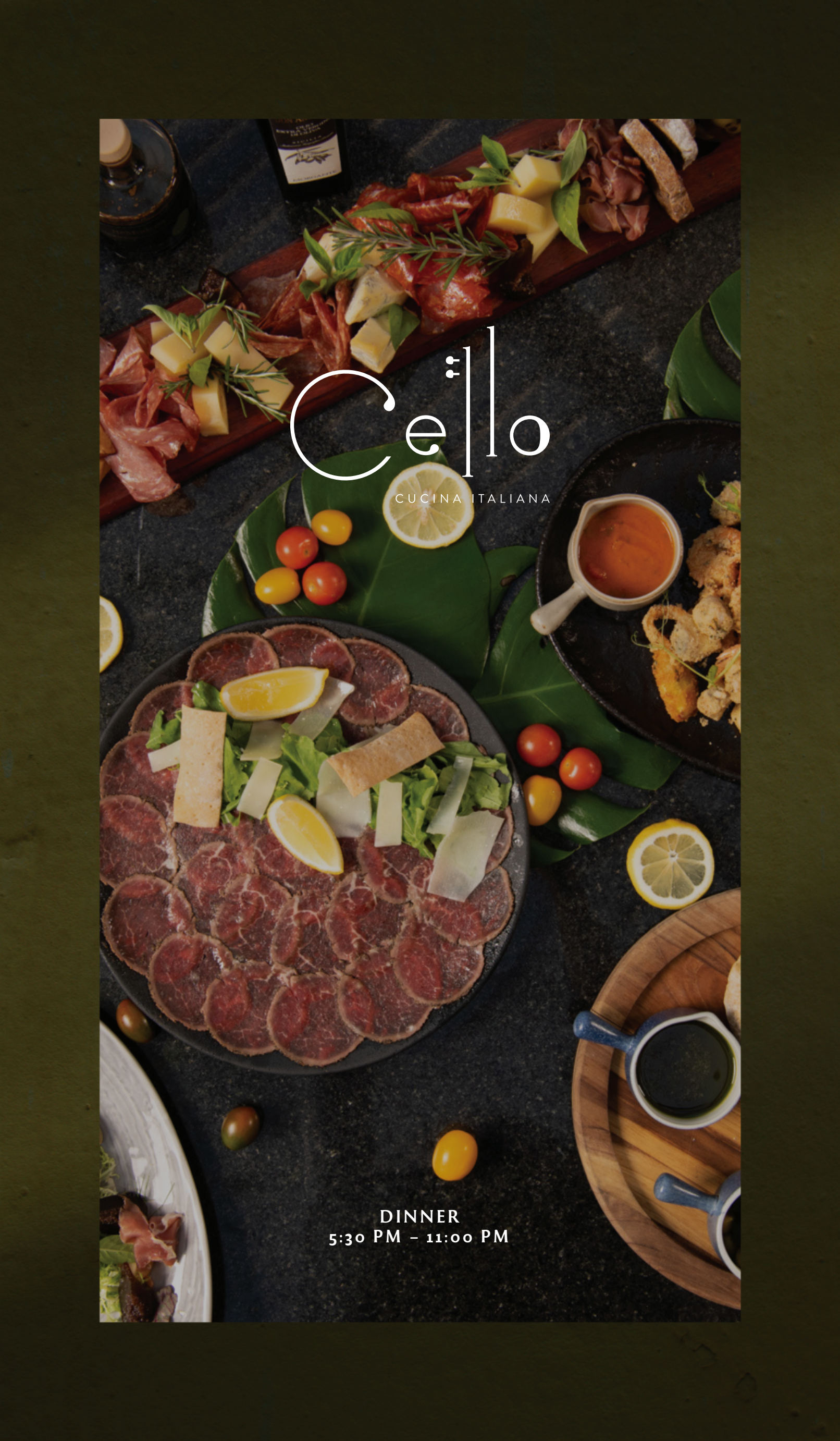




Cello

CUCINA ITALIANA

DINNER
5:30 PM – 11:00 PM



ANTIPASTI

ANTIPASTI DEI GIORNO

Chef selection of assorted vegetables.
Vegetales variados seleccionados por el chef.

DELICATEZZA

Assorted cheese and charcuterie, olives, berries compote, artisanal bread.
Selección de quesos y embutidos, aceitunas, compota, pan artesanal.

