

PIZZAS

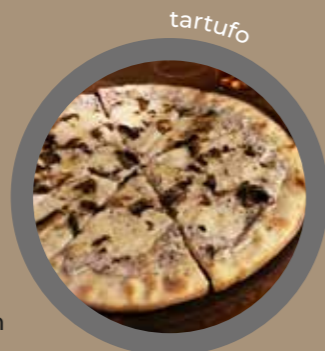
● — ○ — ○ COMBINABLE PIZZAS +\$30

⊙ NO COMBINABLE PIZZA

- **MARGHERITA \$180**
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.
- ⊙ **TARTUFO \$300**
Mozzarella, ricotta with truffle, mushroom and truffle oil.
- **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



tartufo



capricciosa



mare monti & gamberi scamorza

BERTILLA LAGOON Beach Club

BEACH CLUB • RESTAURANTE • BAR • HOTEL



Romantic
Dinner
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Av. 1, Costera 64



SPECIALS

GOURMET PIZZAS

PORCHETTA \$330
Porchetta, gorgonzola and fresh arugula.

HIGOLES \$330
Fig and speck.

PERAME TANTITO \$330
San Daniele D.O.P., gorgonzola, pear and fresh arugula.

FRUTTI DI MARE \$380
Shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

PASTAS GOURMET

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 \$380
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 \$380
With shrimp in white wine, octopus, mussels, squid, garlic oil, tomato and basil.

PEPATA DI COZZE

MUSSELS IN WHITE WINE \$350
Cooked in white wine with garlic and parsley, accompanied by a side of bread.



higoles



gnocchi rosa



risotto funghi porcini



pepata de cozze

STARTERS

PANE D'AGLIO \$100
Homemade bread with roasted garlic butter.

FOCACCIA \$120
With shallot, garlic, tomato, olive oil and coarse salt.

BRUSCHETTA CLASSICA \$100
Homemade bread with garlic, fresh tomato, parsley and olive oil.

BRUSCHETTA NAPOLETANA \$130
Homemade bread with garlic, homemade tomato sauce, mozzarella, olive oil and oregano.

CARPACCIO DI SALMONE \$260
Salmon slices, fresh arugula, caper tartar and preserved eureka lemon.

CARPACCIO DI FILETTO \$300
Beef fillet slices, fresh arugula and parmesan slices.

PROSCIUTTO E MELONE \$300
Prosciutto San Daniele D.O.P. with melon, arugula, cherry tomatoes, peach, balsamic reduction and pesto.

MEZZO ANTIPASTO \$360
Half an order of antipasto, accompanied by a homemade bread order.

ANTIPASTO ITALIANO \$500
Italian meats and cheese board accompanied with pizza bread.

SALADS

INSALATA FRUTTI DI BOSCO \$200
Lettuce, arugula, apple, pear, strawberry, fresh and dried blueberry, cream cheese pearls with walnut and red fruits vinaigrette.

CAPRESE WITH MOZZARELLA \$230
Fresh tomato and mozzarella.

CAPRESE WITH BURRATA \$300
Fresh tomato and burrata.

HIGO & PROSCIUTTO \$250
Mix of green leaves, figs, cherry tomatoes, blackberries, mozzarella and San Daniele D.O.P.

DURAZNO & BURRATA \$320
Roasted peach and cherry tomato, burrata, pesto, and balsamic reduction.



antipasto italiano



prosciutto e melone



caprese with burrata



higo & prosciutto

HOMEMADE PASTAS

Choose any type of our homemade pasta

FETTUCCINE BIANCO O NERO MAFALDINE SPAGHETTI SPAGHETTONE PACCHERO CAMPANELLE
GHOCCHI +\$80 RAVIOLI +\$80

GLUTEN FREE SPAGHETTI / PENNE / FUSILLI +\$40

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

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

CAMPANELLE AL PESTO \$190
Homemade pesto sauce.

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

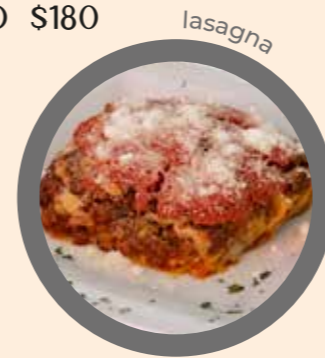
GNOCCHI ALLA SORRENTINA \$250
Homemade tomato sauce and mozzarella.

FETTUCCINE ALLA BOLOGNESE \$230
Traditional homemade bolognese sauce.

PACCHERI LUIGI \$230
Homemade Italian sausage and cream.

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

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



lasagna



spaghettoni alla carbonara

SPAGHETTI ALL'AMATRICIANA \$250
Italian guanciale, onion and tomato sauce.

LASAGNA ALLA BOLOGNESE \$280
Homemade bolognese sauce and bechamel sauce.

MAFALDINE ALLE ACCIUGHE \$250
With anchovy sauce and pangrattato

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

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

GNOCCHI AI 4 FORMAGGI \$280
4 cheese sauce, mozzarella, pecorino, gorgonzola and grana padano.

