desde 2008

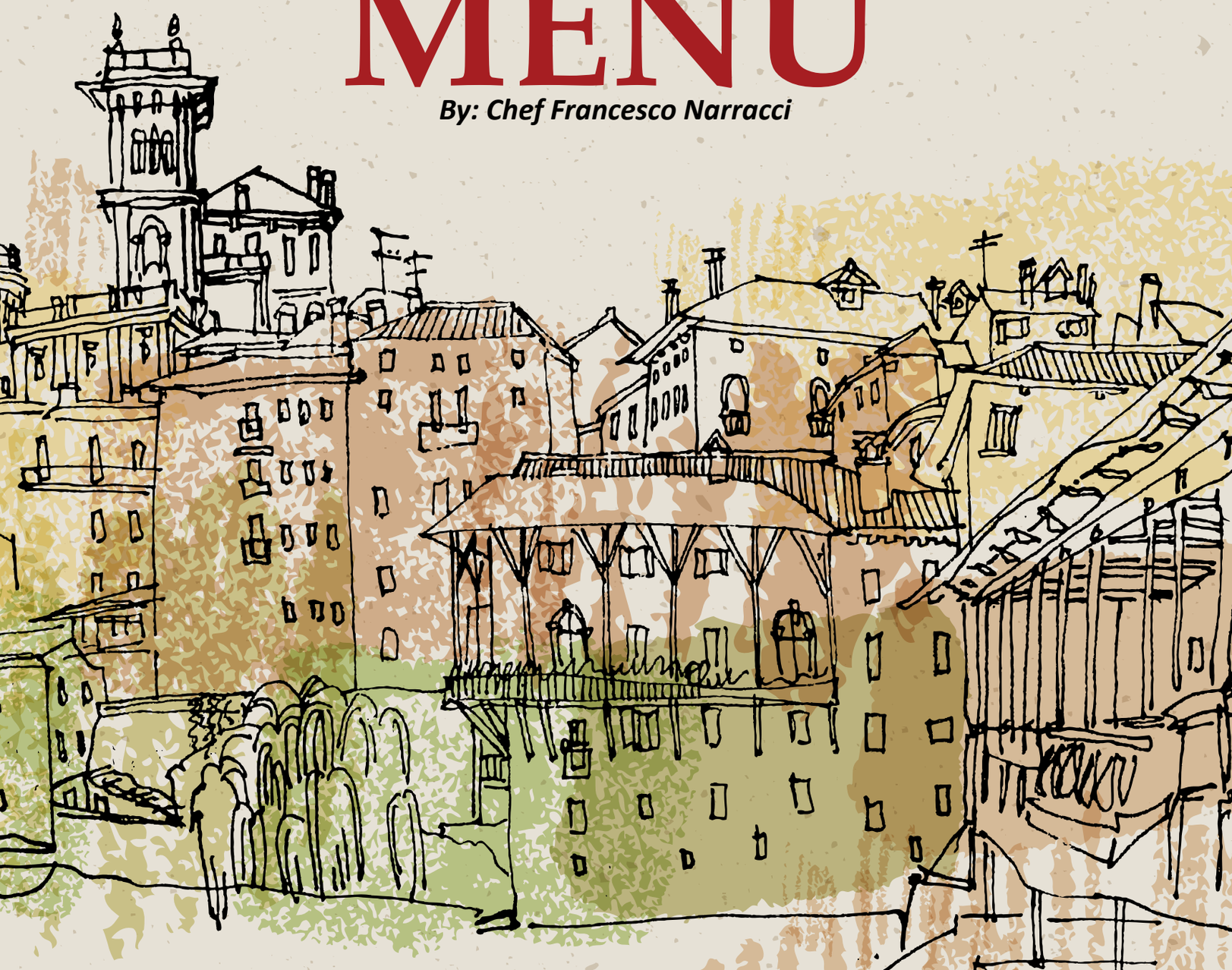
since 2008

LA QUINTA DI FRANCESCO

RISTORANTE ITALIANO BAR & PIZZERIA

MENU

By: Chef Francesco Narracci



ANTIPASTI / ENTRADAS */APPETIZER*

BRUSCHETTA CLASSICA *(6 piezas)* **$160**
Pan dorado con tomate y aceite de olivo.
Homemade toast bread with tomato and olive oil.

ANTIPASTO ITALIANO *(160gr)* **$300**
Variedad de quesos y carnes frías.
Different kind of cheese and Italian cold cuts.