INSALATA CELLO

Artisanal burrata cheese, basil pesto, mix salad, figs, tomatoes & prosciutto.
Burrata, pesto de albahaca, lechugas orgánicas, higos, tomate cherry y prosciutto.

INSALATA PANZARELLA

Tomato, onion, cucumber, arugula, pecorino cheese, seared tuna with pepper and lemon.
Tomate, cebolla, pepino, arúgula, queso pecorino, atún sellado con pimienta y limón.

CARPACCIO DI MANZO

Beef, olive oil, arugula, parmesan cheese.
Res, aceite de olivo, arúgula, parmesano.

FRITTO MIXTO DI MARE

Shrimp, calamari, catch of the day, artichoke, served with arrabbiata sauce & garlic aioli.
Camarón, calamar, pescado y alcachofa fritos, salsa arrabbiata y alioli de ajo.

INSALATA DI POLPO

Octopus, olives, tomato, roasted potato, arugula.
Pulpo, aceitunas, tomate cherry, papa rostizada y arúgula.

CREAM ONION SOUP

Cream onion soup, parmesano reggiano.
Crema de cebolla, parmesano reggiano.

COZZE AL VINO BIANCO

Mussels in white wine sauce, saffron infusion and a touch of Meyer lemon and parsley.
Mejillones al vino blanco, infusión de azafrán y un toque de limón Meyer y perejil.

RISOTTO

RISOTTO FUNGHI

Fresh and fried mushroom, parmesan cheese.
Hongos de temporada, queso parmesano.

RISOTTO AI CARCIOFI

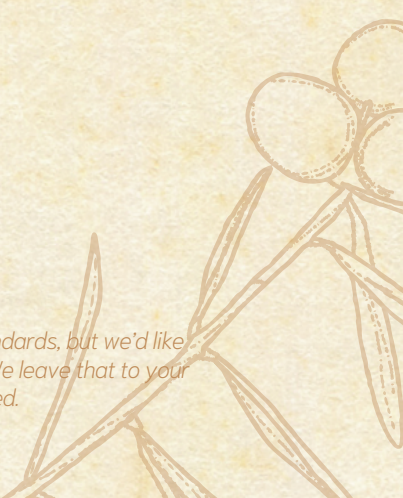
Grilled artichokes, pecorino cheese.
Alcachofa a la parrilla, queso pecorino.

RISOTTO ALL'AGNELLO

Lamb risotto served with a fresh arugula ragu, pecorino cheese and lamb chops.
Risotto de cordero, ragú de arúgula fresca, queso pecorino y chuletas de cordero.

 Wellbeing Program

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PASTA

GNOCCHI FRUTI DI MARE

Seafood gnocchi with arrabiata sauce and Meyer lemon perfume.
Gnocchi de mariscos con salsa arrabiata y un perfume de limón Meyer.

SPAGUETTI CARBONARA

Spaguetti, bacon, yolk, parmesan cheese, fresh truffle.
Pasta fresca, trufa, huevo, queso parmesano y panceta.

SHRIMP TAGLIATELLE/ TAGLIATELLE CON CAMARÓN

Tagliatelle, asparagus, shrimp, white wine, bacon, pomodorini.
Tagliatelle, espárragos, camarón, vino blanco, tocino, pomodorini.

BUCATINI DI FUNGHI

Bucatini, creamy wild mushroom sauce, parsley, and fresh truffle puree. | *Bucatini en salsa cremosa de hongos silvestres con perejil y puré de trufa fresca.*

PAPPARDELLE DI MANZO

Pappardelle, angus beef, tomato, porcini, veal jus & balsamic.
Pappardelle, filete angus, tomate, porcini, demi glace y balsamico.

RIGATONI

Rigatoni, beef ragu, pomodoro sauce. | *Rigatoni, ragu de carne, salsa pomodoro.*



SPAGHETTI ALL'AGLIO NERO

Black garlic spaghetti, wild mushrooms, U4 shrimp and a creamy 18 month aged parmesan cheese sauce.
Spaghetti al ajo negro acompañado de hongos silvestres, camarón U4 y una salsa cremosa de queso parmesano madurado 18 meses.

CALAMARATA CON BURRATA E PESTO

Calamarata with burrata cheese and pesto, served with asparagus, sun-dried tomatoes and artichokes.
Calamarata con queso burrata y pesto, servida con espárragos, tomates deshidratados y alcachofas.

