








Presto




EST. ★★☆☆ 2015

CUCINA ITALIANA



ENTRADA

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|  Carpaccio de res Finas rebanadas de res rellenas de hongo confitado, láminas de parmesano, tomate cherry, arúgula y reducción de balsámico y trufa. | \$290.00 | Aros de calamar Aros de calamar sazonados y fritos acompañados de una mini ensalada mixta, aderezo chipotle (🌶️), salsa marinara y reducción de balsámico. | \$235.00 |
|  Carpaccio mixto Finas rebanadas de salmón, pulpo y res acompañado de queso gorgonzola, supremas de naranja, toronja y vinagreta de cítricos. | \$260.00 |  Zucchini empanizado Rodajas de calabaza, queso mozzarella fresco, tomate fresco, empanizados sobre un espejo de salsa de tomate y aceite verde. | \$205.00 |
|  Bruschetta de pan pizza Pan pizza, queso mozzarella fresco, tomate cherry, pesto, salvia y jugo de limón. | \$230.00 |  Mejillones arrabbiata Mezcla de mejillones negros, salchicha italiana, pimientos, cebolla morada, albahaca, perejil, chile quebrado, vino blanco y salsa de tomate. | \$245.00 |

ENSALADA

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|  Ensalada Cesar Lechuga romana bañada con aderezo cesar, tomate cherry, queso parmesano y grisinis. Pollo Camarón | \$230.00 \$285.00 \$310.00 |
|  Ensalada Caprese Timbal de tomate bola, queso mozzarella fresco, piñones salteados, hojas de albahaca, aderezado con pesto y reducción de balsámico. | \$220.00 |
|  Ensalada de arúgula Arúgula fresca acompañada de pera parrillada, láminas de parmesano, tomate cherry, limón amarillo, tierra de cebolla y vinagreta de moras. | \$260.00 |
|  Ensalada de espinaca Vinagreta italiana, cebolla marinada y pepitas de calabaza tostadas. Camarón | \$220.00 \$295.00 |


SOPAS

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|  Sopa minestrone Prosciutto, queso parmesano y vegetales mixtos. | \$180.00 |
|  Crema de hongos Acompañada con pasta rellena con queso de cabra y aceite verde. | \$195.00 |

PASTAS

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| Linguini a la puttanesca Salteado al vino blanco, aceituna kalamata, aceituna verde, alcaparras, albahaca y perejil. | \$265.00 |
| Spaguetti bolognesa Salsa bolognesa, carne de res, queso parmesano y perejil. Para compartir | \$270.00 \$320.00 |
| Fettuccine Alfredo Con salsa alfredo hecha al momento exquisitamente sazonada. Pollo Camarón | \$265.00 \$310.00 \$345.00 |
|  Penne Arrabbiata Preparada con clásica salsa arrabbiata, vino blanco, ajo y cebolla. Camarón | \$245.00 \$320.00 |
| Rigatoni de mariscos Acompañada de mariscos sazonados con vino blanco, queso parmesano, ajo, cebolla, salsa de tomate y perejil. | \$320.00 |
|  Cannelloni ratatouille Rellenos de vegetales, salsa de tomate, salsa blanca, albahaca fresca y aceite verde. | \$245.00 |
|  Gnocchi con salsa de tres quesos Salsa de queso parmesano, mozzarella y provolone. | \$285.00 |
|  Ravioles de espinaca y ricotta Hechos en casa bañados con una salsa rosa, láminas de parmesano, tomate cherry, albahaca fresca. | \$250.00 |
| Lasagna presto Tradicional lasagna rellena de carne acompañada con un dúo de salsas perejil picado y aceite verde Para compartir | \$275.00 \$360.00 |

RISOTTOS

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|  Risotto de hongos Cremoso con mantequilla, hongo confitado, queso parmesano y albahaca fresca. | \$250.00 |
| Risotto poblano Muy cremoso acompañado con polvo de maíz, camarones y calabaza parrillada. | \$295.00 |

