tomato sauce

MUSSELS IN WHITE WINE
Traditional steamed mussels with a subtle
white wine and garlic sauce scented with
parsley

INSALATE

ARUGULA SALAD ☹🌿
Arugula leaves, tomato and cucumber with
creamy lemon ricotta dressing

PALACE CAESAR SALAD 🍴🌿
Crunchy lettuce leaves dressed with our
Caesar recipe, drizzled with Parmesan
cheese and bacon bits



ZUPPE

DUO CREAM SOUP

Parmesan cheese and poached tomato cream soup

MINISTRONE

Traditional vegetable and pasta soup

PASTE E RISOTTI

CAPRESE RISOTTO

Slow-cooked al dente Carnaroli rice, served with mozzarella cheese, tomato and pesto

SAFFRON RISOTTO

Slow-cooked al dente Carnaroli rice, enhanced with saffron

LINGUINI POMODORO

Pasta with traditional tomato sauce

LASAGNA BOLOGNESE

Handmade pasta sheets, prepared with the traditional bolognese sauce and mozzarella cheese

ALFREDO PENNE

Short pasta with traditional Alfredo sauce

FOUR-CHEESE GNOCCHI

Gratin gnocchi coated in a creamy cheese sauce

SEAFOOD FETTUCCINE

Pasta with octopus, shrimp, clams and squid in white wine sauce

SPAGHETTI CARBONARA

Al dente pasta with creamy sauce and crispy bacon

SHRIMP RAVIOLI


Fresh pasta filled with shrimp, covered in tomato sauce with a touch of vodka


SPINACH AND RICOTTA CANNELLONI

Al dente pasta filled with creamy ricotta and spinach, covered with bechamel sauce





SECONDI



CAPONATA 
From Sicilian cuisine, a classic stew of vegetables: tomato, eggplant, and olives


SEARED TUNA 
Seared tuna, served with cherry tomato, arugula and toasted pine nuts

SEARED SALMON
Salmon with sage sauce and sautéed asparagus

KATAIFI SHRIMP  **USD 14**
Crispy pasta wrapped shrimp, served with a creamy Alfredo sauce


LOBSTER  **USD 29**
Lobster tail cooked with butter served with demi-glace sauce

STUFFED CHICKEN BREAST  
Chicken breast wrapped in crispy bacon, filled with cheese, ham and spinach


LEMON CHICKEN 
Crispy chicken breast with lemon butter sauce


PORK CHOP
Roasted pork chop served with provençal sauce and mushrooms





BRAISED BEEF CHEEK
Beef cheek slowly cooked in its broth, served with velvety potato purée and vegetables

TERES MAJOR TAGLIATA 
Roasted teres major, served with tomatoes and mushrooms

**BISTECCA ALLA
FIORENTINA TAGLIATA**  **USD 110**
Grilled Porterhouse steak, served with roasted mushrooms, cherry tomato and fresh arugula

 **GLUTEN FREE.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

 Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 This food contains nuts or seeds that can cause allergies.  **VEGETARIAN**  **VEGAN**  **Non-alcoholic drink**

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.
The exchange rate for service charge is MXN \$21.00