FETTUCCINE NERO E POLPO ALL AGLIO

Black fettuccine with garlic octopus served in a diavola sauce.
Fettuccine negro con pulpo al ajo en salsa diavola.

PACCHERI CON SALCICCIA E PISTACHE

Paccheri with italian sausage and pistachio, white wine sauce, chili flakes and fennel.
Paccheri con salchicha italiana y pistache, salsa al vino blanco, hojuelas de chile e hinojo.



PIATTI PRINCIPALI

PESCATO AL LIMONCELLO

Catch of the day, lemon sauce, orzo pasta & asparagus salad. | *Pesca del día, salsa de limón, pasta orzo y ensalada de espárragos.*

OSSOBUCCO

Ossobuco, saffron risotto, parmesan cheese. | *Ternera estofada, risotto de azafrán, queso parmesano.*

NEW YORK CRISPY MILANESE / MILANESA CRUJIENTE NEW YORK

Basil alioli, fresh tomato & arugula salad. | *Alioli de albahaca, ensalada fresca de tomates y arúgula.*

COSTATA DI MANZO

Slow cooked short rib, potato gnocchi, parmesan cheese sauce. *Short rib cocción lenta, gnocchi de papa, salsa de parmesano.*

PARMIGIANO DI PETTO

Parmesan chicken breast with roasted tomato sauce and melted mozzarella cheese. | *Pechuga de pollo a la parmesana con salsa de tomate rostizado y mozzarella gratinado.*

PICATA DI PESCE

Strip bass, lemon, caper and parsley sauce, served with a vegetable caponata. | *Filete de lubina acompañado con una salsa de limón, alcaparras y perejil, servido con una caponata de vegetales.*

SALTIMBOCCA ALLA ROMANA

Beef Saltimbocca alla Romana served with prosciutto di Parma, sage butter and creamy polenta. *Saltimbocca alla Romana de res, acompañada con prosciutto di Parma, mantequilla de salvia y polenta cremosa.*



DOLCE

CANNOLI ALL ARANCIA

Crunchy cannoli filled with ricotta and crystallized orange, accompanied with orange ice cream and a touch of brown sugar. *Cannolis rellenos de ricotta y naranja cristalizada, acompañados de helado de naranja y un toque de azúcar morena*

TORTINO DI PERA

Warm pear & almond tart accompanied with vanilla ice cream, topped with sliced pear compote. *Tarta tibia de pera y almendra acompañada con helado de vainilla y láminas de pera compotada.*

TIRAMISÚ ROLL

Vanilla biscuit roll with coffee syrup, filled with traditional tiramisu cream and caramel gannage. | *Rollo de Biscuit de vainilla con jarabe de café, relleno de tradicional crema de tiramisú y ganage de caramelo.*

TORTA AL LIMONE

Sweet tart filled with lemon curd covered with burnt meringue, a touch of basil and chocolate. *Tarta dulce rellena de cremoso de limón cubierta con merengue quemado, toque de albahaca y chocolate.*

ITALIAN GELATO

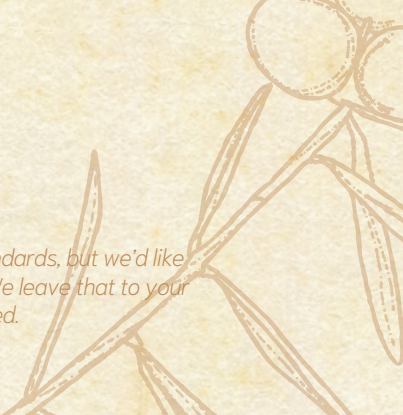
Coffee, Ferrero, Tiramisú, Stracciatella. | *Café, Ferrero, Tiramisú, Stracciatella.*

ITALIAN SORBETTO

Lime, Tangerine. | *Limón, Mandarina*



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VEGETARIAN MENU MENÚ VEGETARIANO



ANTIPASTI

ANTIPASTI DI JORNO

Chef selection of assorted vegetables. | *Vegetales variados seleccionados por el chef.*

INSALATA DI CARCIOFI

Warm artichoke salad with chambray potatoes, olives, cherry tomatoes, arugula, heirloom tomatoes and meyer lemon. | *Ensalada tibia de alcachofas con papas cambray, aceitunas, tomates cherry, arúgula, tomates heirloom y limón meyer.*

PIATTI PRINCIPALI

PARMIGIANA DI MELANZANE

Breaded eggplant au gratin with mozzarella and parmesan cheese served with pomodoro sauce. | *Berenjenas empanizadas y gratinadas con queso mozzarella y parmesano servidas con salsa pomodoro.*

