

ROMEO & JULIETA

Ristorante • Cabo San Lucas

ANTIPASTI & ZUPPE

TAGLIOLINI IN BRODO

Beef broth, homemade pasta, parmesan, vegetables, herb oil.

COZZE AL VINO BIANCO

Mussels, garlic, fresno chili, white wine, lemon, parsley.

PARMIGIANA DI MELANZANE

Eggplant, mozzarella, tomato sauce, basil.

CREMA DI VERDURE AFFUMICATE

Seasonal smoked vegetables, taralli crisp, red oil.

INSALATA PANTESCA

Boiled potato, cherry tomato, green olives, red onion, capers, basil.

MOZZARELLA FRESCA

Heirloom tomato, crystallized pear, fresh fig, pistachio cream, aged balsamic.

INSALATA MEDITERRANEA

Chickpea, zucchini, heirloom beans, organic lettuce, roasted olives, cured onion, crispy chicken breast, roasted seeds.

INSALATA CESAR* (for two)

Romaine lettuce, Caesar house dressing, parmesan, croutons. Add shrimp or chicken.

PRIMI

LINGUINE AI FRUTTI DI MARE

Fresh seafood, white wine, olive oil, garlic, heirloom cherry tomato, leek, parsley.

RIGATONI AL RAGÙ DI SALSICCIA

Italian sausage, onion, parmesan, bay leaf, rosemary, fresh oregano, bergamot, amaretto.

PENNE DI PAVIA

Tenderloin tips, sautéed mushrooms, gorgonzola sauce, parmesan, black pepper.

FETTUCCINE AI QUATTRO FORMAGGI

Gorgonzola, parmesan, pecorino, goat cheese, crème fraîche, black pepper, rosemary, roasted chicken breast.

AGNOLOTTI DI RICOTTA E SPINACI

Filled with ricotta and spinach, yellow tomato sauce, Grana Padano, dehydrated tomato.

GNOCCHI AI QUATTRO FORMAGGI

Potato gnocchi, gorgonzola, taleggio, alpine cheese, parmesan, basil purée, sun-dried tomato pesto.

TORTELLONI DOLCI

Filled with corn and goat cheese, demi-glace, shrimp, green oil.

CANNELLONI DI MANZO

Fresh pasta, braised short rib, whisky gravy, parmesan cheese.

LASAGNA

Fresh pasta, béchamel, ground beef, tomato sauce, mozzarella, parmesan.

RISOTTO AL TARTUFO

Vialone nano rice, seasonal truffle, parmesan, butter, white wine.

RISOTTO AI GAMBERI

Vialone nano rice, shrimp, saffron, butter, parmesan, Prosecco, seasonal sprouts.

SECONDI

PESCE ALLA MUGNAIA

Catch of the day, lemon, butter, chives, olives, capers, roasted vegetables.

GAMBERI ALLO ZAFFERANO

Shrimp, creamy cauliflower purée, asparagus, saffron shrimp oil, sprouts.

POLLO PARMIGIANA

Chicken breast, tomato sauce, mozzarella, spaghetti al pesto, parmesan.

FILETTO VERONA

Tenderloin, caramelized onion, bacon, rosemary potatoes, grilled vegetables, gravy.

COMBO ROMEO

Tenderloin with mushroom sauce, Alfredo pasta, garlic shrimp.

SCALOPPINE AI FUNGHI

Veal, mushrooms, pesto pasta, rosemary potatoes.

OSSOBUCO E POLENTA

Braised beef shank, Chianti, polenta, roasted vegetables.

OWN FISH — PER PERSON

Bring your own fish. Served with spaghetti al pesto, roasted vegetables, or Fettuccine Alfredo.

PIZZE & FOCACCIE

PIZZA DELLA CASA

Tomato sauce, mozzarella, salami, ham, mushrooms, onion, bell peppers.

PIZZA GAMBERI E PANCETTA

Tomato sauce, mozzarella, shrimp, garlic, parsley, bacon.

PIZZA “TYBALT”

Tomato sauce, mozzarella, Italian sausage, pepperoni, ham, salami, bacon.

PIZZA VEGANA

Tomato sauce, roasted eggplant, mushrooms, zucchini, bell pepper, onion, olives, basil, cherry tomato.

CALZONE

Tomato sauce, mozzarella, salami, sausage, mushrooms, ham, artichoke.

FOCACCIA GORGONZOLA E SPINACI

Gorgonzola, caramelized onion, burrata, sautéed spinach, pesto, speck.

FOCACCIA ROMEO

Cherry tomato, Grana Padano, ham, arugula, ricotta, olives.

FOCACCIA JULIETA

Tomato sauce, burrata, ham, fresh oregano, garlic, olive oil.

** Contains raw ingredients; consume at your own risk.*

Gluten-free pasta available upon request. Wild-caught and sustainable products whenever possible.