








Presto





EST. ★★☆☆ 2015

CUCINA ITALIANA



ENTRADA

 Carpaccio de res Finas rebanadas de res rellenas de hongo confitado, láminas de parmesano, tomate cherry, arúgula y reducción de balsámico y trufa.	\$270.00	Aros de calamar Aros de calamar sazonados y fritos acompañados de una mini ensalada mixta, aderezo chipotle (🌶️), salsa marinara y reducción de balsámico.	\$220.00
 Carpaccio mixto Finas rebanadas de salmón, pulpo y res acompañado de queso gorgonzola, supremas de naranja, toronja y vinagreta de cítricos.	\$240.00	 Zucchini empanizado Rodajas de calabaza, queso mozzarella fresco, tomate fresco, empanizados sobre un espejo de salsa de tomate y aceite verde.	\$190.00
 Bruschetta de pan pizza Pan pizza, queso mozzarella fresco, tomate cherry, pesto, salvia y jugo de limón.	\$220.00	 Mejillones arrabbiata Mezcla de mejillones negros, salchicha italiana, pimientos, cebolla morada, albahaca, perejil, chile quebrado, vino blanco y salsa de tomate.	\$240.00

ENSALADA

 Ensalada Cesar Lechuga romana bañada con aderezo cesar, tomate cherry, queso parmesano y grisinis. Pollo Camarón	\$220.00 \$275.00 \$295.00
 Ensalada Caprese Timbal de tomate bola, queso mozzarella fresco, piñones salteados, hojas de albahaca, aderezado con pesto y reducción de balsámico.	\$210.00
 Ensalada de arúgula Arúgula fresca acompañada de pera parrillada, láminas de parmesano, tomate cherry, limón amarillo, tierra de cebolla y vinagreta de moras.	\$240.00
 Ensalada de espinaca Vinagreta italiana, cebolla marinada y pepitas de calabaza tostadas. Camarón	\$210.00 \$285.00


SOPAS

 Sopa minestrone Prosciutto, queso parmesano y vegetales mixtos.	\$150.00
 Crema de hongos Acompañada con pasta rellena con queso de cabra y aceite verde.	\$175.00

PASTAS

Linguini a la puttanesca Salteado al vino blanco, aceituna kalamata, aceituna verde, alcaparras, albahaca y perejil.	\$245.00
Spaguetti bolognesa Salsa bolognesa, carne de res, queso parmesano y perejil. Para compartir	\$245.00 \$305.00
Fettuccine Alfredo Con salsa alfredo hecha al momento exquisitamente sazonada. Pollo Camarón	\$240.00 \$295.00 \$315.00
 Penne Arrabbiata Preparada con clásica salsa arrabbiata, vino blanco, ajo y cebolla. Camarón	\$220.00 \$295.00
Rigatoni de mariscos Acompañada de mariscos sazonados con vino blanco, queso parmesano, ajo, cebolla, salsa de tomate y perejil.	\$295.00
 Cannelloni ratatouille Rellenos de vegetales, salsa de tomate, salsa blanca, albahaca fresca y aceite verde.	\$225.00
 Gnocchi con salsa de tres quesos Salsa de queso parmesano, mozzarella y provolone.	\$270.00
 Ravioles de espinaca y ricotta Hechos en casa bañados con una salsa rosa, láminas de parmesano, tomate cherry, albahaca fresca.	\$225.00
Lasagna presto Tradicional lasagna rellena de carne acompañada con un dúo de salsas perejil picado y aceite verde Para compartir	\$250.00 \$340.00

RISOTTOS

 Risotto de hongos Cremoso con mantequilla, hongo confitado, queso parmesano y albahaca fresca.	\$235.00
Risotto poblano Muy cremoso acompañado con polvo de maíz, camarones y calabaza parrillada.	\$275.00

ESPECIALIDADES DEL CHEF






Pollo a la parmesana Empanizado y horneado, queso parmesano, mozzarella fresca, bañado en salsa de tomate, acompañado de spaguetti al pesto y espárragos gratinados.	\$325.00
Filete de res a las hierbas finas Filete mignon, acelgas, ejotes pomados, salsa de champiñones y puré de coliflor.	\$425.00
Pollo al horno Medio pollo, con puré de calabaza, acelgas, granos de maíz y cebollas salteadas.	\$325.00
Camarones scampi Salteados al vino blanco con guarnición de puré de papa, láminas de calabaza y zanahoria.	\$360.00

DE NUESTRO HORNO DE LEÑA

 PIZZA MARGHERITA Queso mozzarella fresco, albahaca fresca y pesto.	GRANDE \$250.00 INDIVIDUAL \$170.00
 PIZZA PEPPERONI Pepperoni y queso mozzarella.	GRANDE \$250.00 INDIVIDUAL \$170.00
 PIZZA DE SALCHICHA ITALIANA Salchicha italiana, cebolla morada, morrón y champiñón.	GRANDE \$290.00 INDIVIDUAL \$190.00
PIZZA HAWAIANA Jamón, piña, queso mozzarella y parmesano.	GRANDE \$250.00 INDIVIDUAL \$170.00
PIZZA DI MANZO Finas rodajas de carne, queso mozzarella y arúgula.	GRANDE \$290.00 INDIVIDUAL \$190.00
 PIZZA SALAMI Salami, queso mozzarella y orégano	GRANDE \$290.00 INDIVIDUAL \$190.00

