

Antipasti

Carpaccio di Bresaola di Wagyu	510
Wagyu bresaola, White truffle cream, ajvar and pistachio.	
Burrata al Tartufo Nero	305
Prosciutto , homemade Burrata, black truffle, powder and truffle oil.	
Carpaccio di Salmone	310
Smoked Salmon Fillet, calabrese aioli, avocado mousse.	
Burrata Di Frabo	300
Homemade burrata and pesto,prosciutto, sourdough, wood-fired and San Marzano DOP.	
Carpaccio di Manzo**	320
Angus Beef steak, truffle oil, crispy Grana Padano DOP.	
Carpaccio di Polipo	320
Octopus, pistachio, sorreto lemon vinaigrette, parsley.	
Fritto Misto di Mare	320
Squid, shrimp, mixed vegetables, olives and coriander aioli.	
Polipo alla Calabria	320
Spiced grilled octopus with calabrese chili, rustic potato.	
Salumi e Formaggi	375
Selection of cold meats, artisan cheeses. 1-2 people	

EVOO: Extra Virgin Olive Oil

**Based on the NMX-F605-NORMEX 2004

this dish it is served under the consideration and risk of the costumer

Insalate

All dressings are made homemade

Burrata Caprese	270
Homemade burrata and basil pesto, heirloom baby tartar.	
Cesare**	260
Grana Padano DOP, sourdough crostini and homemade dressings.	
Di Frabo**	270
Pears, almonds, walnuts, fried goat cheese, balsamic apple dressing.	
Mediterránea	250
Cucumber, red onion, heirloom baby tomato, feta cheese, Kalamata olives and vinaigrette.	

Addizionali

150 gr Chicken \$120 150 gr Salmon \$150 110 gr Shrimp \$150 40 gr Prosciutto \$150

Zuppe e Creme

Cioppino**	295
Fruits of the sea, San Marzano DOP.	
Crema di Pomodoro	230
Sourdough bowl, San Marzano DOP, Grana Padano DOP.	
Minestrone di Verdure	220
Vegetables, Grana Padano DOP and pasta di Gragnano, Italy.	

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La Pasta e Risotto

Al Nero di Seppia Gamberi e Bottarga	410
Shrimp, heirloom baby tomato, Italian bottarga (Mediterranean caviar) calabrese chili.	
Al Forno Bianca Sei Formaggi	350
Pancetta, porchetta homemade, six italian cheeses, made in a wood oven.	
Al Sugo di Ossobuco e Porcini	360
Veal ragú, porcini, Franciacorta wine, pecorino romano DOP.	
Al Granchio	370
With crab, calabrese pepper, saffron, pistachio, parsley.	
Ravioli Rossi	340
Homemade , burrata y Grana Padano DOP, homemade basil pesto cream.	
Maestosi Pasta alla Ruota di Parmigiano	330
Finished at your table on a fire-fired Grana Padano DOP wheel.	
Al Forno	350
Spicy San Marzano DOP, Italian sausage, smoked provolone and burrata homemade	
Pescatore	380
Fruits of the sea, sauvignon blanc and EVOO.	
Carbonara**	350
Guanciale, pecorino romano DOP, fresh egg yolk and black pepper.	
Rustiche al Norcino	360
Homemade spicy Italian sausage, mushrooms, Grana Padano DOP cream.	
All'Arrabbiata con Burrata	340
San Marzano DOP spicy, homemade burrata, heirloom baby and basil.	
Lasagna al Forno di legna	360
Classic bolognese ragú, homemade fior di latte and burrata, ricotta, San Marzano DOP. Made in a Wood-fired oven.	
Ravioli Ripieni di Granchio e Gamberoni	370
Homemade with sepia ink, stuffed with crab, shrimp, in shrimp cream.	
Risotto al Fungo Porcini	370
Carnaroli, porcini mushroom, beef juice, Grana Padano DOP	
Risotto Agli Asparagi	380
Carnaroli, shrimp, asparagus cream, confit heirloom baby and burrata homemade.	

**Pasta imported from Gagnano, Italia. Made especially for Di Frabo. Pasta Cuomo dal 1820

Secondi Piatti

Bacalao alla Napoletana	480
Norwegian Cod, San Marzano DOP, Pinot Grigio, pine nuts, black olives, capers.	
Filetto di Frabbo	750
Angus fillet (250gr), pancetta, fried provolone cheese, heirloom baby tartar.	
Pollo alla Cacciatore	350
Breast, red wine and vegetables, risotto al Grana Padano DOP.	
Porchetta Siglo XV	360
Pork loin with crispy crust in the wood-fired oven.	
Salmone alla Siciliana	395
capers, chardonnay, anchovies, olives, heirloom baby confit.	
Tonno in Crosta Nera	395
Sealed tuna, black pepper, barolo sauce.	
Gamberoni Di Frabo	520
Cream cheese, chives, raspberry sauce with chipotle.	
Tomahawk	2300
Angus (1kg -1.2kg) homemade chimichurri.	
Ribeye	1200
Angus (400grams) chicharron sauce Wagyu.	
New York	1100
Angus (400grams) wild mushrooms, black garlic and truffle.	



