

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 Bocelli!

A stylized, handwritten signature in black ink, appearing to read 'I. Rodríguez', positioned over the tower of the Leaning Tower of Pisa.

CHEF ISAAC RODRÍGUEZ

# Cocktails

## Bellini

A deeply enigmatic cocktail: peach liqueur with orange and a bubbly twist

## Rob Roy

An all time favorite: whiskey, Vermouth rosso and cherry

## Sidecar

The perfect introduction to cognac drinks: Triple Sec and a dash of lime

## Garibaldi

A tribute to Italy, a deliciously sweet blend with citrus undertones topped with soda

## Limonata

The staunch ally full of freshness: Campari and sweet Vermouth with an orange twist

## Lavanda aperol spritz

A cocktail that sparks nothing but good vibes, mixed with a lively infusion of lavender

## Negroni sbagliato

A hugely popular Campari-based aperitivo, mixed with Vermouth rosso and sparkling wine

## Soda italiana mocktail

Fresh with a rich lime aroma, mint leaves and a ginger splash

## Limonada de lavanda mocktail

A really good thirst-quencher: the classic lemonade infused with lavender and mint leaves

# Antipasti

## Melanzane alla Napoletana 🌿

Sliced eggplant + pomodoro sauce + Parmesan and mozzarella golden crust

## Arancini Siciliani 🌿

Crispy risotto balls stuffed with chewy mozzarella + pomodoro sauce

## Pesto di pane, formaggio e aglio 🌿

Crusty garlic Italian bread and pesto with gooey melted mozzarella cheese + pomodoro sauce

## Millefoglie di patate 🌿🍴

Potato mille feuille + smoked cheese + parsley oil

## Polipo allo zafferano 🍴

Octopus + saffron-potato foam + dill

## Cannelloni di carne

Beef, lamb and pork + pecorino sauce + authentic rustic tomato sauce and basil

## Carpaccio di manzo \* 🌿🍴

Thinly sliced raw beef + croutons + fresh arugula + Grana Padano shavings

# Il giardino

## Insalata Cesare 🌿

Lettuce mix + Caesar dressing + Grana Padano + croutons

Add griddled chicken strips or shrimp

## Insalata Caprese 🌿

Organic tomato mix + mozzarella di bufala + olive oil & pesto + basil leaves

## Insalata panzanella 🌿

Classic recipe from Tuscany: tomato mix + bell peppers + olive oil and basil + croutons

# Zuppa

## Minestrone 🌿

Classic hearty Italian soup made with seasonal vegetables

## Crema di pomodoro 🌿

Silky tomato cream soup + fresh basil + goat cheese textures

# Primi Piatti

## Lasagne agli spinaci e formaggi 🌿

Spinach lasagne + layered with blue cheese, ricotta, mascarpone and mozzarella

## Lasagne alla crema di parmigiano

Classic lasagne recipe + Bolognese beef + creamy Parmesan cheese sauce

## Pappardelle alla carbonara

Pancetta + Grana Padano emulsion + cured egg yolk

## Fettuccini Alfredo

Creamy Alfredo sauce + peas + your choice of ham, grilled chicken or shrimp

## Risotto al tartufo 🌿

Sautéed mushrooms + butter + truffle scent

## Risotto al nero di seppia 🌿

Seafood stock + squid ink + sautéed shrimp + lemon zest

## Penne arrabbiata 🌿

Penne + tomato sauce kicked up with spicy hot red pepper + Cayenne pepper + peperoncino

## Ravioli di formaggio di capra, pera e noce 🌿

Ravioli stuffed with goat cheese + sweet pear and pecans + tomato sauce + prosciutto dust

## Gnocchi al pesto 🌿

Topped with creamy pesto sauce and Parmesan

## Pasta alla ruota 🌿

Pasta smothered in creamy sauce cooked in a hollowed Parmesan cheese wheel

# Pesce

## Pesce del giorno 🌿

Grilled catch of the day + carrot & cacciatore crêmeux + fresh salad

## Cozze al pomodoro e vino bianco 🌿

Steamed mussels coated in tomato sauce and white wine + citrus hint + basil

## Salmone con spinaci e panna

Grilled salmon fillet + spinach with mascarpone cheese + buttered carrot and zucchini

## Aragosta alla puttanesca 🌿

USD 19

Lobster + sautéed spinach + herb chlorophyll

# Le Carni

## Pollo piccata 🌿

Chicken in creamy lime-caper sauce + rosemary confit baby potatoes

## Galletto alla cacciatora 🌿

Slow-cooked duck marinated in white wine and rosemary + rosemary roasted potato

## Porchetta di maialino 🌿

Juicy and crispy pork marinated in olive oil and rosemary + grilled vegetables + pork jus

## Cotoletta alla milanese

Crispy pork milanese + arugula salad and lemon + Grana Padano shavings

## Stinco d'agnello 🌿

Braised lamb shank + creamy Milanese risotto

## Piccola bistecca

Grilled sirloin filet + truffled mashed potatoes + grilled baby vegetables

## Bistecca alla fiorentina 32 oz 🌿 🍷 USD 44

Grilled porterhouse + arugula + coarse salt + garlic confit

🌿 **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.

🌿 **VEGETARIAN** / **HOT** 🌿 This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.