

Antipasti

Wagyu Tartare**	1250
Wagyu A5 Japanese certified, champagne aioli, pine nut, edible 24K gold	
Burrata al Tartufo Nero	270
Prosciutto , homemade Burrata with strachiatella and black truffle (black gold), with a touch of powder and truffle oil.	
Bruschetta Duo	195
Homemade bread, cherry tomatoes, basil. Smoked Salmon, Cream Cheese, Capers	
Carpaccio di Salmone	280
Smoked Salmon Fillet, calabrese aioli	
Burrata, Prosciutto e Melone	275
Homemade Burrata, prosciutto, acacia honey	
Burrata Di Frabo	250
Prosciutto, pesto, in Neapolitan crust and San Marzano.	
Carpaccio di Manzo**	270
Beef fillet, truffle oil, crispy parmesan.	
Carpaccio di Polipo	270
Octopus, pistachio, EVOO infused with lemon and parsley.	
Fritto Misto di Mare	270
Squid, shrimp, mixed vegetables, olives and champagne aioli.	
Polipo alla Calabria	270
Grilled octopus, rustic potato.	
Salumi e Formaggi	335
Selection of cold meats, artisan cheeses.	
1-2 people \$ 250 3-4 people \$ 335	

EVOO: Extra Virgin Olive Oil

* *Based on the NMX-F605-NORMEX 2004

this dish it is served under the consideration and risk of the costumer

Insalate	
All dressings are made homemade	
Burrata Caprese Tomato, basil pesto, EVOO.	180
Cesare** Parmesan, croutons, Cesar dressing.	210
Di Frabo** Pears, almonds, walnuts, fried goat cheese, balsamic apple dressing.	170
Mediterránea Cucumber, red onion, cherry tomato, feta cheese, Kalamata olives and vinaigrette.	165

Addizionali			
150 gr Chicken \$80	150 gr Salmon \$99	110 gr Shrimp \$99	40 gr Prosciutto \$99

Zuppe e Creme	
Cioppino** Fruits of the sea, San Marzano.	175
Crema di Pomodoro San Marzano, Parmesan	155
Minestrone di Verdure Vegetables, parmesan and fresh pasta.	135

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La Pasta e Risotto

Spaghetti Nero di Seppia Gamberi e Bottarga Shrimp, Cherry tomato, Italian bottarga (Mediterranean caviar) calabrese chili.	385
Patate e provola Affumicata Pancetta, potato, smoked provolone, parmigiano	305
Al sugo rosa e salmone affumicato Smoked salmon, in pink sauce and vodka	310
Al Granchio With crab, calabrese pepper, saffron, pistachio, parsley and EVOO	335
Ravioli Rossi Burrata and parmiggiano in pesto sauce	308
Maestosi Pasta alla Ruota di Parmigiano Finished at your table on a fire-fired parmigiano wheel.	319
Al Forno Spicy San Marzano DOP, Italian sausage, smoked provolone, burrata and parmigiano.	319
Alla Bolognese Traditional ragú, San Marzano DOP.	286
Pescatore Fruits of the sea, sauvignon blanc and EVOO.	335
Carbonara** Guanciale, pecorino, fresh egg yolk and black pepper.	319
Rustiche al Norcino Spicy Italian sausage, mushrooms, parmigiano cream cheese.	325
All'Arrabbiata con Burrata San Marzano DOP spicy, burrata and basil.	308
Lasagna al Forno di legna Bolognese, fior di latte, ricotta, parmigiano, San Marzano DOP.	286
Ravioli Ripieni di Granchio e Gamberoni Crab, shrimp, mascarpone, in shrimp cream.	335
Risotto di Aragosta a Legna Saffron carnaroli, wood-roasted lobster tail.	429
Risotto agli Asparagi Carnaroli, shrimp, asparagus cream, confit tomato and burrata.	319

Secondi Piatti

Filetto di Manzo al Marsala	550
Angus fillet (250gr) wood fire grilled with blue cheese gratin, marsala wine and mushrooms.	
Pollo alla Cacciatore	280
Breast, red wine and vegetables, risotto al parmiggiano.	
Porchetta Siglo XV	290
Pork loin with crispy crust, rustic potatoes, Brussels sprouts.	
Salmone alla Siciliana	330
Caper, anchovies, olive, tomato, potato spaghetti.	
Tonno in Crosta Nera	310
Sealed tuna, black pepper, red wine sauce, caponata veggies.	
Gamberoni Di Frabo	465
Cream cheese, chives, raspberry sauce with chipotle, potato spaghetti.	

Accompaniments

*Caponata *Papa's Spaghetti *Brussels sprouts and parmesan

High-End Cuts

(Exclusive and limited availability)

The characteristics and flavor notes of these delicacies are exceptional, which makes them the most exclusive and coveted cuts in the world, provided by their marbling and quality. The product backing with traceability certificate, guarantee their quality and that their integrity has been taken care of at all times so that they arrive at your table in optimal conditions. A unique experience, reserved for true connoisseurs.