PROSCIUTTO MELONE E MOZZARELLA *(180gr)* **$280**
Jamón serrano, melón y mozzarella.
Prosciutto, cantaloupe melon and mozzarella cheese.

GAMBERI ZIA ROSA *(120gr)* **$260**
Camarón cocktelero en salsa rosada.
Shrimp cocktail with pink sauce.

CALAMARI FRITTI *(140gr)* **$210**
Calamares fritos.
Fried squid.

FUNGHI TRIFOLATI *(140gr)* **$170**
Hongos champiñones en salsa al vino blanco.
Champignon mushroom in a white wine sauce.

SPINACI CON BURRO E PARMIGIANO *(130gr)* **$170**
Espinaca con mantequilla y parmesano.
Spinach with butter and parmesan cheese.

SALMONE MANDORLATO *(100gr)* **$250**
Medallones de salmón con almendra al vino blanco.
Salmon slice filet with almond in a white wine sauce.

TARTARA DI TONNO *(180gr)* **$260**
Atún, alcaparras, pepinillo y aceituna verde.
Tuna, capers, cucumber and green olives.

INSALATE / ENSALADAS */SALADS*

INSALATA MISTA *(120gr)* **$165**
Variedad de lechuga, tomate, pepino y cebolla.
Mixed salad, tomato, cucumber and onions.

INSALATA CAPRESE *(150gr)* **$185**
Tomate, mozzarella, albahaca y aceite de olivo.
Tomato, mozzarella cheese, basil and olive oil.

INSALATA GRECA *(140gr)* **$185**
Lechuga, pepino, cebolla, queso feta y aceitunas negras.
Lettuce, cucumber, onions, feta cheese and black olives.

INSALATA QUINTA *(140gr)* **$185**
Lechuga, manzana, nuez y queso de cabra.
Lettuce, apple, walnuts and goat cheese.

INSALATA DEL CAMPO *(160gr)* **$190**
Lechuga, pechuga de pollo y tomate.
Lettuce, tomato and chicken breast.

INSALATA MARINAIO *(160gr)* **$180**
Lechuga, atún, cebolla, alcaparras y tomate.
Lettuce, tuna, red onions, tomato and capers.

INSALATA LIGHT *(160gr)* **$180**
Lechuga, tomate, alcachofas, aceituna negra, jitomate seco, champiñón y queso.
Lettuce, tomato, artichokes, black olives, sundried tomato, mushrooms and cheese.

INSALATA CARNIVORA (MEAT LOVERS) *(160gr)* **$210**
Lechuga, tomate, carnes frías y queso.
Lettuce, tomato, Italian cold cut and cheese.

INSALATA DELIZIOSA *(140gr)* **$180**
Lechuga, jitomate, pepino, champiñones, zanahoria y aceitunas negras.
Lettuce, tomato, cucumber ,mushroom, carrot and black olives.

INSALATA CESARE *(120gr)* **$165**

INSALATA CALORICA *(140gr)* **$195**
Lechuga, espinaca, queso de cabra, nuez, tocino ahumado.
Servido con aderezo balsamico
Lettuce, spinach, goat cheese, walnuts and smoked bacon.
Served with balsamic dressing.

CARPACCIO

CARPACCIO DE LA CASA *(100gr)* **$200**
Rebanadas de carne con arugula, cebolla morada, alcaparras y parmesano con aderezo de limón.
Fine beef slices with arugula, red onions, capers and shaved parmesan cheese, with lemon dressing.

CARPACCIO DE POLIPO *(100gr)* **$220**
Rebanadas de pulpo, arugula y tomate cherry con aderezo de limón.
Fine octopus slices with arugula and cherry tomato with lemon dressing.

CARPACCIO MEDITERRANEO *(100gr)* **$220**
Rebanadas de atún con cebolla morada, alcaparras y tomate cherry con aderezo de limón.
Fine slices of tuna with red onions, capers and cherry tomato with lemon dressing.

CARPACCIO BETABEL *(100gr)* **$180**
Betabel, queso de cabra, nuez y aderezo de yogurt
Root beet, goat cheese, walnut and yogurt dressing

MINESTRE / SOPAS */SOUP*

MINESTRONE *(150gr)* **$170**
Variedad de verduras y pasta.
Mixed vegetables with pasta.

PASTA E FAGIOLI *(150gr)* **$170**
Pasta corta con frijoles.
Pasta with beans.

