

MOCKTAILS

040425

GINGER SODA	\$140	PINEAPPLE EXPRESS	\$135
Ginger extract, lemon juice, orange juice, grenadine and mineral water (470 ml.)		Lemon tea, cardamom, pineapple juice and natural syrup (475 ml.)	
POMELO TONIC	\$95	PINK LEMONADE	\$125
Honey, ginger extract, grapefruit juice and quina water (500 ml.)		Natural syrup, mix of red fruits and mineral water (350 ml.)	

COCTELS

BIG LIMONCELLO	\$140	WHISKY BREEZE	\$150
Vodka, Limoncello, cucumber, ginger syrup and soda. (350 ml.)		Bourbon, lemon juice, natural syrup and mineral water. (230 ml.)	
MR. PINK	\$160	CARAJILLO	\$160
Gin, Campari, grapefruit juice, grapefruit supreme and tonic water. (250 ml.)		Liqueur 43 and espresso. (100 ml.)	
SINATRA	\$160	BULL TONIC	\$220
Gin with rosemary infusion, olives, lemon, tonic water and rosemary as garnish. (240 ml.)		BullDog Gin, tonic water and red fruits (300 ml.)	
MEZCALITAS	\$170	LOBO SPRITZ	\$240
<ul style="list-style-type: none">• Red fruits with union mezcal (275 ml.)• Citrus with union mezcal (275 ml.)• Cucumber with union mezcal (275 ml.)		Montelobos mezcal, sparkling wine and mineral water. (220 ml.)	

The milliliters and weights calculated in crude oil are approximate. In alcohol: the consumption of alcoholic beverages is only with prepared foods. The sale of alcoholic beverages only for those over 18 years of age. The sale of alcohol to pregnant women is prohibited. If you consume alcoholic beverages, do not drive. Avoid excess.

APERITIFS

040425

NEGRONI SBAGLIATO \$160 Sparkling wine, Cinzanno Rosso and Campari. (150 ml.)	APEROL SPRITZ \$160 Aperol, sparkling wine and mineral water. (220 ml.)
MARTINI SECO \$180 Gin, Martini Extra Dry and an olive. (120 ml.)	CAMPARI SPRITZ \$160 Campari, sparkling wine and mineral water. (220 ml.)
COSMOPOLITAN \$140 Vodka, Cointreau, lime juice, grenadine and cranberry juice. (220 ml.)	CYNAR SPRITZ \$160 Cynar, sparkling wine and mineral water. (220 ml.)
NEGRONI \$150 Gin, Campari, Cinzano Rosso and an orange slice. (90 ml.)	AVERNA SPRITZ \$160 Averna, vino espumoso y agua mineral. (220 ml.)
APEROL BETTY \$160 Aperol, sparkling wine, lime juice, grapefruit and an orange slice. (180 ml.)	ST GERMAIN SPRITZ \$220 St Germain Spritz, sparkling wine and mineral water. (375 ml.)
	LIMONCELLO SPRITZ \$140 Limoncello, sparkling wine and mineral water. (375 ml.)

DRINKS

NATURAL WATER (355 ml.) \$40	TINTO DE VERANO (350 ml.) \$100
TOPO CHICO (355 ml.) \$60	NATIONAL BEER (355 ml.) \$60
SODA (355 ml.) \$45	CRAFT BEER (355 ml.) \$130
NARANJADA (350 ml.) \$45	STELLA ARTOIS (330 ml.) \$85
LIMONADA (350 ml.) \$45	MICHELADO GLASS (30 ml.) +\$15
SAN PELLEGRINO (250 ml.) \$65	CUBANO GLASS (45 ml.) +\$15
SAN PELLEGRINO (750 ml.) \$95	CLAMATO FOR BEER (177 ml.) +\$25
HETHE WATER (350 ml.) \$65	
HETHE WATER (750 ml.) \$110	
PERRIER (330 ml.) \$65	
SPARKLING STONE WATER (650 ml.) \$125	

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Is more than a house is:
LA CASA NOSTRA

MACELLERIA

SHARE WITH THE GANG

SHRIMP ARANCINI\$150
 Risotto spheres with shrimp, served with three different sauces: chipotle mayonnaise, arrabbiata sauce and guacamole. (225 g.)

