








Presto





EST. ★★☆☆ 2015

CUCINA ITALIANA



ENTRADA

 Carpaccio de res Finas rebanadas de res rellenas de hongo confitado, láminas de parmesano, tomate cherry, arúgula y reducción de balsámico y trufa.	\$290.00	Aros de calamar Aros de calamar sazonados y fritos, con guarnición de ensalada mixta, aderezo chipotle (🌶️), y salsa marinada reducida en balsámico.	\$235.00
 Carpaccio mixto Finas rebanadas de salmón, pulpo y res acompañado de queso gorgonzola, supremas de naranja, toronja y vinagreta de cítricos.	\$290.00	 Zucchini empanizado Rodajas empanizadas de calabaza, queso mozzarella fresco, tomate fresco, sobre un espejo de salsa de tomate y aceite verde.	\$250.00
 Bruschetta de pan pizza Pan pizza, queso mozzarella fresco, tomate cherry, pesto, salvia y jugo de limón.	\$230.00	 Mejillones arrabiata Mezcla de mejillones negros, salchicha italiana, morrones, cebolla morada, albahaca, perejil, chile seco, salsa de tomate y vino blanco.	\$260.00

ENSALADAS

 Ensalada César Lechuga romana bañada en aderezo Cesar, tomate cherry, queso parmesano y grisines.	\$260.00
Pollo	\$285.00
Camarón	\$315.00
 Ensalada Caprese Tomate bola, queso mozzarella fresco, piñones salteados, Albahaca, aderezado con pesto y reducción de Balsámico.	\$220.00
 Ensalada de Arúgula Arúgula fresca acompañada de pera a la parrilla, láminas de parmesano, tomate cherry, limón amarillo, tierra de cebolla y vinagreta de moras.	\$260.00
 Ensalada de Espinaca Espinaca con vinagreta italiana, cebolla marinada y pepitas tostadas de calabaza.	\$220.00
Camarón	\$295.00


SOPAS

 Sopa Minestrone Prosciutto, queso parmesano y vegetales mixtos.	\$180.00
 Crema de Hongos Acompañada con pasta rellena con queso de cabra y aceite verde.	\$195.00

PASTAS

Linguine a la Puttanesa Salteado al vino blanco, perejil, aceituna kalamata, aceituna verde, alcaparras y albahaca.	\$265.00
Spaguetti a la Bolognesa Salsa bolognesa, carne de res, queso parmesano y perejil. Para compartir	\$270.00 \$320.00
Fettuccine Alfredo Salsa Alfredo hecha al momento exquisitamente sasonada.	\$265.00
Pollo	\$310.00
Camarón	\$345.00
 Penne Arrabiata Preparada con clásica salsa arrabiata, ajo, cebolla y vino blanco.	\$245.00
Camarón	\$320.00
Rigatoni de Mariscos Acompañada de mariscos sazonados con vino blanco, queso parmesano, ajo, cebolla, salsa de tomate y perejil.	\$345.00
 Cannelloni Ratatouille Relleno de vegetales, salsa de tomate, salsa blanca, albahaca fresca y aceite verde.	\$245.00
 Gnicchi con salsa Tres Quesos Salsa de queso parmesano, mozzarella y provolone.	\$285.00
 Ravioles de Espinaca y Ricotta Hechos en casa, bañados con salsa rosa, tomate cherry, lágrimas de parmesano y albahaca fresca.	\$250.00
Lasagna Presto Lasagna tradicional rellena de carne, acompañada con un dúo de salsas de perejil picado y aceite verde. Para compartir.	\$285.00 \$385.00


RISOTTOS

 Risotto de Hongos Cremoso con mantequilla, hongo confitado, queso parmesano y albahaca fresca.	\$275.00
Risotto Poblano Muy cremoso acompañado con polvo de maiz, camarones y calabaza a la parrilla.	\$305.00

