



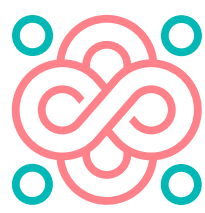
LUNCH AND DINNER



Low-calorie



Spicy



Vidanta
Wellness



WITH YOUR SIGNATURE
PAYMENT IS SAFER
AND EASIER

In accordance with art 7 bis of the Federal Consumer Protection Law, we inform you that all prices are shown in Mexican pesos and include a 16% tax. In case of any allergies or dietary restrictions, please ask your waiter for available options. Be advised that consuming raw or undercooked food may pose a health risk. At Vidanta Acapulco your signature is an agreement of payment. We do not accept cash.

ANTIPASTI E INSALATE

ANTIPASTI DEL FORNO \$280

A combination of mixed vegetables, prosciutto di Parma with melon, Mozzarella cheese, and tomato basil bruschetta.

MELANZANE ALLA PARMIGIANA \$210

Battered eggplant served with tomato sauce, basil, and Mozzarella cheese, baked in a wood-fired oven.

PROVOLETTA AL FORNO \$230

A medallion of smoked cheese in tomato sauce, served with eggplant and fine herbs.

CARPACCIO DI MANZO (120 G) \$260

Thin slices of beef encrusted with black pepper and mustard, marinated in a lemon vinaigrette, served with white wine mushrooms, and thin slices of Parmesan cheese.



CARPACCIO DI SALMONE (120 G) \$240

Fresh salmon marinated in a lemon vinaigrette, served with almonds, black olives, capers, olive oil, and ground pepper.



CARPACCIO DI TONNO FRESCO (120 G) \$250

Thin slices of tuna, marinated with basil sauce, served with cherry tomatoes, capers, baby onion, and arugula.

POLIPO AFFOGATO ALLA LUCIANA (180 G) \$290

Baby octopus topped with tomato sauce, served with capers, black olives, and wood-fired garlic bread.



INSALATA DELLA CASA \$170

Mixed lettuce, cherry tomatoes, peppers, mushrooms sautéed with garlic and white wine, served with a peach dressing and prosciutto croutons.



INSALATA DI SPINACI E GORGONZOLA \$190

Spinach with caramelized baby onions, Gorgonzola cheese, pear, and candied walnuts, served with a peach vinaigrette, oregano, and crouton in pesto sauce.

INSALATA CESARE \$190

Romaine lettuce with anchovies and a creamy Parmesan dressing, served with Parmesan croutons.

INSALATA CAPRESE \$240
Sliced tomato seasoned with salt and pepper, served with Mozzarella cheese and pesto sauce.

INSALATA DI RUCOLA E GAMBERONI (140 G) \$260
Arugula, cherry tomatoes, and shrimp, served with a balsamic vinaigrette.

ZUPPE DEL FORNO

VELLUTA DI POMODORO E BASILICO \$140
Cream of tomato soup with pesto sauce and Parmesan cheese, served with croutons.



MINISTRONE ALL'ITALIANA \$140
Vegetable soup with Italian pasta.

ZUPPA DI LENTICCHIE \$140
A delicious mix of lentils and Tuscan-style chorizo sausage.

PASTA

PASTA TRADIZIONALLI (PENNE, SPAGUETTI, CAPPELLI, FETTUCCINE, FUSILLI) \$290
Your choice of pasta served in one of our preparations: arrabbiata, carbonara, pesto, bolognese, quattro formaggi, putanesca, with salmon, or cheese and pepper.

FETTUCCINE ALLA RUSTICHELLA \$280
Fettuccine with artichoke hearts, black olives, tomatoes, and fresh spinach, tossed with white wine and butter.

SPAGHETTI ALLA NETTUNO (250 G) \$320
Spaghetti and a variety of seafood cooked in white wine with tomato sauce and lobster bisque.

PENNE ALLA "DONATELLO" (200 G) \$280
Chicken and shrimp with bell peppers in a Parmesan cream sauce, seasoned with fine herbs.

LASAGNA ALLA BOLOGNESE (120 G) \$290

A classic lasagna made with ground meat and béchamel sauce.

RAVIOLI AL PROSCIUTTO E PISTACCHI (33 G) (6 PCS) \$290

Ravioli stuffed with ricotta cheese and spinach, served in a cream sauce with prosciutto and pistachios.

RISOTTO AL TALEGGIO CON NOCI E PERA \$290

Creamy risotto with Taleggio cheese, pear, walnut, and Parmesan.

RISOTTO AI FUNGHI PORCINI PROFUMATO AL TARTUFO NERO \$295

Risotto with porcini and Portobello mushrooms cooked in white wine with black truffle oil, and Provolone.