ARANCINI NERO\$180
 Risotto spheres with octopus, squid ink, spicy aioli, Grana Padano and fried basil. (220 g.)

MIXED FRIED\$190
 Squid and zucchini battered and fried, served with arrabbiata sauce. (250 g.)

GOAT CHEESE AL FORNO\$135
 Baked goat cheese in marinara sauce with black olives and crunchy bread. (160 g.)

MOZZARELLA WITH TOMATOES DEHYDRATED\$190
 Mozzarella cheese with confit tomato served hot with a balsamic reduction and basil leaves. (250 g.)

ROASTED CAULIFLOWER\$225
 Whole cauliflower, gratinase with parmesan cheese, bathed in lemon and garlic butter. Perfect to share. (850 g.)

SOUPS

ROASTED TOMATO\$155
 Our traditional grandma's recipe, accompanied with a formaggio sandwich. (240 g.)

VEGETABLE MINISTRONE\$135
 Seasonal vegetables, with a caramelized onion vol au vent. (240 g.)

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BEEF CARPACCIO\$190
 Thin slices of beef fillet with caper vinaigrette, arugula, cherry tomato and slices of parmesan cheese. (150 g.)

CRISPY GNOCCHI\$140
 Crispy balls made with gnocci dough and parmesan cheese, served with truffle mayo, arrabbiata sauce and parmesan cheese on top. (200 g.)

ARTICHOKE DIP\$160
 Made with spinach and artichoke with a mix of creamy cheeses, served with grilled homemade bread. (350 g.)

FRENCH FRIES\$105
 Served with parmesan cheese and parsley (400 g.)

SALADS

BEEF\$160
 Lettuce mix, arugula, beet, goat cheese, avocado and caramelized nuts with dijon dressing. (340 g.)

FROM THE GARDEN\$165
 Grilled endives, spinach, arugula, gorgonzola cheese and caramelized nuts with sesame vinaigrette. (260 g.)

MISTA\$125
 Lettuce mix, with tomato, avocado, onion and our house vinaigrette. (280 g.)

WEDGE\$165
 Lettuce heart, adorned with bacon steak and gorgonzola cheese dressing. (400 g.)

CAPRESE\$180
 Mozzarella cheese with tomato, pesto sauce, olive oil and fresh basil. (270 g.)

PASTA VICTIMS



HANDMADE PASTA
MADE IN LA CASA NOSTRA.

PAPPARDELLE MACELLERIA \$220

The Capo's Pasta.

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

DI FUNGHI PASTA \$220

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 \$230

There isn't another one.

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

RAVIOLI DI RICOTTA ESPINACI \$210

Handmade ricotta cheese ravioli with spinach and creamy tomato sauce. (250 g.)

RAVIOLI PROSCIUTTO \$220

Our interpretation of an italian classic.

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

GNOCCHI GORGONZOLA \$205

Gnocchis covered with creamy gorgonzola cheese sauce. (250 g.)

GNOCCHI DE CAMOTE \$230

Sautéed in hazelnut butter on an asiago cheese fonduta (250 g.)

PENNE ALL' ARRABBIATA \$210

The mafia's flavor.

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

SPAGHETTI ALLA CARBONARA \$210

The traditional recipe with bacon, eggs and parmesan cheese. (310 g.)

SPAGHETTI WITH MEATBALLS \$220

Meatballs with our classic pomodoro sauce. (455 g.)

TO TASTE \$185

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

ALLA RUOTA PASTA

Our handmade pasta prepared in a Grana Padano cheese wheel.

• **Original** (170 g.) \$235

• **Truffle Oil** (170 g.) \$255

LA CASA NOSTRA

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

EGGPLANT PARMIGIAN.....\$235

Eggplant served with marinara, bechamel sauce and parmesan cheese. (280 g.)

