



Romeo & Julieta

Ristorante

MENU

Antipasti / Appetizers

Tartar di Tonno e Carciofi Marinati
Fresh Tuna of Baja California, served with artichokes. \$ 155

Carpaccio di Manzo
Carpaccio of beef, marinated, served with rocket salad and parmesan flakes. \$ 140

Antipasto di Shakespeare
Mixed entrée of vegetables marinated Italian style, with cheeses and cold cuts. \$ 145

Parmigiana di Melanzane
Eggplant Lasagna, made with tomato sauce and fresh mozzarella cheese. \$ 95

Frito Misto
Breaded shrimp and squid, served with remoulade sauce. \$ 150

Zuppe / Soup

Zuppa di Pesce alla Salentina
Catch of the day soup, with fresh seafood, Cape of Salento style. \$ 85

Minestrone con Pasta e Fagioli
Traditional Italian soup, with vegetables, bacon and noodles. \$ 75

Zuppa di Pomodoro
Fresh tomato soup, with herbs of the valley of Baja California. \$ 70

Insalate / Salads

Insalata Julieta
Salad with artichoke, tomatoes, big capers, red onion and black olives. \$ 98

Insalata Verde o Mista
Fresh seasonal vegetables mix salad, or made only with green vegetables. Dressings: House Vinaigrette or Remoulade \$ 90

Insalata Caprese
The classic salad, tomatoes, fresh basil leaves and mozzarella cheese. \$ 105

Caesar
The most popular Caesar salad in Cabo, made with the most fresh and delicate lettuce, parmesan and croutons. \$ 105
(With Shrimp +\$90 / With Chicken +\$45)

Pollo / Chicken

Pollo Cacciatore
Baked, with mushrooms, sweet peppers and tomatoes. \$ 150

Petto di Pollo Parmigiana
Battered chicken breast, baked with tomato sauce, mozzarella cheese with spaghetti pesto. \$ 150

Pollo alla Grillia
Grilled chicken breast with potatoes and seasoned roasted vegetables. \$ 150

Dal mare / From the sea

Filetto di Pesce alla Grillia
Catch of the day grilled, served with fresh sautéed spinach. \$ 190

Filletto di Pesce alla Mugnaia
Catch of the day in lemon sauce, with big capers and olives, served with stuffed zucchini. \$ 190

Filetto di Pesce alla Pizzaiola
Catch of the day in tomato sauce with garlic, capers and olives and Gardener style rice. \$ 190

Gamberoni Montague
Jumbo shrimp sautéed in butter and lemon juice, flambé with grappa and served with mix roasted vegetables. \$ 275

Gamberoni Capulet
Jumbo shrimp cooked with garlic, olive oil and parsley, served with rice and spinach, slightly spicy. \$ 275

Spiedino di Gamberi e Panceta
Jumbo shrimp skewer with Gorgonzola cheese and bacon. Served with roasted vegetables. \$ 275

Traditional Pasta

Pasta of durum wheat semolina
Spaghetti Penne Linguini

*Gluten free pasta \$50 extra.

Traditional Sauces

Pescatore
Fresh assorted seafood in white wine sauce and Italian olive oil. \$ 160

Polpete
Tomatoes sauce, basil and homemade beef meatballs \$ 130

Pesto
Basil, garlic and pine nuts, blended with olive oil and Parmesan Cheese. \$ 130

Cardinale
Shrimp, fresh herbs and creamy sauce. \$ 160

Puttanesca
Tomato sauce with anchovies, capers, black olives and red wine. \$ 130

The Italian Hideaway
Full of Surprises
Casual Italian Food

Amatriciana

Smoked bacon, parmesan cheese and onions, in tomato sauce, slightly spicy. \$ 145

Broccoli e Rucola

Broccoli, extra virgin olive oil, garlic and rocket salad, cherry tomatoes and anchovies. \$ 140

Salsicia Italiana

Tomato sauce with spicy Italian sausage. \$ 140

Carbonara

Bacon and onion sauce, black pepper and "fresh egg". (Cream option) \$ 140

Homemade Fettuccini

Alfredo

Sauce made with fresh cream and parmesan cheese. (With chicken breast +\$30) \$ 140

Bolognesa

Sauce made with ground beef, bay leaves and tomato sauce. \$ 140

Vegetale

Fresh vegetables of season, cooked with extra virgin olive oil and white wine sauce. \$ 140

Di Pavia

Tips of ANGUS tender loin in cream with cheese and fresh mushrooms. \$ 175

Pasta di casa /

Homemade stuffed pasta

Cannelloni al Forno

Stuffed with meat and spinach, with tomatoes sauce and mozzarella cheese. \$ 150

Ravioli

Stuffed with ricotta cheese and spinach, served in cream and nuts sauce. \$ 150

Mezzelune

Stuffed with seafood, served in creamy seafood sauce. \$ 155

Lasagna

Traditional Romeo and Juliet's recipe, Bolognese sauce, béchamel sauce and mozzarella cheese. \$165

Gnocchi

Potato-based pasta with butter, fresh sage leaves, mozzarella cheese. \$135

Carne / veal and beef

Scaloppina

Veal cooked in lemon with capers and butter served with sautéed potatoes and roasted vegetables. \$ 175

Your choice of: Mushrooms-gravy sauce or Marsala wine sauce.

Filetto Verona

ANGUS beef steak grilled with a bacon strip, with baby potatoes and roasted vegetables. \$ 260

Extra sauces: Mushrooms in red wine, green pepper or Gorgonzola (+\$ 35)

Tagliata di Manzo

Ribeye ANGUS sliced and served on a bed of rocket salad and cherry tomatoes, with parmesan cheese flakes. \$ 290

Combo Romeo & Julieta

ANGUS fillet medallion in mushroom sauce, garlic shrimps and fettuccini Alfredo. \$ 280

Pizza

Tomato sauce and mozzarella base.

Your choice of thin or thick crust.

Margherita

Fresh basil leaves. \$ 120

Parma Rucola e Parmigiano

Parma ham, rocket salad and parmesan cheese slices. \$ 155

Della Casa

Salami, ham, mushrooms, onions and sweet peppers. \$ 130

Tyballt

Italian sausage, pepperoni, ham, salami, bacon. \$ 155

Pepperoni

Pepperoni. \$ 125

Gamberi

Shrimp and fresh garlic. \$ 155

Diavolo

Neapolitan salami and mushrooms. Slightly spicy. \$ 140

Hawai

Ham and pineapple. \$ 125

Vegetariana

Eggplant, zucchini, red onion, sea salt, fresh parmesan cheese flakes. \$ 130

Di Patate

Potatoes, onions, mozzarella, feta and oregano. (No tomato sauce) \$ 130

Pizza extra topping

Cheese \$ 35
Meat \$ 45
Vegetables \$ 25
Seafood \$ 45
Shrimp \$ 55

Prices in Mexican Pesos, please add 11% Tax. Tips not included.
\$200 MXN on corkage fee for 750ml wine bottles (max 2 bottles).
Own fish preparation \$200 MXN per person.