



PAROLE

COASTAL ITALIAN CUISINE

BY GRUPO ROSANEGRA

CDMX-POLANCO



RUSTIC ITALIAN CHARM

Live an Italian dream with romantic decor, cozy spaces and live happenings that will surprise you during your visit. Parole's nights are full of great moments, making it an amazing option in the nightlife scene.

PASSION FOR FLAVORS



MENU 01

FIRST COURSE

to choose

ROASTED TOMATO SOUP

Basil · goat cheese, pesto

MUSSELS WITH WHITE WINE

Tomato Sicilian lemon red and green bell peppers

PAROLE SALAD

Spinach · ne herbs · olives bell peppers · goat cheese balsamic reduction

SECOND COURSE

to choose

TRUFFLED MUSHROOM RISOTTO

Porcini · morilla · shimeji and enoki mushrooms · parmigiano cheese · true oil

WAGYU MEATBALL

Neapolitan sauce ricotta cheese

GRILLED FISH FILLET IN CHASSEUR SAUCE

Catch of the day · organic baby vegetables · kalamata olives · green olives

DESSERT

to choose

PANNA COTTA

Natural vanilla , berries raspberry jelly , cacao powder

CHOCOLATE AND HAZELNUT CAKE

With chocolate ganache and caramelized nuts · Frangelico true caramel ring

ITALIAN ARTISANAL GELATO

Assorted flavours

\$900 MXN

Tax included, 15% gratuity not included



MENU 02

FIRST COURSE

to choose

NEAPOLITAN STYLE EGGPLANT

Au gratin with Neapolitan sauce
parmigiano & mozzarella cheese
pesto

SEABASS CARPACCIO

Cherry tomato mix capers Sicilian
lemon citrus vinaigrette olive oil
arugula

CAPRESE SALAD

Italian mozzarella cheese · cherry
tomato mix · fresh basil · pesto
olive oil · balsamic glaze

SECOND COURSE

to choose

TRUFFLED MUSHROOM RISOTTO

Porcini morilla shimeji and enoki
mushrooms parmigiano cheese
true oil

GNOCCHI GORGONZOLA

Potato gnocchi · creamy gorgonzola
cheese sauce · true oil · parmigiano
cheese

SALMON

Cauliower puree · hazelnut butter ·
capers · cancha

DESSERT

to choose

FIG CHEESECAKE

Ricotta cheesecake roasted
compote toasted almonds
balsamic honey

AMALFI LEMON CAKE

Sicilian lemon pie ricotta cheese
cream lling pistachio powder

CHOCOLATE AND HAZELNUT CAKE

With chocolate ganache and
caramelized nuts Frangelico true
caramel ring

\$1,100 MXN

Tax included, 15% gratuity not
included



MENU 03

FIRST COURSE

To choose

CATCH OF THE DAY TARTARE

Sicilian lemon , capers avocado,
olive oil , arugula

PEAR AND GORGONZOLA SALAD

Radicchio mix , baby spinach , frissè
lettuce pear , gorgonzola cheese ,
caramelized walnut roasted peach
emulsion , croutons

FOUR TOMATOES BURRATA

Fresh cherry tomato , sundried and
roasted heirloom tomatoes, tomato

SECOND COURSE

To choose

SUNDRIED OCTOPUS

Charcoaled grilled pea purée · red
bell pepper · tomato · olive oil

NEAPOLITAN LASAGNA

Homemade · beef ragù · ricotta ·
pomodoro sauce · mozzarella and
Grana Padano cheese

CARBONARA FETTUCCINE WITH TRUFFLE

Saron fettuccine · pancetta Grana
Padano cheese · black true oil ·
black pepper

PETIT FILET WITH POTATOES

DESSERT

To choose

PANNA COTTA

Natural vanilla , berries raspberry
jelly , cacao powder

FIG CHEESECAKE

Ricotta cheesecake roasted
compote toasted almonds
balsamic honey

CHOCOLATE LAVA CAKE

Warm chocolate fondant · caramel
and chocolate syrups · vanilla ice
cream · caramelized nuts

\$1,400 MXN

Tax included, 15% gratuity not
included



*A culinary
Italian Romance*



TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorizathion, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal.

| The 50% downpayment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

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GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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