



# PAROLE

COASTAL ITALIAN CUISINE

by grupo  
rosanegra

CDMX POLANCO



## RUSTIC ITALIAN CHARM

Experience an Italian dream with romantic décor, cozy spaces, and live entertainment that will amaze you during your visit. Parole nights are filled with unforgettable moments, making it an incredible choice in the nightlife scene.

PASSION FOR FLAVORS



# menu 01

## FIRST COURSE

*to choose*

### **SHRIMP AND MOZZARELLA RAVIOLI**

Basil and mozzarella · arrabiata sauce · Sicilian lemon zest

### **MUSSELS IN WHITE WINE**

Sicilian lemon · tomato · red and green bell peppers

### **PAROLE SALAD**

Spinach · aromatic herbs · olives · peppers · goat cheese · balsamic reduction

## SECOND COURSE

*to choose*

### **WAGYU MEATBALL**

Neapolitan sauce · ricotta cheese

### **SPICY VODKA RIGATONI**

Spicy pomodoro sauce · vodka · cream · basil

### **TRUFFLED MUSHROOM RISOTTO**

Mushrooms (porcini · morel · shimeji · enoki) · Parmigiano cheese · truffle oil

## DESSERT

*to choose*

### **CHOCOLATE COULANT**

Chocolate lava cake · served tableside

### **PANNA COTTA**

Natural vanilla dessert · red berries · raspberry gel · cocoa crumble

### **HELADO ARTESANAL ITALIANO**

Vanilla · Chocolate · Dulce de Leche

## \$900 PESOS

**Tax included, 15% gratuity not included**



# menu 02

## FIRST COURSE

*to choose*

### **BEEF TARTARE**

Chives · truffle aioli · truffle oil · whole-grain mustard · artisanal country bread

### **SEA BASS CARPACCIO**

Fennel · citrus dressing with olive oil and Dijon mustard

### **CAESAR SALAD**

Spinach · aromatic herbs · olives · peppers · goat cheese · balsamic reduction

## SECOND COURSE

*to choose*

### **SEAFOOD RISOTTO**

Shrimp · salmon · squid · mussel · tuna · Grana Padano cheese

### **RUFFLE CARBONARA FETTUCCHINE**

Saffron fettuccine · pancetta · Grana Padano cheese · black truffle oil · black peppe

### **SALMON**

Cauliflower purée · brown butter capers · cancha · 270 g

## DESSERT

*to choose*

### **CHOCOLATE COULANT**

Chocolate lava cake · served tableside

### **ALMOND CAKE**

Salted caramel · toasted almonds · orange and Amaretto-infused crème anglaise

### **HELADO ARTESANAL ITALIANO**

Vanilla · Chocolate · Dulce de Leche

**\$1,200 PESOS**

**Tax included, 15% gratuity not included**



# menu 03

## FIRST COURSE

*to choose*

### **BEEF CARPACCIO**

Artichoke heart · Grana Padano cheese grated tableside · anchovy aioli and pesto · 120 g

### **PEAR AND GORGONZOLA**

Radicchio mix · baby spinach frisée lettuce · pear · gorgonzola cheese caramelized walnut · roasted peach emulsion · croutons

### **BURRATA WITH FOUR TOMATOES**

Fresh cherry tomato · heirloom tomato dehydrated and roasted · cherry tomato compote · basil

## SECOND COURSE

*to choose*

### **GRILLED OCTOPUS**

Pea purée · bell pepper · tomato · olive oil · 300 g

### **NAPOLITAN-STYLE LASAGNA**

Homemade · meat ragù · pomodoro sauce mozzarella and Grana Padano cheese

### **ORZO PASTA WITH SHRIMP**

Shrimp bisque with tomato sauce and white wine

## DESSERT

*to choose*

### **PANNA COTTA**

Natural vanilla dessert · red berries · raspberry gel · cocoa crumble

### **MASCARPONE TIRAMISU**

Traditional, served tableside

### **HELADO ARTESANAL ITALIANO**

Vanilla · Chocolate · Dulce de Leche

**\$1,400 peso s**

**Tax included, 15% gratuity not included**



# TERMS AND CONDITIONS OF BOOKING

Prices include taxes , **15%** gratuity

Dishes included in the menu can be substituted for vegetarian, vegan, gluten-free, and lactose-free options upon request from any guest with allergies or intolerances. | Table setup will be arranged at the client's request, with a maximum of 12 people per table. | The restaurant's furniture and décor cannot be altered. Screens, microphones, or lighting that change the restaurant's ambiance are not allowed. | Any request for decorative materials must be reviewed in advance. | As a company policy, we do not allow corkage. For **BUYOUT** events, it is necessary to consult the sales executive for availability and rates.

## PAYMENT:

To confirm the reservation, a **50%** deposit is required. | Payment methods include cash, credit card at the location, bank transfer, or PayPal. | If additional guests arrive beyond the contracted number, they will be charged at menu prices.

No refunds or reimbursements will be issued for no-shows or for dishes and/or beverages not consumed. The remaining **50%** balance must be paid 48 hours prior to the event date, along with the final confirmation of the guest count. Any additional charges will be settled at the end of the event. | Any cancellation or date change made less than 4 days in advance will result in the forfeiture of the deposit.

GRUPO  
ROSANEGRA

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