

BASSANO

Bassano Trattoria
AUTENTICA CUCINA ITALIANA

ANTIPASTI E INSALATA

- ANTIPASTO CLASSICO (2 OZ)** GF \$510
Sopressata, Coppa, Mortadella, Taleggio, Pecorino,
Provolone, Giardiniera
- INSALATA FLORENTINA** GF, VEG, NUTS \$290
Spinach, Kale, Pecans, Pistachios, Balsamic, Figs,
Goat Cheese
- CAPRESSE** GF, VEG, NUTS \$320
Fresh Mozzarella, Heirloom Tomatoes, Pesto,
Arugula
- PROSCIUTTO E MELONE (1 OZ)** GF, DF \$330
White Balsamic, Arugula
- LASAGNACINI** \$290
Ragu Bolognese, Pasta, Bechamel, Cheese,
Tomato, Calabresse Chili
- BRUSCHETTAS BASSANO** VEG \$270
Cherry Tomatoes, Kalamata Olives, Pickled
Eggplant
- CALAMARI FRITTI (5 OZ)** DF \$310
Calamari, Garlic Aioli, Lemon

GF - GLUTEN FREE | VEG - VEGETARIAN | DF- DAIRY FREE | VE - VEGAN

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.

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PIZZA

Gluten free available

MARGHERITA VEG \$400

Fresh Mozzarella, Basil, Tomato

QUATTRO FROMAGGI VEG

Provolone, Mozzarella, Parmesan, \$405

Gorgonzola, Oregano

PEPPERONI (2.5 oz)

Mozzarella, Tomato \$405

BOSCAIOLA VEG

Mushrooms, Mozzarella, Arugula, \$410

Olive Oil

PARMA (3 oz)

Prosciutto, Mozzarella, Tomato, \$420

Arugula, Parmesan

MONTANARA PICCOLA (1 oz) NUTS

Fried Pizza, Mortadella, Stracciatella, \$410

Pistacchio

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PIATTI PRINCIPALI

BRACIOLE (8 oz)	\$860
Braised Flap Meat, Prosciutto, Pomodoro, Creamy Polenta, Broccoli	
COTOLETTA DI POLLO (8 oz)	\$610
Tomato, Picatta, Organic Greens	
PESCE ALLA GRIGLIA (8 oz) DF	\$770
Catch Of The Day, Gremolata, Sicilian Lemon, Frisse, Garlic, Frégula Sarda	
ZUCCHINE RIPIENE AL FORNO GF, VE, DF, NUTS	
Sun-Dried Tomato, Peppers, Eggplant,	\$420
Almond	

SPECIALITÀ

**Sabato e domenica,
not included in All In**

PESCE AL SALE (21 oz)	\$1,400
(Suggested for two)	
Lemon, Fennel, Picatta Sauce, Broccoli, Garlic, Potato, Parsley	

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PASTA E RISOTTO

CAVATELLI AL GORGONZOLA DOLCE *VEG* \$450

Ricotta, Heavy Cream, Nutmeg, Grappa, Tomato Agrodolce

RAVIOLI ALLA RUCOLA *VEG, NUTS* \$475

Goat Cheese, Arugula Pesto, Sicilian Lemon, Walnuts

PAPPADELLE RIPIENA IN BRODO (2.5 OZ)

Grana Padano, Shrimp, Mussel, Ricota, Parsley, Mint \$455

RIGATONI ALLA VODKA *VEG*

Tomato, Cream, Calabrese Chili, Parmesan \$410

BUCATINI ALLA CARBONARA (2 OZ)

Parmigiano Reggiano, Pecorino Romano, Artisanal \$420

Guanciale, Egg, Pepper

LASAGNA BOLOGNESE

Beef, Pork, Tomato, Basil, Parmesan, Mozzarella \$460

RISOTTO ZUCCA E TARTUFATA *GF, NUTS, VEG*

Chives, Caciocavallo Cheese, Pumpkin Flower, Pepita \$495

PASTA CLASSICO

Pomodoro *GF, VE, DF* \$265

Pesto *GF, VEG, NUTS* \$240

Burro *GF, VEG* \$220

Aglione e Olio *GF, VE, DF* \$220

Bolognese (5 OZ) \$330

*Ask for our pasta selection

*Gluten free pasta available

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DOLCE

CASSATA NAPOLETANA **NUTS** \$330

Hazelnut, Raspberry, Pistachio Ice Cream,
Ricotta Cream, Macerated Fruits

CROSTATA **NUTS** \$330

Butter Pastry, Almond Baked Cream,
Raspberry Coulis

TIRAMISÚ \$330

Mascarpone, Espresso Soaked Savoardis,
Frangelico, Cacao

BUDINO DI CIOCCOLATO **GF** \$340

Gianduja Cream, Chocolate Sponge,
Hazelnut Crumble

DAILY GELATOS \$300

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MENU KIDS

CAESAR SALAD \$160

Lettuce, Parmesan, Croutons, Aderezo
Caesar

PASTE \$220

Pasta: Spaghetti or Penne
Sauce: Tomato, Bolognese or Alfredo

CRISPY CHICKEN \$250

Butter Spaghetti, Broccoli

MAC & CHEESE \$200

Macaroni Pasta, Cheddar Cheese

PIZZA \$220

Pepperoni or Margherita

DESSERTS

NAPOLITAN

Chocolate, Strawberry, Vanilla, Waffer \$200

ALMOND BISCOTTI

Nutella \$180

GELATO

Daily Selection \$180