PASTAS

SPAGHETTI BOLOGNESE *(250gr)* **$250**
En salsa boloñesa.
With meat sauce.

SPAGHETTI POMODORO E BASILICO *(250gr)* **$220**
Spaghetti con salsa de tomate y albahaca
Spaghetti with basil and marinara sauce.

SPAGHETTI AI FRUTTI DI MARE *(300gr)* **$340**
Spaghetti con mariscos y salsa de tomate fresco
Spaghetti with seafood and fresh tomato sauce.

SPAGHETTI CARBONARA *(250gr)* **$260**
Spaghetti con tocino en salsa carbonara
Spaghetti with carbonara sauce.

RIGATONI QUATTRO FORMAGGI *(250gr)* **$250**
Salsa de crema con variedad de quesos.
Alfredo sauce with different kind of cheese.

RIGATONI AURORA *(250gr)* **$250**
Con jamón, champiñon, salsa de tomate y crema
With ham, mushrooms in a cream tomato sauce.

RIGATONI VODKA *(250gr)* **$250**
Con tomate cherry, vodka, albahaca, crema y salsa de tomate.
With vodka, cherry tomato, basil, cream and tomato sauce.

RIGATONI QUINTA *(250gr)* **$250**
Con pollo, brócoli, hongos y tomate cherry.
With chicken, brocoli, mushroom and cherry tomato.

PASTAS

SPAGHETTI PUTTANESCA *(250gr)* **$250**
Spaghetti con anchoas, alcaparras, aceitunas en salsa de tomate.
Spaguetti with anchovies capers, black and green olives in a tomate sauce.

FETTUCCINI ALFREDO *(220gr)* **$220**
Fettuccini en salsa de crema y parmesano.
Fettuccini with Alfredo sauce.

FETTUCCINI CON BROCOLI / POLLO *(250gr)* **$240**
Fettucini en salsa de crema, parmesano, brócoli o pollo.
Fettuccini Alfredo sauce with brocoli or chicken.

FETTUCCINI ALFREDO CON GAMBERI *(250gr)* **$270**
Fettuccini en salsa Alfredo con camarón.
Fettuccini in Alfredo sauce with shrimp.

FETTUCCINI FUME *(250gr)* **$280**
Con salmón ahumado y nuez en salsa de crema.
Fettuccini with smoked salmon walnuts in a cream sauce.

GNOCCHI SORRENTINA *(200gr)* **$250**
Con salsa de tomate queso mozzarella y óregano.
With tomato sauce mozzarella cheese and oregano.

GNOCCHI BOLOGNESE *(200gr)* **$250**
Con salsa boloñesa.
With meat sauce.

GNOCCHI 4 FORMAGGI *(200gr)* **$250**
Con 4 quesos.
With 4 cheese.

RAVIOLI FLO *(250gr)* **$260**
Rellenos de carne con jamón y espinaca en salsa de crema.
Meat Ravioli with ham spinach in a cream sauce.

RIGATONI AL FORNO *(250gr)* **$250**
Con salchicha italiana, champignon, salsa de tomate, crema y mozzarela gratinado.
With italian sausage, mushrooms, baked mozzarela cheese in tomato cream sauce.

RIGATONI ORTOLANA *(250gr)* **$240**
Con verdura y crema.
With a vegetable in a cream sauce.

PENNE AMATRICIANA *(250gr)* **$250**
Salsa de tomate, tocino, cebolla y chile de árbol.
Tomato sauce, beacon, onions and red cush pepper.

PENNE ARRABBIATA *(200gr)* **$230**
Salsa de tomate, perejil, ajo y chile de árbol.
Tomato sauce, parsley, garlic and red crush pepper.

PENNE BOSCAIOLA *(250gr)* **$240**
Champignon, jamón en salsa aurora.
Mushroom, ham in a pink sauce.

RAVIOLI GIUSEPPE VERDI *(250gr)* **$250**
Rellenos de ricotta y espinaca con champiñones en salsa de tomate.
Ricotta and spinach ravioli with mushrooms in a tomato sauce.

LASAGNA *(350gr)* **$270**
Pasta al horno con salsa boloñesa y queso mozzarella.
Homemade lasagna with meat sauce and mozzarella cheese.

RISOTTI

RISOTTO AL FORMMAGGI *(250gr)* **$310**
Arroz italiano con variedad de quesos y crema.
Italian rice with different kind of cheese and cream.

