

SPECIALS

GOURMET PIZZAS

PORCHETTA \$300

Porchetta, gorgonzola and fresh arugula.

HIGOLES \$300

Fig and speck.

PERAME TANTITO \$300

San Daniele D.O.P., gorgonzola, pear and fresh arugula.

FRUTTI DI MARE \$350

Shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

GOURMET PASTAS

GNOCCHI ROSA \$280

Based on potato and beet in butter and sage.

PASTA COLORATA \$300

Fusilli of various natural colors with shrimp in white wine, garlic, olive oil, cherry tomato and zucchini.

FRUTTI DI MARE \$350

Black or white fettuccine (your choice) with shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

RISOTTO

FUNGHI PORCINI \$280

Porcini, white wine, mushroom slices grana padano.

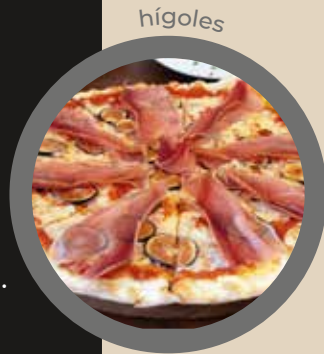
FRUTTI DI MARE \$350

With shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

PEPATA DI COZZE

MUSSELS IN WHITE WINE \$350

With garlic, parsley, shallots, celery, carrot and butter, accompanied by a homemade bread order.



higoles



gnocchi rosa



risotto frutti di mare



mussels in white wine



ITALIAN WINE SELECTION

MERLOT IGP
Abruzzo / Rocca Ventosa

PRIMITIVO
Puglia / Chiaro

SANGIOVESE IGP
Abruzzo / Rocca Ventosa

CABERNET SAUVIGNON
Abruzzo / Balleretta

MONTEPULCIANO DOP
Abruzzo / Rocca Ventosa

NERO DAVOLA DOC
Sicilia / Cantine Maduado

  
\$160 \$380 \$600


CHIANTI DOCG
Toscana / Borgo Cipressi
\$850

NEGROAMARO IGT
Salento / Montemajor
\$1,150

RIPASSO DOC
Veneto / Manara (woody)
\$1,550

WINE FROM OTHERS COUNTRIES

Pinot Noir / Carmenere
Tempranillo / Malbec
Shiraz Malbec

  
\$160 \$380 \$600

3V
\$1,150

PINOT GRIGIO IGP
Abruzzo / Rocca Ventosa

CHARDONNAY
Abruzzo / Balleretta

ROSE SECCO
Abruzzo / Barba

  
\$160 \$380 \$600

TREBIANO DOP
Abruzzo / Rocca Ventosa
(fruity)


PROSECCO
Veneto / Antoniotti (dry)

MOSCATO*
Veneto / Oro (sweet)

FRAGOLINO ROSE*
Veneto / Oro (sweet)
\$750

*Seasonal

Sauvignon Blanco
Rose Zinfandel

  
\$160 \$380 \$600

2V / V
\$1,150

STARTERS

PANE D'ALGLIO \$60

Homemade bread with garlic and olive oil.

FOCACCIA \$80

Pizza bread, olive oil, rosemary and grain salt.

BRUSCHETTA CLASSICA \$100

Homemade bread with garlic, fresh tomato, parsley and olive oil.

BRUSCHETTA NAPOLETANA \$120

Homemade bread with garlic, homemade tomato sauce, mozzarella, olive oil and oregano.

ANTIPASTO ITALIANO \$500

Italian meats and cheese board accompanied with focaccia.

MEZZO ANTIPASTO \$360

Half an order of antipasto, accompanied by a homemade bread order.

CARPACCIO DI FILETTO \$250

Beef fillet slices, fresh arugula and parmesan slices.

CARPACCIO DI SALMONE \$250

Salmon slices, fresh arugula, caper tartar and preserved eureka lemon.



caprese with burrata

SALADS

INSALATA CESAR \$120

With homemade dressing, croutons and grana padano.

INSALATA FRUTTI DI BOSCO \$160

Lettuce, arugula, apple, pear, strawberry, fresh and dried blueberry, cream cheese pearls with walnut and red fruits vinaigrette.

CAPRESE \$180 / \$300

Fresh tomato, mozzarella or burrata (to choose) and basil.

PIZZAS

- COMBINABLE PIZZA +\$30
- WHOLE PIZZA

- MARGHERITA \$170**
Tomato, mozzarella and basil.
- FUNGHI \$190**
Tomato, mozzarella, parsley, garlic, mushrooms.
- PARMIGIANA \$200**
Tomato, mozzarella, eggplant, oregano and parmesan.
- GOLDONI \$200**
Mozzarella, spinach, gorgonzola and parmesan slices (white).
- ORTOLANA \$220**
Tomato, mozzarella, garlic, sweet pepper, pumpkin, spinach, eggplant and onion.
- 4 FORMAGGI \$230**
Tomato, mozzarella, pecorino, gorgonzola and grana padano.

