

LO SPLENDIDO

IL RISTORANTE AT PALMILLA DUNES

LOS CABOS, MX

IL PANE

SPLENDIDO BREAD 1-4 / 4-8

BRICK OVEN BAKED BREAD, EVOO grissini, roasted garlic in olive oil, balsamico

GLI ANTIPASTI

La INSALATA

Mixed greens, arugula, heirloom baby tomatoes, parmigiano Reggiano, secret splendido dressing

La CESARE

Roman lettuce served with a garlic creamy Caesar dressing
5-minute poached egg, crispy bacon, focaccia croutons
parmigiano Reggiano

La BURRATA

Burrata, heirloom tomatoes, Todos Santos strawberries, Basil

ARANCINI

Black garlic aioli, mushrooms and Truffle Oil / per piece

ZUPPA FREDDA

Honeydew Gazpacho, fresh mozzarella

Prosciutto, EVOO, cucumbe

CARPACCERIA

CARPACCIO di MANZO

Black olive tapenade, capers, horseradish aioli, parmigiano, mix greens

TONNO

Bluefin Tuna carpaccio, capers, taggiasche olives, basil tomatoes, lemon, EVOO

PERA

Thinly sliced pear, pecorino romano, organic honey, crispy walnuts, lemon dressing

PIZZAS ROMAN STYLE / Thin & Crispy

MARGHERITA

Tomato, mozzarella, basil, and extra virgin olive oil

The most iconic pizza from Naples and a true symbol of Italian cuisine

PEAR & GORGONZOLA

White sauce, pear slices, gorgonzola cheese, walnuts
balsamic reduction

A classic combination in Lombardy and Piedmont, where Gorgonzola cheese originates

BOSCAIOLA

Salsiccia, funghi e tartufo

Evokes the woods/forest, traditional rural life, simple but hearty food suited to people foraging

PROSCIUTTO

Arugula, prosciutto, parmigiano and cherry tomatoes

An Italian classic full of flavor

Prices quoted in Mexican pesos include 16% VAT / Tip is not included



FRESH & DRY PASTA

SPAGHETTI

Carbonara, guanciale, egg yolk, olive oil, black pepper pecorino, Parmesan cheese

LINGUINI FRUTTI DI MARE

Fresh Catch, Scallops, Shrimp, Octopus, Seafood white wine, EVOO, fresh basil poached cherry tomatoes

TAGLIATELLE

Lamb ragù, aged pecorino

ORECCHIETTE

Broccoli puree, EVOO, garlic, anchovies, broccoli spicy peperoncino

SPLENDIDO'S SIGNATURE

CRISPY RAVIOLO

Wagyu ragu, ricotta, pomodoro sauce

RIGATONI

Traditional Guanciale Amatriciana sauce, pecorino romano, authentic flavors

FUSILLI

Rosy's vodka sauce, sauce with salmon, smoked salmon Parmesan cheese

CASARECCE

Truffle purée, mushrooms, Italian sausage, garlic, and peperoncino

POLPETTE AL SUGO

Wagyu Ragu Meatballs, fontina gratin, pomodoro sauce

GRILLA

SALMONE 180g, *Pepper & herb crusted Salmon piccata sauce, baby arugula*

GAMBERI, *Grilled jumbo shrimp, basil risotto Parmigiano Reggiano, chili oil, crispy leeks*

PESCE FRESCO, *Fresh Catch 180g, Martini sauce potato mille-feuille, sautéed spinach*

IL POLLO 150g, *Chicken Parmigiana, herbal crust mixed greens salad, Parmesan cheese, grilled lemon*

TAGLIATA, Rib Eye 450g, *Sautéed vegetables, truffle mashed potato puree Add: Grilled Shrimp 250g*

OSSOBUCO 220g, *Braised ossobuco served with saffron risotto, asparagus, gremolata*

Filet Mignon 6oz/180g, *mille feuille, eggplant puree 3 pepper sauce. Add: Jumbo Shrimp 250g \$650*

LA MELANZANA VEGETARIANA, *Roasted and crispy breaded eggplant, served with arrabbiata sauce, arugula Parmigiano Romano cheese*

SIDES /

Mashed Potato with truffle oil

Brussel sprouts, horseradish aioli, fine herbs crumble
Parmigiano

Charred Brocoli

Ricotta chesse, lemon zest, peperonata

Additional sides: Cheese, Anchovies, Truffle Oil