

## ANTIPASTI / APPETIZERS

<b>Fagottini di Formaggio</b> Pasty Filled Cheese.	<b>63</b>
<b>Fagottini di Rib Eye</b> Pasty Filled Meat.	<b>84</b>
<b>Taco di Marlin Pesce</b> Smoked Marlin Fish, Tomato, Green Olive and Carrot, served in Corn Tortilla with Cheese, accompanied with Avocado and Red Onion.	<b>59</b>
<b>Taco di Granchio</b> Crab Pulp "Taco" with Tomato, Onion and Chile Cuaresmeño accompanied by Corn Tortillas at White Wine.	<b>70</b>
<b>Gamberi in Taco Tortilla di Mais</b> Tortilla with Shrimp at Tempura.	<b>74</b>
<b>Tacos di Prezzemolo Fritti</b> "Tacos" of Fried Parsley with Bacon and Parmesan Cheese accompanied by Corn Tortillas at White Wine.	<b>126</b>
<b>Gamberi in Tacos Tortilla di Jicama (Four Pieces)</b> Fresh Jicama and Breaded Shrimp Tacos with Red Onion, Coriander, Rubus Dressing and Roast Chilli.	<b>218</b>
<b>Tacos Orientali di Lattuga (Five pieces)</b> Chicken Letuce Wraps with Krispy Chicken and Oriental Spices.	<b>226</b>
<b>Tacos di Tonno (Four Pieces)</b> Fresh Tuna Fish "Tacos" with our Special Sauce.	<b>263</b>
<b>Tacos di "Carnitas" di Anatra (Four pieces)</b> Duck Confit "Tacos" served on a Fluor "Tortilla" with Chipotle / Raspberry Dressing.	<b>285</b>
<b>"Tostadas" di Tonno (Four Pieces)</b> Fresh Tuna on Crispy Corn Tostadas with Chef's Oriental Sauce.	<b>153</b>
<b>Carciofi alla Griglia (In Stagione)</b> Grilled Artichoke served with Chef's Dressing.	<b>146</b>
<b>Fiori di Zucca Ripieni</b> Breaded Zucchini Blossoms filled with Goat Cheese over Chipotle Sauce, Fried Spinach and a touch of Single Cream.	<b>174</b>
<b>NEW DISH</b> <b>Focaccia Ripiena</b> Filled Blat Bread with Mozzarella Cheese, You can choose two ingredients: Arugula, Serrano Ham, Spinach, Pepperoni, Salami, Shimp, Mushroom.	<b>198</b>
<b>Calamari Fritti</b> Fried Squid Rings served with Jalapeno Pepper or Chipotle Pepper Sauce.	<b>218</b>
<b>Tonno "Blue"</b> Sliced Rare Tuna Fish with Lemon and Soy Butter.	<b>263</b>
<b>Bowl di Gamberi</b> Tempura Fried Shrimp with Sweet and Sour Sauce.	<b>387</b>
<b>Formaggio Provolone Affumicato</b> Smoked Provolone Cheese.	<b>170</b>
<b>Piatto di Formaggio e Olive</b> Cheeseboard with Sheep Cheese, Spanish Manchego Type and Green and Black Olives.	<b>285</b>
<b>Piatto di Prosciutto Serrano Spagnolo -Riserva- (100 g)</b> Spanish Cured Ham -Reserve-.	<b>231</b>
<b>Piatto di Prosciutto di Jabugo Pata Negra (100 g)</b> Thinly Sliced "Jabugo" Ham.	<b>988</b>

**JOSELITO**

Service Hours: Monday to Saturday 13:00 h to 24:00 h and Sunday from 13:30 h to 24:00 h

- a) If you are intolerant to any particular ingredient or food, please let us know so that the Chef acts accordingly.  
 b) Our staff will be pleased to inform you about our Vegetarian Dishes.  
 c) We invite you to be part of the World Campaign Against the Use of Straw.

## CARPACCIOS

- Di Salmone (Prepared at your table)** 207  
Fresh Salmon with Olive, Capers and Parmesan Cheese.
- Di Polpo** 207  
Thinly Sliced Octopus Carpaccio with Lemon, Paprika and Chipotle Chimichurri.
- Di Manzo Affumicato** 207  
Sliced Smoked Beef Fillet with Capers Oil and Parmesan Cheese.
- Di Trota Salmonata** 230  
Salmon Trout accompanied by a Cream Cheese Mousse with a soft Oriental Touch.