PASTA

PAPPARDELLE ALLA PUTTANESCA

Pappardelle fresh pasta with roasted tomato sauce, olives, capers. | *Pasta fresca pappardelle con salsa de tomate rostizado, aceitunas, alcaparras.*

GNOCCHI ALLA PARMIGIANA

Potato gnocchi with creamy parmesan cheese sauce, tomato pesto and fine herbs saladine. | *Gnocchi de papa con salsa cremosa de queso parmesano, pesto de tomate y saladine de finas hierbas.*

RISOTTO BARBABIETOLA

Beet risotto with parmesan cheese, arugula, pine nuts and goat cheese. | *Risotto de betabel con queso parmesano, arúgula, piñones y queso de cabra.*



LE BEVANDE

SIGNATURE COCKTAILS

PRIMA DI CENA

VENECIAN BELLINI

Limoncello, Cointreau and Taittinger Brut.

MILAN COLLINS

Vodka, Amaretto, Limoncello.

BERRY MOJITO

White rum, simple syrup, berries, mint and lime soda.

AMARITA

Mezcal, Amaretto, lime juice, grapefruit juice and agave syrup.

DEPO DI CENA

SICILIAN KISS

Amaretto, Kahlua, Baileys, Vodka and cream.

SORRENTO SUNSET

Limoncello, fresh lime juice, syrup, champagne and Chambord.

NERO E BIANCO

White & Black Sambucca with coffee beans.

GELATO

Limoncello, vodka, lime juice, orange juice, sugar syrup and cream.

TIRAMISÚ

Grey goose, Kahlúa, espresso, mascarpone cheese and milk.

AGED NEGRONI

Classic Negroni made at home.

BIRRE

HANDCRAFTED BEER

PATITO IPA

PATITO PILSNER

PESCADORES BLONDE

PESCADORES PALE ALE

OCHO REALES IMPERIAL ALE

Kosher and Gluten free.

TULUM

NATIONAL BEER

Modelo, Negra Modelo

Corona, Corona Light, Montejo, Pacífico

RINFRESCHI

SOFT DRINKS AND PREMIUM WATER

COCA-COLA, (ZERO, LIGHT, REGULAR), SPRITE, FRESCA, GINGER ALE, SPRITE ZERO, FANTA, MINERAL & TONIC WATER

PERRIER

ST. PELLEGRINO

ACQUA PANNA

HETHE

CAFE

LATTE, MACCHIATO, AMERICAN CAPUCCINO, ICED COFFEE, ICED CAPUCCINO, DOUBLE EXPRESSO



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WINE | VINO

SPARKLING, PROSECCO & FRIZZANTE BY THE GLASS

Francia corta, *Ronco calino*, Brut. Lombardy.
Prosecco di Valdobbiadene, *Il Follo*, Brut. D.O.C. Veneto.
Piero Gati, *Moscato D' Asti* D.O.C. Piedmot. 2020.

WHITES BY THE GLASS

Fattori, “Gregoris” Soave, Garganega, D.O.C. Veneto 2019.
Pier Paolo Pecorari, *Pinot Grigio*, I.G.P. Friuli Venezia Giulia. 2021.
Pier Paolo Pecorari, *Sauvignon Blanc*, I.G.P. 2021.
Colterenzio, “Altkrich”, Chardonnay, D.O.C. Alto Adige Südtirol 2021.

ROSE BY THE GLASS

Pier Paolo Pecorari, *Ros Alba*, Pinot Nero, Refosco. I.G.T. Friuli Venezia Giulia 2021.
Ampeleia, *Rosato di Ampeleia*, Alicante Nero, Carignano. Toscana Rosato I.G.T. 2020.

RED BY THE GLASS

Michelle Satta, *Bolgheri Rosso*, Cab. Sauvignon, Sangiovese. Petit Syrah, D.O.C. Tuscany 2020.
Coppo, *L'avvocata*, Barbera d' Asti, D.O.C.G. Piedmont 2020.
La Capuccina, *Cabernet Sauvignon*, Veneto.
Apolonio, “Elfo”, Salento, Primitivo, I.G.P. Puglia 2020.
Antico Colle, *Chianti Colli Senesi*. Sangiovese, Merlot. Cab Sauvignon D. O. C. G. Tuscany 2019.
Pier Paolo Pecorari, *Cabernet Franc*. I.G.T. Friuli Venezia Giulia 2017.