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

RAVIOLI DE FUNGHI PORCINI \$280
In butter and walnut sauce.

RAVIOLI DE CARNE \$300
In butter and asparagus.



campanelle al pesto

IMPORTANT NOTE

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

EXTRAS

price per ingredient

DISPOSABLES \$10
pizza box / dome / glass

HOMEMADE BREAD ORDER \$40

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

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

PROTEINS \$60
chicken / bacon / ham / anchovies

COLD CUTS \$100
natural or spicy house sausage
Calabrese salami / pepperoni

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

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

DESSERTS & COFFEE

SALAME DI CIOCCOLATO \$140
Crushed biscuit, Nutella, cocoa and mascarpone.

PANNACOTTA \$140
Milk base with red fruit jam.

TIRAMISU \$150
Savoiardi, mascarpone cream and coffee.

PIZZA DOLCE \$180
Pizza dough with Nutella, banana and red fruits.

ESPRESSO / AMERICANO / TE \$40

CAFFE LATTE / CAPUCCINO \$70

FRAPUCCINO \$100
extra milk +\$15



salame di cioccolato

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PIZZERIA

BERTILLA & LUCIANO

Italiana

ITALIAN WINE SELECTION

RED

MERLOT IGP Abruzzo / Rocca Ventosa	\$160	\$380	\$600
SANGIOVESE IGP Abruzzo / Rocca Ventosa	\$160	\$380	\$600
CABERNET SAUVIGNON Abruzzo / Balleretta	\$160	\$380	\$600
MONTEPULCIANO DOP Abruzzo / Rocca Ventosa	\$160	\$380	\$600
NERO DAVOLA DOC Sicilia / Cantine Maduado	\$160	\$380	\$600
CHIANTI DOCG Toscana / Borgo Cipressi			\$950
NEGROAMARO IGT Salento / Montemajor	\$210		\$1,250

WHITE

PINOT GRIGIO IGP Abruzzo / Rocca Ventosa	\$160	\$380	\$600
CHARDONNAY Abruzzo / Balleretta	\$160	\$380	\$600
ROSE SECCO Abruzzo / Barba	\$180		\$850
TREBIANO DOP Abruzzo / Rocca Ventosa (afrutado)			\$850
PROSECCO ESPUMOSO Veneto / Antoniotti (seco)			\$850

WINE FROM OTHERS COUNTRIES

PINOT NOIR			
SAUVIGNON BLANC	\$160	\$380	\$600
ROSE ZINFANDEL			

DRINKS

NATURAL JUICES

Orange / Pineapple /
Strawberry / Mango /
Red fruits / Maracuyá

FLAVORED WATER

Jamaica / Horchata
Tamarindo

\$50	\$100	\$150
Lemonade / Orangeade (sparkling water +\$10)		
\$60	\$90	\$160

NATURAL WATER

Purified refilled 750 ml \$25
Sparkling water \$40
S. Pelegrino \$50
Tonic water \$50
Agua de piedra \$100

SODAS

Coca / Sprite / Fanta
Sidal Mundet / Fresca \$40

BEERS

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

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

Heineken / Noche buena
\$80

MIXES

Vaso chelado \$35
Vaso michelado \$45
Ojo rojo \$55
Suero \$75

DESTILLATES

RON

Flor de Caña 7 años \$150
Havana Club 7 años \$150

TEQUILA

Don Julio blanco \$165
Don Julio reposado \$180
Don Julio 70 \$200
1800 Cristalino \$200

MEZCAL

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

GIN

Bombay \$190
Tanqueray \$190
Hendricks \$210

VODKA

Absolut \$160
Stolichnaya \$160
Belvedere \$180

WHISKY

Jack Daniels \$160
Chivas Regal \$170
Black Label \$200
Buchannans \$210



COCKTAILS

CLERICOTTE / SANGRIA

\$140 \$280 \$450

PIÑADA \$120

Without alcohol

CUBA LIBRE \$150

Ron and coke

PALOMA \$165

Tequila, grapefruit, salt and
lemon.

TEQUILA SUNRISE \$165

Tequila, orange, granadine

PIÑA COLADA \$180

Rum, pineapple juice,
coconut cream

CAIPIROSKA \$180

Vodka, sugar, lemon

MARGARITA \$190

Tequila, lemon, salt

MOJITO \$190

Rum, peppermint, sugar

DAIQUIRI \$190

Rum + mango / strawbe-
rry / maracuyá

BESO DE MEZCAL \$200

Mezcal, hibiscus, orange
liquor and syrup

GIN TONIC \$200

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

CARAJILLO \$200

43 liquor, espresso

SPRITZ \$200

Prosecco, Aperol /
Campari, sparkling water,
orange

NEGRONI \$220

Ginebra, vermouth,
Campari

extra fruit +\$15

LIQUORS & DIGESTIVES

ITALIANS 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