ESPECIALIDADES DEL CHEF






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| Pollo a la parmesana Empanizado y horneado, queso parmesano, mozzarella fresco, bañado en salsa de tomate, acompañado de spaguetti al pesto y espárragos gratinados. | \$365.00 |
| Filete de res a las hierbas finas Filete mignon, acelgas, ejotes pomados, salsa de champiñones y puré de coliflor. | \$475.00 |
| Camarones scampi Salteados al vino blanco con guarnición de puré de papa, láminas de calabaza y zanahoria. | \$405.00 |

DE NUESTRO HORNO DE LEÑA

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|  PIZZA MARGHERITA Queso mozzarella fresco, albahaca fresca y pesto. | GRANDE \$285.00 INDIVIDUAL \$190.00 |
|  PIZZA PEPPERONI Pepperoni y queso mozzarella. | GRANDE \$285.00 INDIVIDUAL \$190.00 |
|  PIZZA DE SALCHICHA ITALIANA Salchicha italiana, cebolla morada, morrón y champiñón. | GRANDE \$325.00 INDIVIDUAL \$210.00 |
| PIZZA HAWAIANA Jamón, piña, queso mozzarella y parmesano. | GRANDE \$285.00 INDIVIDUAL \$190.00 |
| PIZZA DI MANZO Finas rodajas de carne, queso mozzarella y arúgula. | GRANDE \$325.00 INDIVIDUAL \$210.00 |
|  PIZZA SALAMI Salami, queso mozzarella y orégano | GRANDE \$325.00 INDIVIDUAL \$190.00 |

POSTRES

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| TIRAMISU | \$180.00 |
| VOLCÁN DE CHOCOLATE | \$230.00 |
| CREME BRULEE DE PLÁTANO | \$180.00 |
| HELADO | \$130.00 |

 CRUDO  NUECES  PICANTE  VEGETARIANO  CERDO

EL CONSUMO DE PRODUCTOS CRUDOS ES SOBRE SU PROPIO RIESGO
PRECIOS EN PESOS MEXICANOS E INCLUYEN 16% DE IVA



APPETIZERS

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| <p> Beef carpaccio \$290.00 Thin beef slices filled with glazed mushroom, parmesan cheese, cherry tomato, arugula, and balsamic truffle reduction.</p> <p> Mixed carpaccio \$260.00 Thin salmon slices, octopus & beef, accompanied with gorgonzola cheese and citrus vinaigrette.</p> <p> Bruschetta pizza bread \$230.00 Pizza bread, mozzarella cheese, cherry tomato and pesto sauce.</p> | <p>Fried calamari \$235.00 Seasoned and fried squid rings accompanied with a mini mixed salad, chipotle dressing (🌶️), marinara sauce and balsamic reduction.</p> <p> Breaded zucchini \$205.00 Breaded zucchini slices, mozzarella cheese and tomato over green oil and tomato sauce.</p> <p> Mussels arrabiata \$245.00 Black mussels mixed with Italian sausage, peppers, red onion, basil, parsley, broken dry chili, sautéed with white wine and tomato sauce.</p> |
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SALADS

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| <p> Caesar salad \$230.00 Romaine lettuce covered with Caesar dressing, cherry tomato, parmesan cheese, and breadsticks. Chicken breast Shrimp</p> <p> Caprese salad \$220.00 Tomato, mozzarella cheese, sautéed pine nuts, basil leaves, seasoned with pesto and balsamic reduction</p> <p> Arugula salad \$260.00 Fresh arugula accompanied with grilled pear, parmesan slices, cherry tomato, lemon.</p> <p> Spinach salad \$220.00 Spinach with Italian vinaigrette, marinated onion and toasted pumpkin seeds. Shrimp</p> | <p>\$285.00 \$310.00</p> <p>\$295.00</p> |
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SOUPS