GNOCCHI AL RAGÚ NAPOLETANO (100 G) \$240

Potato gnocchi with tomato sauce, simmered, and served with shredded beef and Mozzarella cheese.

PACCHERI CON ZUCCHINE E GAMBERI (120 G) \$260

Pasta with white sauce, shrimp, pumpkin, and cherry tomatoes flambéed in brandy.

PAPPADELLE AI FUNGHI DEL BOSCO \$260

Pappardelle in a mushroom sauce with butter, garlic, white wine, and Parmesan cheese.

CARNE, POLLO E BRACE

 **FILETTO DI MANZO IN SPECCHIO DI SALSA AL PEPE VERDE (220 G)** \$430

Glazed beef fillet served with green pepper sauce, rosemary potatoes, and buttered asparagus.

TAGLIATA ALLA FIORENTINA (340 G) \$540

Delicious charbroiled rib eye on a bed of fresh spinach and Parmesan cheese, served with buttery rosemary potatoes.

BRASATO AL CHIANTI (300 G) \$470

Beef short ribs braised in red wine, served with a mushroom risotto and Parmesan cheese.

RACK DI AGNELLO (400 G) \$680

Rosemary-marinated rack of lamb, cooked over charcoal, served with mushroom risotto and Parmesan cheese.

POLLO ALLA MOLISANA (300 G) \$340

Roasted chicken breast stuffed with Mozzarella cheese and sun-dried tomatoes, covered with a creamy white wine sauce, served with mashed potatoes, mushrooms, and Parmesan asparagus.



SCALOPPINE DI TACCHINO ALL'AGRO (200 G) \$320

Turkey breast in a lemon sauce served with mashed potatoes, and buttered asparagus.

STINCO DI MAIALE ALL'ACETO \$450

BALSÁMICO (580 G)

Baked pork leg marinated with rosemary and marjoram, served with a balsamic vinaigrette, asparagus, and potatoes mousseline.

PESCE E FRUTTI DI MARE

PESCE AL GUAZZETTO (450 G) \$510

Steamed sea bass sautéed with seafood and paccheri pasta.

SALMONE IN COSTRA DI PARMIGIANO (200 G) \$460

Oven-roasted salmon in a Parmesan crust, served with fresh vegetables over lightly buttered spaghetti.



TONNO ALLA CARDINALE (200 G) \$430

Seared tuna with Portobello mushrooms over spinach and red onion, with walnuts, a balsamic reduction, and a tomato baked with Parmesan cheese and pesto.

POLIPO ALLA BRACE (330 G) \$420

Grilled octopus with green sauce, served with buttered potatoes, olive oil, and paprika.

GAMBERI ALLA BRACE (200 G) \$530

Shrimp marinated in fine herbs and braised, served over a creamy asparagus risotto.

PIZZA

MARGHERITA (8 SLICES) \$220

Tomato sauce, Mozzarella cheese, and basil.

PROSCIUTTO (55 G) (8 SLICES) \$290

Tomato sauce, Mozzarella cheese, and prosciutto.

AI FUNGHI (8 SLICES) \$220

Tomato sauce, Mozzarella cheese, and mushrooms.

PEPPERONI (100 G) (8 SLICES) \$280

Tomato sauce, Mozzarella cheese, and pepperoni.

HAWAIANA (80 G) (8 SLICES) \$280

Tomato sauce, Mozzarella cheese, ham, pineapple, and green bell pepper.

 **MESSICANA (80 G) (8 SLICES)** \$260

Tomato sauce, spicy chili pepper, Mozzarella cheese, chorizo, poblano chili pepper, cilantro, onion, and chipotle dressing.

VEGETARIANA (8 SLICES) \$240

Tomato sauce, Mozzarella cheese, bell peppers, eggplant, zucchini, tomato, black olives, and onion.

PIZZA GOURMET

MEDITERRÁNEA (8 SLICES) (55 G) \$340

Pesto, Mozzarella cheese, mushrooms, black olives, prosciutto, and goat cheese.

PAZZESCA (8 SLICES) (55 G) \$320

Sour cream, Parmesan, Mozzarella, and Gorgonzola cheese, pear, prosciutto, and arugula.

BUFALINA (8 SLICES) **\$300**

Mozzarella cheese slices, tomato sauce, arugula, and Parmesan cheese.

FORNO SPECIALE (8 SLICES) (240 G) **\$340**

Tomato, Mozzarella cheese, mushroom, pepperoni, artichokes, shrimp, basil, and ham.

 **TACCO (8 SLICES) (140 G)** **\$340**

Flank steak (140 g), Mozzarella cheese, tomato, cilantro, avocado, and "jalapeño" chili pepper.