



ITALIAN-MEXICAN

From The Sea

FRESH OYSTERS | GF | 6 for **24** • 12 for **45**
Locally sourced oysters with seasonal tropical fruit mignonette and watermelon sorbet

CEVICHE AL BASILICO | GF | **26**
Shrimp, octopus, and red snapper in aguachile verde with basil, capers, olives, and olive oil, served with taro root chips

AHI TUNA TOSTADAS ALLA SICILIANA | GF | **24**
Crispy mini tortillas topped with ahi tuna tartare, Sicilian style caponata, and a drizzle of homemade balsamic glaze

Salads

AZTEC CAESAR SALAD | GF | **16**
Baby gem lettuce, creamy avocado, crispy polenta croutons, cotija cheese, pickled onions, and cayenne Caesar dressing

FIESTA JÍCAMA SALAD | GF/V | **16**
Refreshing fusion salad with coleslaw, jícama, pineapple, and cherry tomatoes, in a homemade cilantro-lime Greek yogurt

ADD: prawns | **10** • chicken | **8**

Mains

BIRRIA LASAGNA | **28**
Layers of tender birria beef, traditional lasagna pasta, rich tomato sauce, and creamy béchamel, all baked with mozzarellato golden perfection

SPAGHETTI CHORIZO AND CLAMS | **32**
Squid ink black spaghetti served with fresh clams, spicy chorizo, and parsley, tossed in a garlic Prosecco wine sauce, and topped with Mediterranean breadcrumbs

RAVIOLI ELOTE E FUNGHI SELVATICI | V | **27**
Handmade ravioli filled with sweet corn and ricotta, served in a butter and sage sauce, topped with sautéed wild mushrooms, finished with balsamic & queso fresco

RISOTTO MILANO MEXICO | GF | **32**
A luxurious saffron-infused risotto, inspired by the classic “Risotto alla Milanese”, served with roasted Mexican-style bone marrow marinated in chimichurri

LEMON CHICKEN ALLE ERBE | GF | **34**
Herb-marinated organic chicken, grilled with sage, rosemary, lemon, garlic, and morita chile. Served with thyme-lime-Calabrian chili dressing, roasted potatoes, corn ribs with queso fresco

BRANZINO ACHIOTE PESTO FUSION | GF | **38**
Butterflied grilled branzino, half marinated with achiote and half with arugula pesto, served alongside roasted potatoes and grilled nopales, offering a perfect balance of Italian and Mexican flavors

BLACK NEW YORK STEAK & MEZCAL | GF | **59**
BLACK COWBOY STEAK & MEZCAL | GF | **68**
Choice of New York or Cowboy steak marinated in recado negro, finished with mezcal butter and toasted sesame seeds, served with polenta infused with Taleggio cheese, and Treviso-style endive

SURF AND TURF MOLCAJETE | GF | **85**
A sizzling molcajete with grilled octopus, prawns, mussels, clams, queso fresco, chorizo, asada, and nopales, all in a spicy Calabrian chili arrabbiata sauce

Pizzas

PIZZA REGINA MARGHERITA | V | **22**
Classic Margherita pizza featuring San Marzano tomato sauce, fresh mozzarella, basil leaves

PIZZA DIABLA | **24**
Spicy pizza topped with fresh mozzarella, spicy Mexican chorizo, jalapeños, and tomato sauce

PIZZA HUITLACOCHÉ | V | **25**
A unique pizza topped with fresh mozzarella, huitlacoche, truffle-infused, roasted cherry tomatoes, and sweet corn

PIZZA AL PASTOR MEXICO CITY STYLE | **26**
Traditional pizza topped with mozzarella, al pastor pork, pineapple sauce, roasted spring onions, and cilantro sauce

PIZZA CRUDO E CHILE POBLANO | **26**
Fusion pizza with mozzarella, roasted poblano cream, San Daniele prosciutto, baby arugula, shaved parmesan cheese

PIZZA HOLBOX | **32**
Gourmet pizza with San Marzano tomato sauce, topped with succulent lobster, garlic sauce, and fresh basil

For the Table

CHIPS & BASIL GUACAMOLE | V | **10**
Freshly warmed, house-made corn chips, served with our signature basil guacamole, topped with parmesan cheese

HOMEMADE FOCACCIA WITH CORN BUTTER | V | **8**
Freshly baked focaccia served with creamy corn butter

CAULIFLOWER AL PASTOR | GF/VG | **16**
Roasted cauliflower marinated in a traditional al pastor sauce, served with grilled pineapple, and chives

PARMIGIANA DI NOPALES | V | **22**
A unique Mexican-Italian fusion featuring tender fried nopales with fresh heirloom tomatoes, melted smoked scamorza, parmigiano, and fresh basil

BEEF TARTARE CON UOVO FRITTO | **25**
Finely chopped filet mignon tartare, with chile poblano sauce, topped with a crispy fried egg yolk, served with crispy plantain chips

PULPO TAMARINDO | GF | **25**
Grilled Spanish octopus, topped with a fresh tamarind sauce, served with purple potato purée, Mediterranean farro, and crispy polenta

FRITTURA DEL CARIBE | **24**
Fried Monterey calamari, green beans and bell peppers in coconut butter, topped with shaved fresh coconut and served with chipotle aioli

Street Bites

STREET CORN ROMANO | GF/V | **15**
Grilled corn ribs topped with house-made chipotle mayonnaise and Pecorino Romano

TACOS CAPESANTE & FUNGHI | **26**
Seared scallops topped with sautéed wild mushrooms, crisp frisée, and chipotle aioli

TACOS LOBSTER | **32**
Succulent lobster, crisp frisee, lime crema, fresh cilantro, lime-Greek yogurt

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us of any allergies, as not all ingredients are listed. A 5.75% surcharge will be added to all food and beverage sales to assist with SF employer mandates. A 20% gratuity will be added to parties of 6 or more.

GF | GLUTEN-FREE • V | VEGETARIAN • VG | VEGAN

Executive Chef Marco Avila
Chef de Cuisine Jose Orozco