## INSALATE / SALADS

- Iceberg** 121  
Half Romaine Lettuce with Roquefort Cheese Dressing, Tomato, Red Onion, Boiled Egg, Bacon and a Hint of Dried Parsley.
- Mista** 134  
Mix Salad. Different types of Lettuce, Bell Pepper, Cucumber and Artichoke with Balsamic Vinaigrette.
- Caesar** 147  
Caesar Salad with Lettuce, Dijon Mustard, Garlic Oil, Anchovies, Parmesan Cheese and Pepper
- Caesar con Pollo** 174  
Chicken Caesar Salad
- Caprese** 187  
Caprese. Sliced Mozzarella Cheese, Tomato and Basil Pesto.
- Di Pera** 187  
Salad Pear, Walnut and Gorgonzola Cheese.
- Di Spinaci** 220  
Spinach with Cured Ham, Halzenuts and Strawberries with Balsamic Vinaigrette.
- MaComeNo** 297  
Fresh Tuna Fish Salad with Mixed Lettuce, Asparagus, Avocado, Cherry Tomatoes and Lemon and Soy Dressing.

## ZUPPE E CREME / SOUPS AND CREAMS

- Minestrone di Verdura** 113  
Vegetable Soup: Potato, Zucchini, Carrot, White Beans and Spinach perfumed with Basil.
- Succo di Carne di Rib Eye** 120  
Rib Eye Beef Juice with Boiled Beans, Mushrooms, Bacon and Collection, of Cilantro, Onion and Soy Dressing.
- Zuppa di Cipolla** 122  
Onion Soup served in a Bowl covered with Puff Pastry.
- Zuppa di Vongole / Clam Chowder** 126  
Soup of Clams, Bacon and Basil.

## PASTE / PASTA

- Ravioli Ripieni di Gamberi e Granchio** 199  
Shrimp and Crab Stuffed Ravioli with Chef's Special Sauce.
- Risotto alla Marinara** 317  
Seafood and Saffron Risotto.
- Lasagna alla Bolognese** 195  
Meat Ragu, Tomato Sauce and Parmesan Cheese.

## Varieties of pasta: Linguini, Spaghetti, Fusilli, Capellini or Penne

### Preparation to choose:

<b>Aglione e Olio</b> With Red Hot Chilli, Roasted Garlic and Olive Oil.	180
<b>Al Burro</b> With Butter and Parmesan Cheese.	180
<b>Arrabiata</b> With Olives, Tomato, Onion and Anchovies.	180
<b>Alla Carbonara</b> With Egg, Bacon and Parmesan Cheese.	180
<b>Ai Funghi</b> Single Cream, Mixed Mushrooms, Parmesan Cheese and Basil	188
<b>Alfredo</b> Single Cream, Ham and Parmesan Cheese.	188
<b>Alla Puttanesca</b> With Tomato Sauce, Capers, Onion, Olives, Red Hot Chilli and Garlic.	188
<b>Alla Bolognese</b> In Tomato Sauce with Meat Ragù.	195
<b>Ai Quattro Formaggi</b> Mozzarella, Roquefort, Parmesan and Goat Cheese.	224
<b>Alla Marinara</b> With Octopus, Shrimp, Clam and Tomato Sauce.	240
<b>Ai Tartufo</b> Truffle Oil with Mushrooms and Essence of White Truffle.	259
<b>Ai Salmone</b> Salmon with Single Cream, Parmesan Cheese and Basil.	267

  **\*Our Parmesan Cheese is Imported**

## PIZZE /PIZZA

<b>Margherita</b> Fresh Tomato, Basil and Mozzarella Cheese.	197
<b>Quattro Stagioni</b> Four Seasons (Artichoke, Ham, Black Olives and Mushrooms).	204
<b>Ai Peperoni</b> Pepperoni, Tomato and Mozzarella Cheese.	204
<b>Ai Prosciutto</b> Ham, Tomato and Mozzarella Cheese.	204
<b>Ai Prosciutto e Ananas</b> Ham, Pineapple, Tomato and Mozzarella Cheese.	204
<b>Pizza Nuez</b> In Walnut Sauce, Raw Prosciutto Ham and Mozzarella Cheese.	214
<b>Ai Funghi</b> Mixed Mushrooms, Tomato and Mozzarella Cheese.	216
<b>Ai Quattro Formaggi</b> Blue Cheese, Goat Cheese, Mozzarella Cheese and Parmesan Cheese.	245
<b>San Daniele</b> Cured Ham, Tomato and Mozzarella Cheese.	263
<b>Gamberi</b> Shrimp, Tomato and Mozzarella Cheese.	263
<b>Ai Salmone</b> Smoked Salmon with Caper, Tomato and Mozzarella Cheese.	263
<b>Calzone Ma Come No</b> Mushrooms, Artichoke, Onion, Green Bell Peppers and Cured Ham.	234