WINE | VINO

SPARKLING

Coppo, *Clelia. Champenoise. Millesimato Rosé. Chardonnay, Pinot Nero. Piedmont, 2011.*
Ronco Calino, *Francia Corta, Brut, Lombardy.*

PROSECCO

Il Follo, *“Villa Luigia”, Prosecco di Valdobbiadene, Extra Dry, Glera, D.O.C.G. Veneto 2020.*
Il Follo, *Prosecco di Valdobbiadene, Brut Rosé, Charmat, Glera, Cabernet Sauvignon, Veneto.*

WHITES

FRIULI

Pier Paolo Pecorari, *Sauvignon Blanc, I.G.P. 2021.*
Pier Paolo Pecorari, *Pinot Grigio, I.G.P. Friuli Venezia Giulia. 2021.*
Pier Paolo Pecorari, *“Olivers”. Pinot Grigio. I.G.T. 2018 & 2019.*

PIEDMONT

Coppo, *Tenuta La Rocca, Gavi. D.O.C.G. 2021.*
Coppo, *Cru Monteriolo, Chardonnay, D.O.C.G. 2014.*

ALTO ADGIE SÜDTIROL

Colterenzio, *Cora, Pinot Bianco, D.O.C. 2020.*
Colterenzio, *Gewürztraminer, D.O.C. 2018.*

VENETO

Fattori, *“Danielli”, Soave, Garganega, D.O.C. 2018.*
Fattori, *“Gegoris”, Pinot Grigio, D.O.C. 2021.*
Fattori, *“Gegoris”, Soave, D.O.C. 2021.*

ABRUZZO

Masciarelli, *Gianni Masciarelli, Trebbiano d' Abruzzo, D.O.C. 2020.*

CAMPANIA

Bosco de Medici, *“Lavafflava” Lacryma Christi del Vesuvio, Coda di Volpe, Falanghina D.O.C. 2019.*
Nifo Sarrapochiello, *Falanghina del Sannio, Taburno. D.O.C. 2019.*



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WINE | VINO

REDS

PIEDMONT

Pelissero, “Munfrina”. Dolcetto d’ Alba. D.O.C. 2016.
Coppo, “Camp Du Rouss” Barberia de Asti. D.O.C. 2019.
Pelissero, Nebbiolo. D.O.C. 2018.
Aurelio Settimo, Barolo. Nebbiolo. D.O.C.G. 2015.
Pelissero, Barbaresco “Nubiola”. Nebbiolo. D.O.C.G. 2017.
Coppo “Pomorosso”, Barbera d’ Asti D.O.C. 2013.
Parussso, Barolo. Nebbiolo (Organic) D.O.C.G. 2018.

ALTO ADIGIE SÜDTIROL

Colterenzio, Lagrein. D.O.C. 2020.
Colterenzio, Riserva ST. Daniel, Lagrein D.O.C. 2015.

VENETO

Fattori, Valpolicella. Col de la Bastia. Corvina, Negrara, Rondinella (Organic) D.O.C. 2019.
Fattori, Valpolicella. Ripasso, Col de la Bastia. Corvina, Negrara, Rondinella (Organic) D.O.C. 2018.
Tedeschi, Valpolicella. Superiore, Marternigo. Corvina, Negrara, Rondinella (Organic) D.O.C. 2017.
Tedeschi, Amarone Della Valpolicella, Marne 180. Corvina, Negrara, Rondinella (Organic) D.O.C. 2017.
Fattori, Amarone Della Valpolicella. Corvina, Negrara, Rondinella (Organic) D.O.C. 2016.
Maculan, Brentino. Merlot, Cabernet Sauvignon I.G.T. 2018.
Maculan, Cornorotto Marzemino I.G.T. 2018.
Castello Di Buttrio, Uve Carate 2007.

ABRUZZO

Masciarelli, Gianni, Masciarelli. Montepulciano d’ Abruzzo D.O.C. 2018.
Masciarelli, Riserva, Marina Cvetic Montepulciano d’ Abruzzo D.O.C. 2017.



WINE | VINO

REDS

TUSCANY

Frascole, Chianti Ruffina. Sangiovese, Canaiolo, Colorino (Organic) D.O.C. 2019.

Morellino di Scansano, Supertuscan. Sangiovese, Cabernet Sauvignon. D.O.C.G. 2019.