Only one at the North of Mexico certified by "La Asociazione Verace Pizza Napoletana" (Association recognized by the Italian government)

We use San Marzano D.O.P. tomato, fiordilatte, burrata and smoked provolone made daily in our facilities, cooked in a wood oven at 900 ° F in less than 90 seconds. Our Neapolitan dough is made with only Italian flour, water, yeast, salt and passion. Pesto, Italian sausage and porchetta are home made and prepared in artisanal way.

Regina Margherita	220
San Marzano, fior di latte, basil, parmesan, EVOO.	
Sole All’ Aglio con Tartufo.	220
Napoletana star-shaped pizza with black garlic, homemade fior di latte and a touch of white truffle oil, served with San Marzano DOP.	
Caccio e Peppe (stuffed crust)	270
Fior di latte, parmigiano, pecorino, pink pepper and baked prosciutto, stuffed shore and homemade fior di latte.	
Cacciatore	265
San Marzano DOP spicy, cacciatore, spicy italian chorizo, fior di latte and burrata stuffed with strachiatella with homemade calabrese.	
Bresaola di Wagyu	590
Purple garlic, fior di latte, Burrata, truffle vinagrette, arugula, cherry tomato, Wagyu bresaola.	
Calabria (stuffed crust)	270
Fior di latte, Italian sausage, ricotta with calabrese chili and parmesan cream, shore ricotta filled with ricotta and Iberian chorizo.	
Patate Affumicata	260
Smoked provolone, fior di latte, potato chips, Iberian chorizo, panchetta, Italian sausage, rosemary.	
Marinara	195
San Marzano, oregano, garlic, basil.	
Capricciosa	255
Artichoke, mushrooms, ham, kalamata olives, fior di latte.	
4 Stagioni	260
San Marzano, mushrooms, sausage/ arrabiatta, porchetta, fior di latte / fior di latte, spicy salami, smoked provolone, cherry tomato, panchetta.	
Vesuvio (stuffed pizza)	295
Ricotta, Iberian chorizo, spicy salami. Fior di latte.	
Calzone Napoletano	235
San Marzano, basil, Italian sausage, smoked provolone.	
Diavolaccia Di Frabo	255
Salame calabrese, fior di latte, spicy calabrian oil, burrata and EVOO.	
Salsu	270
San Marzano, Italian sausage, fior di latte, smoked provolone, mushroom, spicy Calabrian oil, parmesan flakes and basil, cornicione filled with goat cheese.	
Parma	260
San Marzano, fior di latte, burrata, prosciutto.	
Carne Mista	260
Pink sauce, Italian sausage, salami, mortadella, ham, porchetta, red onion, pickled in red wine, spicy calabrian oil and smoked provolone.	
Cinque Formaggi	240
Fiordilatte, gorgonzola, smoked provolone, goat cheese, parmesan, pesto and Modena balsamic cream.	
Amici	260
Arrabiatta, smoked Provolone, fior di latte, porchetta, iberian chorizo, spicy coriander pesto, onion pickled and fresh rosemary.	
Sole Figone	295
Pesto, smoked provolone, parmesan, prosciutto, cherry tomato, goat cheese and fresh arugula.	
Pizza Fritta	230
Goat cheese, spicy salami and dried tomato.	

Dolci Della Casa

Cannoli Di Frabo	180
Filled with our special nutella cream, caramelized apple, pistachio, almonds, bathed with Italian pistachio cream.	
Cannoli di Oreo	180
Oreo cheesecake filling.	
Tiramisú	180
Mascarpone cheese and coffee.	
Torta Choco Nutella	200
Chocolate cake covered with almond and icing with nutella and Ferrero Rocher with powder and 24K gold foil.	
Torta di Formaggio alle Amarene	170
Cheesecake cerezas italianas flameado con whisky acanelado.	
Calzone las Glorias	180
Stuffing of the traditional candy of Linares Nuevo León, of caramel and cream cheese.	
Stella di Nutella	180
Star-shaped pizza filled with nutella, strawberries and icing sugar.	
Affogato Baileys	210
Vanilla Gelato melted in hot espresso and baileys.	
Gelato	90
Ask your server for flavors.	

Caffè

Caffè Americano	45
Caffè Espresso	45
Capuccino	49
Caffè Latte	49
Caffè Macchiato	49

It is always good to finish your food with a good SPIRIT.
Check with your server.

Bibite

Water Di Frabo.	25
Sparkling water.	49
Bibite Gassate. Soda	35
Aranciata. Sparkling Orange	35
Limonata. Lemonade	35
Sangría.	105
Clericot.	115
1 Uncork Wine Bottles.	300
1 Uncork Liqueur Bottles.	600

We make our cheeses by hand with fresh local milk.
We import from Italy all the ingredients for the
preparation of our dishes
www.difrabomercato.com