RISOTTO VERDE *(250gr)* **$310**
Arroz italiano con queso brie, espinaca y tocino en salsa de crema.
Italian rice with cheese brie spinach bacon in a cream sauce.

RISOTTO FUNGHI SALSICCIA *(250gr)* **$310**
Arroz italiano con champiñones y salchicha italiana.
Italian rice with mushrooms and Italian sausage.

RISOTTO PESCATORA *(300gr)* **$350**
Arroz italiano con variedad de mariscos.
Italian rice with seafood.

PESCE / PESCADO /FISH

Los platos de mariscos son acompañados con ensaladas de la casa.
Our fish courses are served with house salad.

SALMONE VERDE *(160gr)* **$360**
Filete de salmón con vino blanco y pistache.
Salmon filet with white wine sauce and pistacho.

FRITTO MISTO AL `ORTOLANA *(180gr)* **$360**
Calamares y camarón fritos con verduras.
Shrimp and fried calamari with vegetable.

FILETTO DI PESCE AL FORNO *(200gr)* **$280**
Filete de pescado al horno.
Baked fish filet (MAHI MAHI)

PESCE AL CARTOCCIO *(300gr)* **$360**
Filete de pescado al cartoccio.
Fish filet al cartoccio.

GAMBERI A LA DIAVOLA / FORNO *(200gr)* **$360**
Camarones ala diabla o con ajo.
Shrimp with tomato sauce red crush pepper or baked.

GAMBERI AL AGLIO O GRIGLIA *(200gr)* **$360**
Camarones a la parrilla con ajo.
Shrimp to the grill or with garlic.

CARNE / MEAT

Los platos de carne se acompañan de verduras del día.
Our meat - courses are served with vegetable of the day.

POLLO MARSALA *(300gr)* **$320**
Pechuga de pollo con champiñones y marsala.
Chicken breast with mushrooms in a marsala sauce.

POLLO LIMONE *(200gr)* **$320**
Pechuga de pollo con aderezo de limón.
Chicken breast with lemon dressing.

POLLO A LA PARMIGIANA *(250gr)* **$340**
Pechuga de pollo con jamón, berenjena, salsa de tomate y mozzarella.
Chicken breast, ham, eggplant, tomato sauce and mozzarella.

TAGLIATA DI MANZO *(200gr)* **$380**
Filete de res rebanado con arugula y queso parmesano rallado.
Beef fillet slices with arugula salad and shaved parmesan cheese.

FILETTO DI MANZO ALLA GRIGLIA *(200gr)* **$360**
Filete de res a la parrilla.
Grilled beef filet mignon.

FILETTO AL 3 PEPI *(200gr)* **$380**
Filete de res en salsa de tres pimientas.
Beef filet mignon with 3 pepper, in a red wine sauce.

BISTECCA ALLA GRIGLIA *(350gr)* **$590**
Corte fino de res a la parrilla (Rib Eye).
Grilled rib eye steak.

SCALOPPINE A PIACERE *(200gr)* **$320**
Medallones de carne en diferentes salsas.
Scaloppina picata with a choice of sauce.

SALSAS:
AL LIMONE Salsa de limón / *lemon sauce.*
AL VINO BIANCO Vino blanco / *white wine sauce.*
AL FUNGHI Con champiñon / *with mushroom.*
AL MARSALA Con marsala / *with marsala sauce.*
PIZZAIOLA Salsa de tomate, aceitunas negras, alcaparras y orégano / *tomato sauce, black olives, capern and oregano.*