ESPECIALIDADES DEL CHEF






Pollo a la Parmesana Empanizado y horneado con queso parmesano y mozzarella fresco, bañado en salsa de tomate, acompañado de spaghetti al pesto, y espárragos gratinados.	\$365.00
Filete Mignong a Hierbas Finas Filete mignon con acelgas, ejotes poblanos, salsa de champiñones y puré de coliflor.	\$495.00
Camarones Scampi Salteados al vino blanco con guarnición de puré de papa, láminas de calabaza y zanahoria.	\$415.00

DE NUESTRO HORNO DE LEÑA

 PIZZA MARGHERITA Queso mozzarella fresco, albahaca fresca y pesto.	GRANDE \$285.00 INDIVIDUAL \$190.00
 PIZZA PEPPERONI Peperoni y queso mozzarella.	GRANDE \$285.00 INDIVIDUAL \$190.00
 PIZZA DE SALCHICHA ITALIANA Salchicha italiana, cebolla morada, morrón y champiñones.	GRANDE \$325.00 INDIVIDUAL \$210.00
PIZZA HAWAHIANA Jamón, piña, queso mozzarella y parmesano.	GRANDE \$285.00 INDIVIDUAL \$190.00
PIZZA DI MANZO Finas rodajas de carne, arugula y queso mozzarella.	GRANDE \$325.00 INDIVIDUAL \$210.00
 PIZZA SALAMI Salami, queso mozzarella y oregano.	GRANDE \$325.00 INDIVIDUAL \$210.00

POSTRES

TIRAMISU	\$180.00
VOLCÁN DE CHOCOLATE	\$230.00
CREME BRULEE DE PLÁTANO	\$180.00
HELADO	\$130.00

 CRUDO  NUECES  PICANTE  VEGETARIANO  CERDO

EL CONSUMO DE PRODUCTOS CRUDOS ES SOBRE SU PROPIO RIESGO
PRECIOS EN PESOS MEXICANOS E INCLUYEN 16% DE IVA



APPETIZERS

<p> Beef Carpaccio Fine beef slices with glazed mushrooms, arugula, parmesan cheese, cherry tomato and balsamic truffle reduction.</p> <p> Mixed Carpaccio Fine salmon slices, octopus & beef, accompanied with gorgonzola cheese and citrus vinaigrette.</p> <p> Bruschetta Pizza bread Pizza bread, mozzarella cheese, cherry tomato and pesto sauce.</p>	<p>\$290.00</p> <p>\$290.00</p> <p>\$230.00</p>	<p>Fried Calamari Seasoned and fried squid rings accompanied with garrison of mixed salad, chipotle dressing (✓), marinated sauce and balsamic reduction.</p> <p> Breaded Zucchini Breaded zucchini slices, mozzarella cheese and tomato, over green oil and tomato sauce.</p> <p> Mussels Arrabbiata Black mussels mixed with italian sausage, peppers, red onion, basil, parsley, chili flakes, sauteed with white wine and tomato sauce.</p>	<p>\$235.00</p> <p>\$250.00</p> <p>\$260.00</p>
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SALADS

<p> Caesar salad Romaie lettuce covered with Caesar dressing, cherry tomato, parmesan cheese and grineses. Chicken breast Shrimp</p> <p> Camprese salad Tomato, mozarella cheese, vasil leaves, sautéed pine nuts, seasoned with pesto and balsamic reduction.</p> <p> Arugula salad Fresh arugula accompanied with grilled pear, parmesan cheese, cherry tomato and lemon, onion ground and mulberry vinaigrette.</p> <p> Spinach salad Spinahc with italian vinaigrette, marinated onion and toasted pumpkin seeds. Shrimp</p>	<p>\$260.00</p> <p>\$285.00</p> <p>\$315.00</p> <p>\$220.00</p> <p>\$260.00</p> <p>\$220.00</p> <p>\$295.00</p>
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SOUPS

<p> Minestrone soup Prosciutto, parmesan cheese and mixed vegetables.</p> <p> Mushrooms creamy soup Accompanied with goat cheese-stuffed pasta, and green oil.</p>	<p>\$180.00</p> <p>\$195.00</p>
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PASTE

