

## MENÙ A LA CARTE

### ANTIPASTI

#### **Mozzarella di Mona Lisa**

Traditional homemade recipe.

#### **GF Pettola di Mozzarella**

Mozzarella roll stuffed with prosciutto, cherry tomatoes served with eggplant tartar.  
\$17.

#### **Nostra Burrata**

Our version of a homemade burrata with pesto and tomatoe.  
\$ 18.

#### **V Affumicata**

Smoked mozzarella balls in filo dough with porcini mushrooms and truffle caviar.  
\$18.

#### **GF Carpaccio di Manzo**

Classic Sonora beef carpaccio with arugula, parmiggiano and black olive powder.  
\$14.

#### **Calamari Fritti**

Fried squid and zucchini with Pecorino Tuscan cheese served with chef's dips.  
\$14.

#### **GF Zuppetta di Frutti di Mare**

Variety of sea food from the Baja, served with lemon grass cream.  
\$16.



#### **GF Tartar di Salmone**

Alaska marinated salmon tartare with shallots and lemon moussline.  
\$18.



#### **Polipo e Patate**

Breased octopus, potatoes and green beans, and lemon with pesto and mullet bottarga.  
\$16.

#### **GF Cappesante**

Seared scallops with sautéed spinach and oysters sour cream and truffle caviar.  
\$22.

### INSALATE

#### **GF Rucola**

Organic arugula, caramelized nuts, prosciutto di Parma and goat cheese.  
\$12.



#### **GF Gorgonzola e Miele**

Mixed organic springs with gorgonzola cheese, pears, cranberries and honey champagne vinegar.  
\$13.

## MENÙ DEGUSTAZIONE

### THREE COURSE PRIX FIXE

per person \$52.

Antipasto  
Pasta, Fish or Meat  
Dessert.  
Tartufo nero (8 gr)  
add \$32.

Wine pairing  
add \$36.

### SIX COURSE CHEF'S TASTING MENU

Per person \$72.

Every menu is designed around seasonal ingredients, our signature dishes and your preferences.

Wine pairing  
add \$50.

## ABOUT US

### Dear Customer,

Thank you for choosing Sunset Da Mona Lisa considered the 5th coolest restaurant in the world by the International New York Times.

The story of Sunset Da Mona Lisa, began in 1984 when Giorgio Battaglia of Florence, Italy brought his new bride, Cristina Bremer Rodriguez, niece of interim Mexican president Abelardo Rodriguez, to Los Cabos. They fell in love with the beauty of the area and together opened in 1991 Ristorante Da Giorgio in its present location and it quickly reached its esteemed reputation due to the unique natural surroundings, making it one of the notable landmarks of Los Cabos.

After, hurricane Juliette hit in 2001 and completely destroyed the huge palapa, a group of Italians passionate about food moved to Los Cabos in 2004, restructured and commenced operations of the restaurant with a talented Chef and a Manager trained in Michelin star rated European Restaurants.

Major events are held at this location every year with dining guests ranging

Paolo Della Corte **Executive Chef**

# PASTA E RISOTTO

## Spaghetti alle Vongole

Fresh spaghetti with white clams, zucchini and mullet bottarga.  
\$22

## Ⓥ Fettucine ai Funghi

Homemade pasta and porcini mushroom ragú with white truffle oil.  
\$18

## ⓊⓋ Risotto del giorno

Ask to your server about the special (carnaroli) risotto of the day.  
\$19

## Gnocchi al Salmone e Broccoli

Homemade gnocchi with diced Alaskan salmon, organic broccoli and dill ragú scented with lemon.  
\$16

## Ravioli alla Genovese

Handmade ravioli stuffed with confit lamb, ricotta cheese and onion sauce.  
\$17



## Paccheri polipo

Traditional Napolitano Pasta, with Octopus a la Puttanesca.  
\$18

# TARTUFO NERO

*Season Black Truffle.*

## Ⓥ Tagliatelle

Homemade pasta sautéed with 24 month aged Parmiggiano cheese.  
4g. \$36      8g. \$59

# PESCE

## ⓊⓋ Tonno Campari e Mirtilli

Seared Sea of Cortez tuna with caramelized endive and cranberry flavored with Campari.  
\$24.



## ⓊⓋ Octopus & Porcini

Grilled octopus with porcini mushrooms, vegetables fresh chips and black truffle.  
\$27.



## ⓊⓋ Salmone all' aceto

Braised Alaskan Salmon with broccoli puree, fennel confit and lemon grass foam.  
\$29.

## ⓊⓋ Branzino

Local sea bass, peas pure and clams sauce white wine.  
\$32.

# CARNE



## ⓊⓋ Stinco D' Agnello all'Italiana

Lamb shank confit (cooked for 18 hours) with fondant potatoes, spinach and lavender baked apricot.  
\$32.

## ⓊⓋ Pollo Organico Farcito

Truffle flavored organic chicken stuffed with "porcini" mushrooms, artichoke cream and sweet potato chips.  
\$24.



## ⓊⓋ Maiale Friarelli

Table side lava rock cooked korobuta pork chop served with friarelli herbs from Napoli.  
\$27.



## ⓊⓋ Filetto di Manzo alla Pietra Lavica

Table side lava rock cooked Sonora Beef tenderloin with potatoe cake and vegetables.  
\$31.