Ampeleia, Kepos, Alicate, Carignano, Alicate Bousquet. I.G.T. 2017.

Fattoria La Massa, Supertuscan. Sangiovese Cabernet Sauvignon, Merlot, Alicante. I.G.T. 2018.

Felsina, Berardenga, Chianti Classico. Sangiovese (Biodinamic) D.O.C.G. 2019.

Frascole, Chianti Ruffina Riserva. Sangiovese Colorino (Organic) D.O.C.G. 2017.

Michelle Satta, Il Cavaliere, Riserva. Sangiovese I.G.T. 2009.

Michelle Satta, Piastraia Bolgheri. Merlot Syrah, Sangiovese. Cabernet. D.O.C. 2019.

Tenuta San Guido, Sassicaia, Bolgheri Sassicaia. Cabernet Sauvignon, Cabernet Franc. D.O.C. 2016.

Corte Pavone, Brunello Di Montalcino. Sangiovese Grosso (Biodinamic) D.O.C.G. 2016.

Silvio Nardi, Brunello Di Montalcino. Sangiovese Grosso D.O.C.G. 2016.

Lucente La Vite Tenuta, Sangiovese , Merlot. 2019.

Luce Montalcino, Sangiovese, Merlot. 2018.

CAMPANIA

Bosco del medici, “Lavarubra” Lacryma Christi del Vesuvio, Piedrioso, Aglianico D.O.C. 2020.

Terre del Principe, Castello Delle Femmine. Pallegrello Nero, Casevecchia (Organic) I.G.T. 2014.

PUGLIA

Apolonio, Terragnolo. Primitivo I.G.P. 2016.

SICILIA

Morgante, Nero d'Avola. D.O.C. 2019.

SARDEGNA

Agricola Punica Barrua, Carignano, Cabernet Sauvignon, Merlot I.G.T. 2015.



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DRINKS

GRAPPAS

GRAPPA ELISI BERTA
GRAPPA TRE SOLI TRE
GRAPPA VALDAVI

TEQUILAS

PATRÓN SILVER
PATRÓN REPOSADO
PATRÓN AÑEJO
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO AÑEJO
DON JULIO 70
DON JULIO 1942
HERRADURA BLANCO
HERRADURA REPOSADO
HERRADURA AÑEJO
MILAGRO REPOSADO
MILAGRO AÑEJO
3 GENERACIONES AÑEJO
RESERVA DE LA FAMILIA
CASA DRAGONES JOVEN
CLASE AZUL REPOSADO
CLASE AZUL ULTRA

GIN

HENDRICKS
LONDON NO. 1
TANQUERAY
TANQUERAY 10
BOMBAY SAPPHIRE
BEEFEATER
GORDONS
BULLDOG
MALFY
BOTANIST

SCOTCH WHISKEY

CHIVAS 12
CHIVAS 18
JOHNNIE W. RED LABEL
JOHNNIE W. BLACK LABEL
JOHNNIE W. BLUE LABEL
BUCHANAN'S 12 YEARS
BUCHANAN'S 18 YEARS
DEWARS WHITE LABEL

BOURBON

JIM BEAM
MAKER'S MARK
WILD TURKEY

MEZCAL

DANZANTES BLANCO
DANZANTES REPOSADO
MONTELOBOS
MARCA NEGRA ESPADIN
ALIPUS SAN ANDRES
ALIPUS SAN BALTAZAR
OJO DE TIGRE BLANCO
OJO DE TIGRE REPOSADO

SINGLE MALT SCOTCH

GLENFIDDICH 12
GLENFIDDICH 15
GLENFIDDICH 18
GLENMORANGIE LA SANTA
GLENMORANGIE QUINTA R.
MACALLAN 12 YEARS

VODKA

GREY GOOSE
TITOS
BELVEDERE
KETEL ONE
CIROC
ABSOLUT BLUE
STOLICHNAYA

RUM

BACARDI AÑEJO
BACARDI BLANCO
CAPTAIN MORGAN
FLOR DE CAÑA 4 AÑOS
FLOR DE CAÑA 7 AÑOS
FLOR DE CAÑA 12 AÑOS
MALIBU
10 CANE
HAVANA 7
ZACAPA 23

WHISKEY

JACK DANIEL'S
JACK DANIEL'S SINGLE
BARREL
GENTLEMAN JACK

DIGESTIVE

LIMONCELLO