- PEPPERONI \$220**
Tomato, mozzarella and pepperoni.
- PROSCIUTTO E FUNGHI \$230**
Tomato, mozzarella, ham, garlic and mushrooms.
- LUIGI \$230**
Tomato, mozzarella and homemade italian sausage
- DIAVOLA \$230**
Tomato, mozzarella, and spicy italian sausage homemade.

- CAPRICCIOSA \$240**
Tomato, mozzarella, ham, garlic, mushrooms and artichoke.
- SAN DANIELE \$280**
Tomato, mozzarella and San Daniele D.O.P.

- MARE E MONTI \$280**
Tomato, mozzarella, shrimp, mushrooms, garlic and parsley.
- GAMBERI E SCAMORZA \$280**
Tomato, mozzarella, shrimp and scamorza cheese.



ortolana



capricciosa



mare e monti & gamberi e scamorza

PASTAS

YOU CAN CHANGE IT WITH ANY OF OUR HOMEMADE PASTAS

- FETTUCCINE
 - SPAGHETTI
 - PENNE
 - FUSILLI
 - GNOCCHI +\$80
 - RAVIOLI +\$80
- GLUTEN FREE SPAGHETTI / PENNE / FUSILLI +\$40

SPAGHETTI AGLIO, OLIO E PEPERONCINO \$180
Garlic, olive oil, parsley and chopped dried chili.

PENNE ARRABBIATA \$180
Homemade tomato sauce, olive oil, onion and chopped dried chili.

FUSILLI GENOVESE \$190
Homemade pesto sauce.

FUSILLI PRIMAVERA \$220
Sautéed in butter with eggplant, zucchini, pepper and onion.

PENNE ALLA PUTTANESCA \$240
Olive oil, tomato sauce, olives, capers and anchovies.

GNOCCHI SORRENTINA \$250
Homemade tomato sauce and mozzarella.

RAVIOLI RELLENOS DE 4 FORMAGGI / GNOCCHI AL BURRO E SALVIA \$260
With butter and sage

RAVIOLI RELLENOS DE ESPINACA Y RICOTTA / GNOCCHI AL 4 FORMAGGI \$280
4 cheese sauce, mozzarella, pecorino, gorgonzola and grana padano.

SPAGHETTI A LA BOLOGNESE \$230
Traditional homemade bolognese sauce.

PENNE LUIGI \$230
Homemade Italian sausage and cream.

FETTUCCINE VALLIGIANA \$250
Smoked pancetta, mushrooms, gorgonzola and cream.

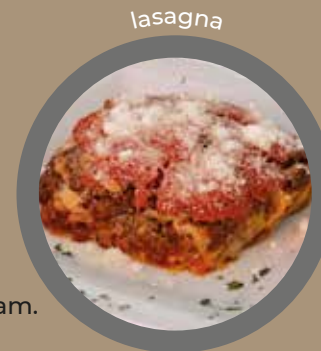
SPAGHETTI CARBONARA \$250
Egg yolk, pecorino cheese, freshly ground pepper and smoked pancetta.

PENNE AMATRICIANA \$250
Italian guanciale, onion and tomato sauce.

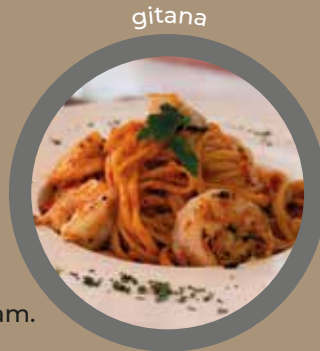
LASAGNA A LA BOLOGNESE \$280
With homemade bolognese sauce and bechamel sauce.



ravioli al burro salvia



lasagna



gitana

SPAGHETTI GITANA \$250
Shrimps in sweet pepper sauce, garlic and cream.

FETTUCCINE MARE E MONTI \$280
White wine sautéed shrimp, mushrooms and garlic oil.

FETTUCCINE GAMBERI E SCAMORZA \$280
White wine sautéed shrimp, garlic oil and scamorza slices.

RAVIOLI RELLENOS DE ESPINACA Y RICOTTA / GNOCCHI AL SALMONE AFFUMICATO \$280
Vodka sautéed smoked salmon, olive oil and cream.