POSTRES

TIRAMISU	\$160.00
VOLCÁN DE CHOCOLATE	\$205.00
CREME BRULEE DE PLÁTANO	\$160.00
HELADO	\$120.00

 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

 Beef carpaccio \$270.00 Thin beef slices filled with glazed mushroom, parmesan cheese, cherry tomato, arugula, and balsamic truffle reduction.	Fried calamari \$220.00 Seasoned and fried squid rings accompanied with a mini mixed salad, chipotle dressing (✓), marinara sauce and balsamic reduction.
 Mixed carpaccio \$240.00 Thin salmon slices, octopus & beef, accompanied with gorgonzola cheese and citrus vinaigrette.	 Breaded zucchini \$190.00 .Breaded zucchini slices, mozzarella cheese and tomato over green oil and tomato sauce.
 Bruschetta pizza bread \$220.00 Pizza bread, mozzarella cheese, cherry tomato and pesto sauce .	 Mussels arrabiata \$240.00 Black mussels mixed with Italian sausage, peppers, red onion, basil, parsley, broken dry chili, sautéed with white wine and tomato sauce.

SALADS

 Caesar salad \$220.00 Romaine lettuce covered with Caesar dressing, cherry tomato, parmesan cheese, and breadsticks. Chicken breast \$275.00 Shrimp \$295.00
 Caprese salad \$210.00 Tomato, mozzarella cheese, sautéed pine nuts, basil leaves, seasoned with pesto and balsamic reduction
 Arugula salad \$240.00 Fresh arugula accompanied with grilled pear, parmesan slices, cherry tomato, lemon.
 Spinach salad \$210.00 Spinach with Italian vinaigrette, marinated onion and toasted pumpkin seeds. Shrimp \$285.00


SOUPS

 Minestrone soup \$150.00 With prosciutto, parmesan cheese and mixed vegetables.
 Mushrooms creamy soup \$175.00 Accompanied with goat cheese-stuffed pasta, and green oil.

PASTE

Linguini a la puttanesca \$245.00 Sautéed with white wine, Kalamata olive, green olive capers, basil and parsley.
Spaguetti bolognese \$245.00 Bolognese sauce, beef, parmesan cheese and parsley to share \$305.00
Fettuccine Alfredo \$240.00 With our exquisite homemade Alfredo sauce. Chicken breast \$295.00 Shrimp \$315.00
 Penne Arrabiata \$220.00 Prepared with classic arrabiata sauce, white wine, garlic and onion. Shrimp \$295.00
Seafood rigatoni \$295.00 Mixed of seafood seasoned with white wine, parmesan cheese, garlic, onion, tomato sauce and parsley.
 Cannelloni ratatouille \$225.00 Stuffed with vegetables with tomato sauce, white sauce, fresh basil and green oil
 Gnocchi with three cheese sauce \$270.00 Parmesan, mozzarella and provolone cheese sauce.
 Ravioli spinach and ricotta \$225.00 Homemade and covered with pink sauce, parmesan flakes, cherry tomato and basil
Presto lasagne \$250.00 Traditional lasagne stuffed with meat and covered with duo of sauces, parsley. to share \$340.00

RISOTTOS

 Mushrooms risotto \$235.00 Creamy with butter, mushroom confit, parmesan cheese and fresh basil.
Risotto poblano \$275.00 Very creamy accompanied with corn powder, shrimp and grilled pumpkin.

CHEFF SUGGESTIONS

Parmesan chicken \$325.00 Breaded with parmesan and mozzarella cheese, tomato sauce, served with spaghetti pesto, and gratin asparagus.
Filet mignon with fine herbs \$425.00 Filet mignon, chard, green beans, mushroom sauce, mashed cauliflower.
Half baked chicken \$325.00 With mashed pumpkin, chard, corn kernels, sautéed onions.
Shrimp scampi \$360.00 Shrimps sautéed in white wine, with mashed potatoes, pumpkin slices and carrots.

FROM THE WOOD OVEN

 PIZZA MARGHERITA LARGE \$250.00 Mozzarella cheese, fresh basil and pesto. SMALL \$170.00
 PIZZA PEPPERONI LARGE \$250.00 Pepperoni and mozzarella cheese. SMALL \$170.00
 PIZZA ITALIAN SAUSAGE LARGE \$290.00 Italian sausage, red onion, bell pepper and mushroom. SMALL \$190.00
PIZZA HAWAIANA LARGE \$250.00 Ham, pineapple, mozzarella and parmesan cheese. SMALL \$170.00
PIZZA DI MANZO LARGE \$290.00 Thin beef slices filled, mozzarella cheese and arugula. SMALL \$190.00
 PIZZA SALAMI LARGE \$290.00 Salami, mozzarella cheese and oregano. SMALL \$190.00

DESSERTS

TIRAMISU	\$160.00
CHOCOLATE LAVA CAKE	\$205.00
BANANA CREME BRULEE	\$160.00
ICE CREAM	\$120.00

 RAW  NUTS  SPICY  VEGETARIAN  PIG

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