PIZZA

	Mediana (28 cm)	Grande (38 cm)
RITA Salsa de tomate y mozzarella. *Tomato sauce and mozzarella chesse.*	$220	$440
CAPRICCIOSA Salsa de tomate, mozzarella, jamón, champiñon y aceituna negra. *Tomato sauce, mozzarella, ham, mushrooms and black olives.*	$240	$480
DIAVOLA Salsa de tomate, mozzarella,salami y chile de árbol. *Tomato sauce, mozzarella, salami, and red crush pepper.*	$240	$480
4 STAGIONI Salsa de tomate, mozzarella, jamón, champiñon, alcachofas y aceitunas negras. *Tomato sauce, mozzarella, ham, mushrooms, artichokes and black olives.*	$250	$500
HAWAII Salsa de tomate, mozzarella, jamón y piña. *Tomato sauce, mozzarella, ham and pineapple.*	$230	$460
TRICOLORE Mozzarella, arugula y jamón serrano. *Mozzarella, arugula and prosciutto.*	$270	$540
AMORE MIO Salsa de tomate, mozzarella, tocino, chorizo y jamón. *Tomato sauce, mozzarella, ham, bacon and chorizo.*	$240	$480
CASA Mozzarella, tomate fresco, arugula y jamón serrano. *Mozzarella, fresh tomato, arugula and prosciutto.*	$270	$540
TONNARA Salsa de tomate, mozzarella, atún y alcaparras. *Tomato sauce, mozzarella, tuna and capers.*	$240	$480
DON TOMMASO Mozzarella, salsa de tomate y verdura mixta. *Mozzarella, tomato sauce and vegetable.*	$250	$500
IL ROLLO Mozzarella, salsa de tomate, jamón, pepperoni y espinacas. *Stuffed roll pizza w/ mozzarela, tomato sauce, ham, pepperoni and spinach.*	$240	$480
PRINCIPESSA Salsa de tomate, mozzarella, jamón serrano y crema. *Tomato sauce, mozzarella, prosciutto and cream.*	$270	$540
AL FORMAGGI Mozzarella y variedades de quesos. *Mozzarella, and different kind of cheese.*	$250	$500
MAMMA MIA Salsa de tomate, mozzarella, carpaccio de res, arugula, queso parmesano y aderezo de limón. *Tomato sauce, mozzarella, beef carpaccio, arugula, shaved parmesan cheese and lemon dressing.*	$270	$540
LIMONE Mozzarella, lechuga, jamón serrano y aderezo de limón. *Mozzarella, lettuce, prosciutto and lemon dressing.*	$270	$540

	Mediana (28 cm)	Grande (38 cm)
PEPPERONI Salsa de tomate, mozzarella y pepperoni. *Tomato sauce, mozzarella and pepperoni.*	$230	$460
SAPORITA Salsa de tomate, mozzarella, salchicha italiana, champiñón y cebolla. *Tomato sauce, mozzarella, italian sausage, mushroom and onions.*	$240	$480
BISMACK Salsa de tomate mozzarella, huevos estrellados. *Tomato sauce, mozzarella, over easy eggs.*	$230	$460
VIA MARE Salsa de tomate, mozzarella, carpaccio de pulpo y ajo. *Tomato sauce, mozzarella, octopus carpaccio and garlic.*	$270	$540
MONOPOLI Salsa de tomate, mozzarella, salchicha italiana, pimiento morrón, cebolla, champiñones y aceitunas negras. *Tomato sauce, mozzarella, italian sausage, green pepper, onion, mushrooms and black olives.*	$250	$500
AFFUMICATA Mozzarella, provolone salmón ahumado y arugula. *Mozzarella, smoked provolone cheese smoked salmon and arugula.*	$270	$540
VULCANO Doble pizza rellena con mozzarella pepperoni, jamón y tocino. *Stuffed pizza with mozzarella cheese, pepperoni, ham and bacon.*	$330	$660
SILVIA Mozzarella, manzana verde y nuez. *Mozzarella, green apple and waldnuts.*	$230	$460
ROMANA Salsa de tomate, mozzarella, anchoas y alcaparras. *Tomato sauce, mozzarella, anchovies and capers.*	$240	$480
BUGIARDA Mozzarella fresca, jitomate fresco y jamón serrano. *Fresh mozzarella, fresh tomato and prosciutto.*	$270	$540

CALZONE (Turned overs) Salsa de tomate, mozzarella y jamón. *Tomato sauce, mozzarella and ham.*	*300gr*	$230
STROMBOLI (Turned overs) Salsa de tomate, mozzarella, jamón y pepperoni. *Tomato sauce, mozzarella, ham and pepperoni.*	*300gr*	$240

INGREDIENTE EXTRA
Ingredients:

Pollo | Verduras *Chicken | Vegetables*	$40	$80
Camarones | Jamón serrano *Shrimp | Prosciutto*	$60	$90

POSTRE / DESSERT

TIRAMISU	*100gr*	$140
GELATO	*2 bolas*	$140
CANNOLI	*1 pz*	$140
CRESPELLE C/ NUTELLA	*2pz*	$140
PANNACOTTA	*1 pz*	$140

MARTES CERRADO - TUESDAY CLOSED

Se aceptan tarjetas de crédito y débito gracias... VISA - Mastercard
We accept credit and debit cards thanks... VISA - Mastercard

Los precios incluyen I.V.A
Las propinas son voluntarias, no son obligatorias