

APERITIFS

NEGRONI SBAGLIATO.....\$140
Sparkling wine, Cinzanno Rosso, Campari and an orange slice. (150 ml.)

GIOSTRA D' ALCOL.....\$95
Campari, red wine, Sprite and an orange slice. (150 ml.)

MARTINI SECO.....\$135
Gin, Martini Extra Dry and an olive. (120 ml.)

COSMOPOLITAN.....\$125
Vodka, Cointreau, lime juice, grenadine and cranberry juice. (180 ml.)

APEROL SPRITZ.....\$135
Aperol, sparkling wine, soda and an orange slice. (220 ml.)

CAMPARI SPRITZ.....\$140
Campari, sparkling wine, soda and an orange slice. (220 ml.)

APEROL BETTY.....\$140
Aperol, sparkling wine, lime juice, grapefruit and an orange slice. (180 ml.)

CAMPARI ORANGE.....\$115
Campari, orange juice and an orange slice. (220 ml.)

NEGRONI.....\$135
Gin, Campari, Cinzano Rosso and an orange slice. (90 ml.)

COCKTAILS

BIG LIMONCELLO.....\$125
Vodka Ketel One, Limoncello, cucumber, ginger syrup and soda. (350 ml.)

MR. PINK.....\$120
Tanqueray Gin, Campari, grapefruit juice, grapefruit supreme and tonic water. (250 ml.)

SINATRA.....\$120
Tanqueray Gin with rosemary infusion, olives, lemon, tonic water and rosemary as garnish. (240 ml.)

MEZCALITAS.....\$165
• Red fruits with union mezcal (275 ml.)
• Citrus with union mezcal (275 ml.)
• Cucumber with union mezcal (275 ml.)

MR. ORANGE.....\$140
Mezcal, Strega and an orange slice. (80 ml.)

RON COSTELLO.....\$140
Captain Morgan Rum, Maraschino, lime, syrup and tonic water. (350 ml.)

STICKY JULEP.....\$140
Whiskey Bulleit Bourbon, Cointreau, mint, grapefruit and natural syrup. (350 ml.)

CARAJILLO.....\$150
Liqueur 43 and espresso. (100 ml.)

CARAJILLO NEGRO.....\$150
JW Black Label, Liqueur 43 and espresso. (100 ml.)

BEBIDAS

Natural water (355 ml.).....\$40
Soda (355 ml.).....\$45
Orangeade (350 ml.).....\$45
Lemonade (350 ml.).....\$45
Red fruit
lemonade (330 ml.).....\$65

San Pellegrino (250 ml.).....\$55
San Pellegrino (505 ml.).....\$78
Hethe Water (350 ml.).....\$55
Hethe Water (750 ml.).....\$98
Perrier (330 ml.).....\$55
Agua de piedra
con gas (650 ml.).....\$98

Tinto de Verano (350 ml.).....\$90
National Beer (355 ml.).....\$60
Handcrafted Beer (355 ml.).....\$85
Stella Artois (330 ml.).....\$85
Michelado glass.....+\$15
Cubano glass.....+\$15
Clamato for beer.....+\$25

From

The milliliters and weight calculated in raw are approximated. The consumption of alcoholic beverages is only with cooked dishes.
The sell of alcoholic beverages is limited to people 18 years old and older. We can not sell alcohol to pregnant woman. Don't drink and drive. Don't abuse this substances.

DRINKS & COCKTAILS

It's more than a house, it's:
LA CASA NOSTRA

MACELLERIA

SHARE WITH THE GANG

ARANCINI DE CAMARÓN\$140
Fried creamy shrimp risotto balls, served with three different sauces: chipotle mayonnaise, arrabbiata sauce and guacamole. (225 g.)

FRITO MIXTO\$160
Squid and zucchini battered and fried, served with arrabbiata sauce. (250 g.)

QUESO DE CABRA AL FORNO\$120
Baked goat cheese in marinara sauce with black olives and crunchy bread. (160 g.)

MOZZARELLA CON JITOMATES DESHIDRATADOS\$160
Mozzarella cheese with confit tomato served hot with a balsamic reduction and basil leaves. (250 g.)

TABLA DE QUESOS\$260
Goat, parmesan, Camembert, gorgonzola, and provolone cheeses. (270 g.)
Ideal para maridar con el vino de la Casa Nostra.