  **\*Our pizzas are Made with Italian Ingredients**

## CARNE, PESCE E POLLAME\* / BEEF, FISH AND POULTRY\*

<b>IMPORTED STEAK</b>	<b>Rib Eye Sapore Naturale -CERTIFIED PRIME QUALITY-</b> Rib Eye Natural Flavor.	<b>400 g</b>	<b>682</b>
<b>IMPORTED STEAK</b>	<b>Kansas City Steak -CERTIFIED PRIME QUALITY-</b>	<b>450 g</b>	<b>702</b>
<b>IMPORTED STEAK</b>	<b>Rib Eye con Burro al Tartufo -CERTIFIED PRIME QUALITY-</b> Rib Eye with Truffle Butter.	<b>400 g</b>	<b>692</b>
<b>IMPORTED STEAK</b>	<b>Bistecca di Manzo -CERTIFIED PRIME QUALITY-</b> Rib Eye Bistecca with Crust of Corn in a Rosemary Sauce	<b>400 g</b>	<b>692</b>
<b>IMPORTED STEAK</b>	<b>Cuore di Rib Eye alla Griglia</b> Grilled Rib Eye Center Cut.	<b>200 g</b>	<b>380</b>
<b>IMPORTED STEAK</b>	<b>Superiore di Rib Eye alla Griglia</b> Grilled Rib Eye Top.	<b>200 g</b>	<b>380</b>
<b>IMPORTED STEAK</b>	<b>Vuoto di Manzo</b> Flat Meat.	<b>400 g</b>	<b>431</b>

**\*Enjoy the taste of an exclusive cut with quality and international certification.**  
*Certified Prime Quality steak is accompanied with Slices of Tomato with Parmesan Cheese.*

<b>Filetto Grisanti</b> Grisanti Fillet. Beef Fillet with Roquefort and Goat Cheese, served with Mashed Potatoes and Broccoli covered with a Demiglace Sauce.	<b>200 g</b>	<b>321</b>
<b>Filetto ai Funghi</b> Funghi Fillet. Beef Medallion covered with Mixed Mushrooms Sauce, served with Mashed Potatoes and Broccoli.	<b>200 g</b>	<b>321</b>
<b>Filetto di Manzo</b> Beef Fillet with Wild Mushrooms and Roquefort Cheese Sauce.	<b>200 g</b>	<b>326</b>
<b>Filetto Intero di Manzo alla Griglia</b> Beef Grilled Shank Fillet.	<b>300 g</b>	<b>366</b>
<b>Bistecca del Fianco</b> Arrachera.	<b>300 g</b>	<b>326</b>
<b>Petto di Pollo alla Griglia</b> Wood Oven Roasted Chicken Breast served on Grilled Vegetables.		<b>206</b>
<b>Petto di Pollo Monte Fiorale</b> Chicken Breast filled with Goat Cheese and Zucchini Blossoms, served over an Spaghetti Nest with Butter, Broccoli and Mashed Potatoes.		<b>237</b>
<b>Pagello</b> Fillet Fish in Garlic Oil, served with Mixed Salad and Chipotle Pepper Sauce.		<b>228</b>
<b>Tonno Fresco alla Alfa</b> Seared Tuna Fish with Asparagus, Mushrooms, Spinach and Soy Butter		<b>318</b>
<b>Tonno Fresco in Crosta di Sesamo</b> Tuna Fish coated with Sesame Seed with Poblano Pepper and Cilantro Sauce.		<b>318</b>
<b>Pesce del Giorno</b> Fish of the Day		<b>332</b>
<b>Gamberi a la Griglia</b> Big Shrimp with Butter, Garlic, Chilli and Coriander.		<b>368</b>
<b>Salmon in Salsa di Morilla</b> Fresh Salmon served with Barely cooked Greated Potato, Dehydrated Savage Mushroom Sauce and Basil Vinaigrette.		<b>391</b>
<b>Loaded Beef Rib (Ideal to Share)</b>	<b>1000 g</b>	<b>811</b>
<b>Pork Ribs in BBQ Sauce or Jamaica Sauce</b>	<b>300 g</b>	<b>233</b>

**Your dish is accompanied with a side dish of your choice.**  
 Cremed Spinach      Mixed Salad      Potatoe Wedges  
 French Fries      Sauted Vegetables      Caesar Salad  
 Steamed Vegetables

**A second side dish will cost: 82**

\*\* Preparation time ranges from 20 to 40 minutes, depending on the cut and request doneness.  
 Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ALL PRICES INCLUDED TAX.