BRAZED SHORT RIB.....\$385

Braised short rib in tomato sauce and served with creamy polenta. (300 g.)

MACELLERIA SALMON\$345

Puff pastry-wrapped salmon, served on sesame sauce. (270 g.)

GIORNO FISHING.....\$345

Tutti Freschi. (180 g.)

(Ask your waiter for the catch of the day)

MILANESE

With our homemade bread. Choose from:

- Chicken (250 g.).....\$230
- Veal (200 g.).....\$260

PARMIGIANA

Our traditional milanese covered in marinara sauce and gratin. Choose from:

- Chicken (250 g.).....\$320
- Veal (200 g.).....\$350

OCTOPUS WITH RISOTTO.....\$385

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.).

STEAK.....\$370

Beef steak cooked in our grill. (250 g.)

Enjoy it with some of our cocktails.

VACÍO\$630

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

RIB EYE\$720

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.

CHICKEN BREAST.....\$245

Seasoned chicken breast cooked in our grill. (250g.)

ARRACHERA.....\$395

Lean soft meat cooked in our grill. (340g.)

Enjoy a delicious Tinto de Verano with this dish.

CHILES TOREADOS.....\$55

Green peppers and onion grilled and seasoning. (340 g.)

PIZZAS AL FORNO

Made in a napolitan stone oven.

MARGHERITA.....\$220

Traditional pizza with tomato, fresh mozzarella, olive oil and basil. (550 g.)

The Real Boss.

QUATRO FORMAGGIO\$230

Italian tomato sauce, mozzarella, gorgonzola, Camembert and goat cheese. (500 g.)

The chef's addiction.

ARUGULA & PROSCIUTTO.....\$245

Italian tomato sauce, mozzarella cheese, arugula and prosciutto. (520 g.)

OF FIG.....\$220

Italian tomato sauce, mozzarella cheese, arugula and prosciutto. (520 g.)

DI MARE.....\$240

Italian tomato sauce, mozzarella cheese and ajillo shrimps. (520 g.)

PEPPERONI.....\$210

Italian tomato sauce, mozzarella cheese and pepperoni. (450 g.)

SALAMI D'ITALIA.....\$230

Italian tomato sauce, mozzarella cheese and salami. (500 g.)

DIAVOLA.....\$230

Italian tomato sauce, mozzarella cheese and spicy salami. (500 g.)

It's a crime not to try it.

PA' LA MAMMA.....\$210

Italian tomato sauce, mozzarella cheese, artichoke, eggplant, onion and mushrooms. (700 g.)

CAMEMBERT & BACON.....\$235

White pizza with Camembert cheese, dehydrated cranberries, bacon cubes and finished with red wine reduction. (550 g.)

SANDWICHES

Something to-go.



ALL OUR BREADS ARE MADE IN
THE CASA NOSTRA.

FRENCH DIP\$245

Rustic baguette with roast beef, cheese and au jus. (250 g.)

The one you cannot miss.

GENOVES CHICKEN\$240

Grilled chicken marinated in la nonna's pesto served with arugula, dried tomatoes and provolone cheese. (350 g.)

An italian authentic.

CHEESE & ONION\$210

Assorted cheese selection with caramelized onion in homemade bread. (450 g.)

EXTRAS

Add something EXTRA-ordinary to your pasta or pizza!

Shrimp (105 g.).....	\$140
Salmon (100 g.).....	\$165
Prosciutto (60 g.).....	\$110
Arrachera (150 g.).....	\$160
Vegetable (100 g.).....	\$85
Chicken (125 g.).....	\$100
Goat cheese (40 g.).....	\$40
Avocado (60 g.).....	\$40
Caramelized nut (40 g.).....	\$35

Breakfasts

MACELLERIA
CASA NOSTRA

Enjoy it all
days from
9:00 a.m. to 12:40 p.m.



www.macelleria.com.mx

*The milliliters and weight calculated in raw are approximated.

 Chef's favorites

PIZZAS AL FORNO/SANDWICHES/EXTRAS