Only one at the North of Mexico certified by "La Associazione Verace Pizza Napoletana" (Association recognized by the Italian government)

We use San Marzano D.O.P. tomato, fiordilatte, burrata and smoked provolone made daily in our facilities, cooked in a wood oven at 900 ° F in less than 90 seconds. Our Napoletana dough is made with only Italian flour, water, yeast, salt and passion. Pesto, Italian sausage and porchetta are home made and prepared in artisanal way.

Regina Margherita San Marzano DOP, Jhomemade fior di latte, basil, parmesan, EVOO.	260
Médici Wagyu bresaola, purple garlic, fior di latte and homemade chimichurri.	660
Il Padrino Truffle cream, homemade fior di latte porcini mushroom with black garlic, speck, truffle powder, microgreen.	380
Sole All' Aglio con Tartufo. Black garlic, homemade fior di latte and a touch of white truffle oil, served with San Marzano DOP.	275
Caccio e Peppe (orilla rellena) Fior di latte, Grana Padano and pecorino DOP, pink pepper and baked prosciutto, stuffed shore and homemade fior di latte.	305
Cacciatore San Marzano DOP spicy, cacciatore, spicy italian chorizo, fior di latte and burrata stuffed with strachiatella with homemade calabrese.	305
Calabria (orilla rellena) Homemade Fior di latte and Italian sausage, ricotta with calabrese chili and parmesan cream, shore ricotta filled with ricotta and Iberian chorizo.	305
Marinara San Marzano DOP, oregano, garlic, basil.	235
Capricciosa Artichoke, mushrooms, ham, kalamata olives, homemade fior di latte.	305
4 Stagioni San Marzano DOP, mushrooms, italian sausage/ arrabiatta, porchetta, fior di latte / spicy salami, fior di latte/ smoked provolone, heirloom baby tomato, panchetta.	315
Calzone Napoletano San Marzano DOP, basil, Italian sausage and smoked provolone homemade.	295
Diavolaccia Di Frabo Salame calabrese, spicy calabrian iol, homemade fior di latte and burrata.	305
Salsu (Orilla Rellena) San Marzano DOP, Italian sausage, fior di latte and smoked provolone homemade, mushroom, spicy Calabrian oil, parmesan flakes and basil, cornicione filled with goat cheese.	305
Parma San Marzano DOP, fior di latte and burrata homemade, prosciutto.	305
Carne Mista Pink sauce, homemade Italian sausage, salami, mortadella, ham, porchetta, red onion, pickled in red wine, spicy calabrian oil and homemade smoked provolone.	305
Cinque Formaggi Homemade fior di latte, smoked provolone and basil pesto, gorgonzola, goat cheese, Grana Padano DOP, Modena balsamic cream.	295
Amici Homemade arrabiatta, smoked Provolone, fior di latte and porchetta, iberian chorizo, spicy coriander pesto, onion pickled and fresh rosemary.	305
Sole Figone Homemade smoked provolone and basil pesto, Grana Padano DOP, prosciutto, heirloom baby tomato, goat cheese and fresh arugula.	330
Pizza Fritta Goat cheese, spicy salami and dried tomato.	295
Panouzzo di Porchetta Spanish chorizo, smoked provolone, porchetta, salami, ham, macerated onion and mustard aioli.	295

Bibite

Water Di Frabo.	35
Sparkling Water.	55
Bibite Gassate.	50
Soda	
Aranciata.	50
Sparkling Orange	
Limonata.	50
Lemonade	
Aranciata Minerale.	60
Mineral Orange	
Limonata Minerale.	60
Mineral Lemonade	
Té Freddo.	55
Iced Tea	
Sangría.	150

Birra

Moretti.	95
Stella.	75
Michelob Ultra.	75
Modelo Especial.	70
Negra Modelo.	70
Corona	65
Victoria.	65
Pacifico.	65

We make our cheeses by hand with fresh local milk.
We import from Italy all the ingredients for the preparation of our dishes
www.difrabomercato.com

Dolci Della Casa

Cannoli di Frabo	225
Nutella cream, caramelized apple, pistachio, almonds, bathed with Italian pistachio cream.	
Cannoli di Oreo	220
Oreo cheesecake filling.	
Tiramisú	250
Mascarpone cheese and espresso coffee.	
Torta Choco Nutella	285
Chocolate bitumen and Ferrero Rocher, powder and 24K gold foil.	
Torta di Formaggio alle Amarene	250
Cheesecake, italian cherries, flambe at your table.	
Calzone las Glorias	230
Caramel sauce, cream cheese, caramelised peanut.	
Stella di Nutella	260
Nutella, almonds, pistachio, Italian pistachio cream, berries.	
Affogato Baileys	230
Vanilla Gelato melted in hot espresso and baileys.	
Gelato	150
Ask your server for flavors.	
Raviolo della moglie	250
Caramelized apple, lotus cookie butter, cream cheese.	

Caffè

Caffè Americano	80
Caffè Espresso	80
Capuccino	90
Caffè Latte	90
Caffè Macchiato	90
Té Caliente	95