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| <p> Minestrone soup \$180.00 With prosciutto, parmesan cheese and mixed vegetables.</p> <p> Mushrooms creamy soup \$195.00 Accompanied with goat cheese-stuffed pasta, and green oil.</p> | <p>\$295.00</p> |
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PASTE

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| <p>Linguini a la puttanesca \$265.00 Sautéed with white wine, Kalamata olive, green olive capers, basil and parsley.</p> <p>Spaguetti bolognese \$270.00 Bolognese sauce, beef, parmesan cheese and parsley to share</p> <p>Fettuccine Alfredo \$265.00 With our exquisite homemade Alfredo sauce. Chicken breast \$310.00 Shrimp \$345.00</p> <p> Penne Arrabiata \$245.00 Prepared with classic arrabiata sauce, white wine, garlic and onion. Shrimp \$320.00</p> <p>Seafood rigatoni \$320.00 Mixed of seafood seasoned with white wine, parmesan cheese, garlic, onion, tomato sauce and parsley.</p> <p> Cannelloni ratatouille \$245.00 Stuffed with vegetables with tomato sauce, white sauce, fresh basil and green oil</p> <p> Gnocchi with three cheese sauce \$285.00 Parmesan, mozzarella and provolone cheese sauce.</p> <p> Ravioli spinach and ricotta \$250.00 Homemade and covered with pink sauce, parmesan flakes, cherry tomato and basil</p> <p>Presto lasagne \$275.00 Traditional lasagne stuffed with meat and covered with duo of sauces, parsley. to share \$360.00</p> | <p>\$320.00</p> |
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RISOTTOS

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| <p> Mushrooms risotto \$250.00 Creamy with butter, mushroom confit, parmesan cheese and fresh basil.</p> <p>Risotto poblano \$295.00 Very creamy accompanied with corn powder, shrimp and grilled pumpkin.</p> | <p>\$295.00</p> |
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CHEFF SUGGESTIONS

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| <p>Parmesan chicken \$365.00 Breaded with parmesan and mozzarella cheese, tomato sauce, served with spaghetti pesto, and gratin asparagus.</p> <p>Filet mignon with fine herbs \$475.00 Filet mignon, chard, green beans, mushroom sauce, mashed cauliflower.</p> <p>Shrimp scampi \$405.00 Shrimps sautéed in white wine, with mashed potatoes, pumpkin slices and carrots.</p> | <p>\$405.00</p> |
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FROM THE WOOD OVEN

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| <p> PIZZA MARGHERITA \$285.00 Mozzarella cheese, fresh basil and pesto.</p> <p> PIZZA PEPPERONI \$285.00 Pepperoni and mozzarella cheese.</p> <p> PIZZA ITALIAN SAUSAGE \$325.00 Italian sausage, red onion, bell pepper and mushroom.</p> <p>PIZZA HAWAIIANA \$285.00 Ham, pineapple, mozzarella and parmesan cheese.</p> <p>PIZZA DI MANZO \$325.00 Thin beef slices filled, mozzarella cheese and arugula.</p> <p> PIZZA SALAMI \$325.00 Salami, mozzarella cheese and oregano.</p> | <p>LARGE \$285.00 SMALL \$190.00</p> <p>LARGE \$285.00 SMALL \$190.00</p> <p>LARGE \$325.00 SMALL \$210.00</p> <p>LARGE \$285.00 SMALL \$190.00</p> <p>LARGE \$325.00 SMALL \$210.00</p> <p>LARGE \$325.00 SMALL \$190.00</p> |
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DESSERTS

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| TIRAMISU | \$180.00 |
| CHOCOLATE LAVA CAKE | \$230.00 |
| BANANA CREME BRULEE | \$180.00 |
| ICE CREAM | \$130.00 |

 RAW
  NUTS
  SPICY
  VEGETARIAN
  PIG

CONSUMPTION OF RAW PRODUCTS IS UNDER YOUR OWN RISK
PRICE IN MEXICAN PESOS AND INCLUDE 16% VAT