<p>Linguine Puttanese Sautéed with white wine, Kalamata olive, vasil, parsley and green olive capers.</p> <p>Spaguetti Bolognese Bolognese sauce, beef, parmesan cheese and parsley. To Share</p> <p>Fettuccine Alfredo With our exquisite homemade Alfredo sauce. Chicken breast Shrimp</p> <p> Penne Arrabbiata Prepared with classic arrabiata sauce, white wine, garlic and onion. Shrimp</p> <p>Seafood Rigatoni Mixed seafood seasoned with white wine, parsley, parmesan cheese, garlic, onion and tomaot saude.</p> <p> Cannelloni Ratatouille Stuffed with vegeables, tomato sauce, white sauce, fresh basil and gren oil.</p> <p> Gnicchi with Three cheese sauce Parmesan, mozarella and provolone cheese sauce.</p> <p> Ravioli spinach and riccotta Homemade and covered with pink sauce, basil, cherry tomato and parmesan flake.</p> <p>Presto Lasagne Traditional lasagne stuffed with meat, parsley and covered with duo of sauces. To Share.</p>	<p>\$265.00</p> <p>\$270.00</p> <p>\$320.00</p> <p>\$265.00</p> <p>\$310.00</p> <p>\$345.00</p> <p>\$245.00</p> <p>\$320.00</p> <p>\$345.00</p> <p>\$245.00</p> <p>\$285.00</p> <p>\$250.00</p> <p>\$285.00</p> <p>\$385.00</p>
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RISOTTOS

<p> Mushroom Risotto Creamy with butter, mushroom confit, parmesan cheese and fresh basil.</p> <p>Risotto Poblano Very creamy accompanied with corn powder, shrimp and grilled pumpkin.</p>	<p>\$275.00</p> <p>\$305.00</p>
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CHEFF SUGGESTIONS

<p>Parmesan chicken Breaded with parmesan and mozarella cheese, tomato sauce, served with spagetti pesto and gratin sparagus.</p> <p>Filet Mignon with Fine herbs Filet mignon, chard, green beans, mushroom sauce and mashed cauliflower.</p> <p>Scampi Shrimp Sautéed shrimp in white wine with mashed potato, pumpkin slices and carrots.</p>	<p>\$365.00</p> <p>\$495.00</p> <p>\$415.00</p>
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FROM THE WOOD OVEN

<p> MARGHERITA PIZZA Mozzarella cheese, fresh basil and pesto.</p> <p> PEPPERONI PIZZA Peperoni and mozarella cheese.</p> <p> ITALIAN SAUSAGE PIZZA Italiansausage, red onion, bell chili and mushroom.</p> <p>HAWAHIAN PIZZA Ham, pineapple, mozarella and parmesan cheese.</p> <p>DI MANZO PIZZA Fine beef slices, mozarella cheese and arugula.</p> <p> SALAMI PIZZA Salami, mozarella cheese and oregano.</p>	<p>LARGE \$285.00 INDIBIDUAL \$190.00</p> <p>LARGE \$285.00 INDIBIDUAL \$190.00</p> <p>LARGE \$325.00 INDIBIDUAL \$210.00</p> <p>LARGE \$285.00 INDIBIDUAL \$190.00</p> <p>LARGE \$325.00 INDIBIDUAL \$210.00</p> <p>LARGE \$325.00 INDIBIDUAL \$210.00</p>
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DESSERTS

TIRAMISU	\$180.00
CHOCOLATE LAVA CAKE	\$230.00
BANANA CREME BRULEE	\$180.00
ICE CREAM	\$130.00

 RAW  NUTS  SPICY  VEGETARIAN  PORK

CONSUMPTION OF RAW PRODUCTS IS UNDER YOUR OWN RISK
PRICE IN MEXICAN PESOS AND INCLUDE 16% VAT