

Welcome to Italy, join a guided tour through its charming regions, home to many of the world's greatest cuisines.

At La Tratto, we offer dainty flavors that honor Italy's culture and tradition. An ancient country full of art, color and rich flavors.



FERNANDO MORALES DÍAZ
Chef de Cuisine



Il Cocktail

Limoncello

Amaretto sour

Chocolate negroni

Basil Toscana Martini

Italian grapefruit and mint soda ☹

Antipasti

Tomato and burrata bruschetta 🍅

Soft burrata cheese served on ciabatta bread, spread with tomato sauce

Beef carpaccio with capers ☹ * 🍷

Thin slices of beef, garnished with capers and served with arugula salad

Grilled provolone cheese 🍷 🍷 🍷

Crispy smoked grilled cheese

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 🍴 🍷
Poached tomato and Parmesan
cream soup

Seafood soup
Shrimp, mussel, octopus, and squid cooked
in a tomato and white wine broth

Paste e Risotti

Lobster risotto USD 29
Creamy rice, served with butter lobster tail

Linguini pomodoro 🍴
Pasta with traditional tomato sauce

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

Four-cheese gnocchi 🍴
Gratin gnocchi coated in a creamy
cheese sauce

Alfredo penne 🍴
Short pasta with traditional Alfredo sauce

Seafood fettuccine
Pasta with octopus, shrimp, clam and squid
in white wine sauce

Spaghetti carbonara
Al dente pasta with creamy sauce and
crispy bacon

Mushroom ravioli 🍴 🍷
Fresh pasta filled with mushrooms, sprinkled
with Parmesan cheese

Prosciutto tortellini 🍷
Fresh pasta filled with Italian sausage
and creamy sauce

Secondi

Caponata

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

Seared salmon

Salmon with sage sauce and sautéed asparagus

Cod in Chianti sauce

Griddled cod with Chianti wine sauce

Grilled octopus

Grilled octopus, served with tomato sauce, olives and anchovies

Chicken Marsala

Juicy chicken breast with Marsala wine sauce, served with long pasta

Chicken piccata

Chicken breast cooked over low heat, with fine herbs covered in a lemon sauce garnished with olives and capers

Pork chop

Roasted pork chop served with provençal sauce and mushrooms

Ossobuco with Milanese risotto

Perfectly cooked beef ossobuco, served with a creamy saffron rice

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.  VEGAN  VEGETARIAN  Non-alcoholic drink

 HOT 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