VITELLO TONNATO\$170
Sliced veal covered with traditional creamy tuna sauce and capers. (220 g.)

SOPAS

JITOMATE ROSTIZADO\$125
Our traditional grandma's recipe, accompanied with a formaggio sandwich. (240 g.)

MINISTRONE DE VERDURA\$115
Seasonal vegetables, with a caramelized onion vol au vent. (240 g.)

COLIFLOR ROSTIZADA\$220
Whole cauliflower, gratinase with parmesan cheese, bathed in lemon and garlic butter. Perfect to share. (850gr.)

CARPACCIO DE RES\$180
Thin slices of beef fillet with caper vinaigrette, arugula, cherry tomato and slices of parmesan cheese. (150gr.)

CRISPY GNOCCHI\$125
Crispy balls made with gnocci dough and parmesan cheese, served with truffle mayo, arrabbiata sauce and parmesan cheese on top. (200 g.)

DIP DE ALCACHOFA\$140
Made with spinach and artichoke with a mix of creamy cheeses, served with grilled homemade bread. (350 g.)

PAPAS A LA FRANCESA\$99
Served with parmesan cheese and parsley (400 g.)

ENSALADAS

DE BETABEL\$145
Lettuce mix, arugula, beet, goat cheese, avocado and caramelized nuts with dijon dressing. (340 g.)

DEL HUERTO\$145
Grilled endives, spinach, arugula, gorgonzola cheese and caramelized nuts with sesame vinaigrette. (260 g.)

MISTA\$99
Lettuce mix, with tomato, avocado, onion and our house vinaigrette. (280 g.)

WEDGE\$155
Lettuce heart, adorned with bacon steak and gorgonzola cheese dressing. (400 g.)

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ENTREES, SOUPS & SALADS

PASTA VICTIMS



HANDMADE PASTA
MADE IN LA CASA NOSTRA.

PAPPARDELLE MACELLERIA\$215
The Capo's Pasta.

Handmade pasta with ragu of mixed braised ribs with tomato sauce. (250 g.)

PASTA DI FUNGHI\$205
La Casa Nostra's Favourite.

Handmade fettuccine with dehydrated sautéed mushrooms and a hint of comapeño pepper from Veracruz. (120 g.)

LASAGNA DE LA NONNA\$215
There isn't another one.

We reinvent an italian classic with the famiglia secret recipe. (280 g.)

RAVIOLI DI RICOTTA ESPINACI\$195
Handmade ricotta cheese ravioli with spinach and creamy tomato sauce. (250 g.)

RAVIOLI PROSCIUTTO\$215
Our interpretation of an italian classic.

Handmade ravioli stuffed with prosciutto and parmesan sauce. (280 g.)

GNOCCHI GORGONZOLA\$195
Gnocchis covered with creamy gorgonzola cheese sauce. (250 g.)

GNOCCHI DE CAMOTE\$225
Sautéed in hazelnut butter on an asiago cheese fonduta (250 g.)

PENNE ALL' ARRABBIATA\$195
The mafia's flavor.

With tomato sauce and a hint of comapeño pepper from Veracruz. (270 g.)

SPAGHETTI ALLA CARBONARA\$205
The traditional recipe with bacon, eggs and parmesan cheese. (310 g.)

SPAGHETTI CON ALBÓNDIGAS\$215
The traditional recipe with bacon, eggs and parmesan cheese. (310 g.)

AL GUSTO\$185
Choose your own pasta, you're the boss: Alfredo, pomodoro, marinara, pesto, aglio olio, puttanesca or butter-parmesan cheese. (170 g.)

PASTA ALLA RUOTA

Our handmade pasta prepared at your table in a Grana Padano cheese wheel.
(170 g.)

- Original.....\$230
- Truffle Oil.....\$250

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Chef's favorites

LA CASA NOSTRA

Can be served with salad (63 g.) or pasta (90g.) (Alfredo, aglio olio or pomodoro).

BERENJENA PARMIGIANA.....\$210
Eggplant served with marinara, bechamel sauce and parmesan cheese. (280 g.)

SHORT RIB BRASEADO\$375
Braised short rib in tomato sauce and served with creamy polenta. (300 g.)