IMPORTANT NOTE
ALL PASTA ARE SERVED WITH GRANA PADANO CHEESE.
IF YOU DO NOT WANT IT PLEASE LET YOUR WAITER KNOW

EXTRAS

DISPONSABLE \$10
pizza box / dome / tumbler

HOMEMADE BREAD ORDER \$40

VEGETABLES & FRUITS \$40
mushroom / eggplant / pumpkin / tomato / sweet pepper / onion / olives / capers / artichoke / arugula / basil / pesto / red fruits / apple / pear / fig

CHEESES \$50
mozzarella / grana padano / gorgonzola / scamorza / pecorino

PROTEINS \$60
chicken / bacon / ham / anchovies

SAUSAGES \$100
homemade sausage natural or spicy / Calabrese salami

SEAFOOD \$120
shrimp / salmon / octopus / squid / mussels

ITALIAN MEATS & SPECIALS \$120
Burrata / Speck / San Daniele D.O.P. / Porchetta / pancetta arrotolata guanciale / ungherese salami



DESSERTS

TIRAMISU \$120

Savoiardi, crema de mascarpone y café.

PANNACOTTA \$110

Based on milk cream with red fruit jam.

SALAME DI CIOCCOLATO \$110

Crushed cookie with nutella, cocoa and mascarpone.

EXPRESO / AMERICANO / TEA \$50

CAFFE LATTE / CAPUCCINO \$80

FRAPPUCCINO \$110

extra milk +\$15 / vegetal milk +\$20

DRINKS

BEER

Corona / Victoria / Indio / Tecate Pacifico / XX / XX ambar / Ultra \$50

Tecate light / Heineken cero
Modelo negra / Modelo especial
Bohemia clara / Bohemia oscuro \$60

Heineken / Noche buena* \$80

MIXES

Chelado mix \$35
Michelado mix \$45
Ojo rojo \$55
Suero \$75




SODAS

Coca / Sprite / Fanta
Sidral Mundet / Fresca \$40
Coca zero / Fuze tea \$45

*seasonal

NATURAL JUICES

Orange / Pineapple / Strawberry
Mango / Red fruits / Maracuyá

  
\$90 \$200 \$300

FLAVORED WATER

  
Jamaica / Horchata / Tamarindo
\$40 \$100 \$160

Lemonade / Orangeade
(sparkling water +\$10)

\$60 \$120 \$170

WATER

Purified refilled 750 ml \$25
Sparkling water \$40
S. Pellegrino \$50
Tonic water \$50
Bui water \$100

LIQUORS & DIGESTIVES

ITALIAN LIQUORS

Amareto \$150
Fernet Branca \$150
Frangelico \$160
Martini Rosso \$160
Vaccari nero o bianco \$160
Grappa Bianca \$160
Limoncello \$160
Amaro Montenegro \$180

DIGESTIVES




Kahlúa \$120
Xtabentun \$140
Baileys \$150
Licor 43 \$150
Jagermeister \$150

spritz aperol



COCKTAILS

CLERICOTTE / SANGRIA

  
\$140 \$280 \$450

PIÑADA \$120

Without alcohol

CUBA LIBRE \$150

Rum and coke

PALOMA \$150

Tequila, grapefruit, salt and lemon.

TEQUILA SUNRISE \$150

Tequila, orange, granadine

PIÑA COLADA \$170

Rum, pineapple juice, coconut cream

CAIPIROSKA \$170

Vodka, sugar, lemon

MARGARITA \$170

Tequila, lemon, salt

MOJITO \$170

Rum, peppermint, sugar

CAIPIRINHA \$180

Cachaca Pitú, sugar, lemon

DAIQUIRI \$190

Rum + mango / strawberry / maracuyá

BESO DE MEZCAL \$200

Mezcal, hibiscus, orange liquor and syrup

GIN TONIC \$200

Ginebra, tonic + rosemary lime / red fruits / cucumber ginger

CARAJILLO \$200

43 Liquor, espresso

SPRITZ \$200

Prosecco, Aperol / Campari, sparkling water, orange

MARTINI \$200

Vodka, vermouth, olive

NEGRONI \$220

Ginebra, vermouth, Campari

extra fruit +\$15

DESTILLATES

RUM

Bacardi blanco \$120
Flor de Caña 7 años \$130
Havana Club 7 años \$140

TEQUILA

Tradicional reposado \$120
Tradicional plata \$120
1800 reposado \$150
Don Julio blanco \$150
Herradura reposado \$150
Don Julio reposado \$160
1800 Cristalino \$180
Don Julio 70 \$190

MEZCAL

400 conejos \$170
Amarás \$1180
Ojo de tigre \$180
Montelobos \$190

GIN

Bombay \$170
Tanqueray \$170
Hendricks \$200

VODKA

Absolut \$150
Stolichnaya \$150
Belvedere \$180

BRANDY

Torres 10 \$120

WHISKY

Red Label \$120
Jack Daniels \$140
Chivas Regal \$160
Black Label \$190
Buchannans \$200



Romantic Dinner over the lagoon

- Cabin assembly and decoration
- Welcome cocktail
- 4 course menu (to choose)
- Wine bottle or clericotte / sangria pitcher
- Service

Info & reservations

+52 983 120 2134

 bertilla.lagoon.beachclub