SALMÓN MACELLERIA \$310
Puff pastry-wrapped salmon, served on sesame sauce. (270 g.)
Classico di mare.

PESCA DEL GIORNO.....\$325
Tutti Freschi. (180 g.)
(Ask your waiter for the catch of the day)

MILANESE
With our homemade bread. Choose from:
• Chicken (250 g.)\$225
• Veal (200 g.)\$255

PARMIGIANA
Our traditional milanese covered in marinara sauce and gratin. Choose from:
• Chicken (250 g.)\$290
• Veal (200 g.).....\$320

PULPO CON RISOTTO.....\$365
Soft grilled octopus with a touch of garlic & guajillo chili over creamy risotto (400 g.).

DE LA MACELLERIA

Our steaks are served with pepper sauce.
Can be served with pasta (90 g.) , fries (220 g.) or salad (63 g.).

FILETE.....\$330
Beef steak cooked in our grill. (250 g.)
Enjoy it with some of our cocktails.


 **VACÍO** \$600
Thick and juicy cut of imported meat with CAB (Certified Angus Beef), cooked in our grill. (400 g.)

 **RIB EYE** \$680
Imported steak with CAB (Certified Angus Beef), with great marbling, giving you a soft cut with a lot of flavor. (340 g.)
Enjoy it with a glass of wine.


PECHUGA DE POLLO.....\$225
Seasoned chicken breast cooked in our grill. (250g.)

ARRACHERA.....\$375
Lean soft meat cooked in our grill. (340g.)
Enjoy a delicious Tinto de Verano with this dish.

CHILES TOREADOS (340 g.).....\$55
Green peppers and onion grilled and seasoning.

 Our meat is imported, only one of four Angus animals meet our high standards. Marbling is the key to our flavor, Certified Angus Beef ® has the standards more selective for USDA Choice Prime.

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 Chef's favorites

PIZZAS AL FORNO

Made in a napolitan stone oven.

MARGHERITA\$180
Traditional pizza with tomato, fresh mozzarella, olive oil and basil. (550 g.)
The Real Boss.

QUATRO FORMAGGIO \$215
Italian tomato sauce, mozzarella, gorgonzola, Camembert and goat cheese. (500 g.)
The chef's addiction.

ARÚGULA Y PROSCIUTTO\$235
Italian tomato sauce, mozzarella cheese, arugula and prosciutto. (520 g.)

DE HIGO\$195
White pizza with mozzarella and gorgonzola cheese, with figs and arugula. (500 g.)

DI MARE\$210
Italian tomato sauce, mozzarella cheese and ajillo shrimps. (520 g.)

PEPPERONI\$195
Italian tomato sauce, mozzarella cheese and pepperoni. (450 g.)

SALAMI D'ITALIA\$215
Italian tomato sauce, mozzarella cheese and salami. (500 g.)

DIAVOLA\$215
Italian tomato sauce, mozzarella cheese and spicy salami. (500 g.)
It's a crime not to try it.

PA' LA MAMMA\$195
Italian tomato sauce, mozzarella cheese, artichoke, eggplant, onion and mushrooms. (700 g.)

CAMEMBERT Y TOCINO\$215
White pizza with Camembert cheese, dehydrated cranberries, bacon cubes and finished with red wine reduction. (550 g.)

SÁNDWICHES

Something to-go.



TODOS NUESTROS PANES ESTÁN
HECHOS EN LA CASA NOSTRA.



FRENCH DIP  \$215
Rustic baguette with roast beef, cheese and au jus. (250 g.)
The one you cannot miss.

POLLO GENOVES \$205
Grilled chicken marinated in la nonna's pesto served with arugula, dried tomatoes and provolone cheese. (350 g.)
An italian authentic.

CHEESE & ONION \$195
Assorted cheese selection with caramelized onion in homemade bread. (450 g.)

EXTRAS

Add something EXTRA-ordinary to your pasta or pizza!

Shrimp (105 g.)\$135
Salmon (100 g.)\$160
Prosciutto (60 g.)\$95
Arrachera (150 g.)\$150
Vegetable (100 g.)\$55
Chicken (125 g.)\$85




MACELLERIA
CASA NOSTRA

Enjoy it all
days
from 10:00 a.m. to 12:45 p.m.



www.macelleria.com.mx

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 Chef's favorites