il Pergolato
AT HERB GARDEN

Inspired by the convivial spirit of Italian dining, Il Pergolato at Herb Garden brings together the timeless pleasures of gathering around exceptional food. Rooted in the Italian philosophy of "simple food done exceptionally well," the restaurant showcases handmade pastas, authentic Neapolitan pizzas, and seasonal ingredients prepared with care and respect for tradition.

ANTIPASTI

PANZANELLA G VG

Local Organic Heirloom Tomatoes, Cucumber, Mediterranean Olives, Red Onion, Fresh Basil, Toasted Sourdough Bread

BURRATA D G N VT

Artisanal Burrata, Heirloom Tomatoes, Fresh Basil Pesto, Aged Balsamic Reduction

INSALATA RADICCHIO E GORGONZOLA D N VT

Radicchio, Gorgonzola Dolce DOP, Roasted Pear, Toasted Walnuts, Orange Vinaigrette

INSALATA AI FRUTTI DI MARE S

Shrimp, Octopus, Squid, Mussels, Lemon Vinaigrette, Fresh Herbs, Espelette Pepper

CARPACCIO DI MANZO 3 oz D R

Prime Angus Beef, 36-Month-Aged Parmigiano Reggiano, Rocket Salad, Fried Capers

ANTIPASTO MISTO D G N P

Prosciutto San Daniele, Mortadella, 36-Month-Aged Parmigiano, Mozzarella di Bufala, Gorgonzola Dolce DOP, Trapanese Pesto, Seasonal Jam, Rosemary Focaccia

PASTA FATTA IN CASA

Our fresh pasta is handcrafted in-house using carefully selected ingredients and traditional techniques. Made daily for exceptional texture and flavor, it brings the authentic taste of homemade Italian cooking to every plate.

RAVIOLI RICOTTA E SPINACI D E G VT

Fresh Ricotta & Spinach Handcrafted Ravioli, Browned Butter Sauce, Fresh Sage

TAGLIOLINI ALL'ASTICE D E G S

Handmade Tagliolini, Lobster, Shellfish Bisque, Cherry Tomatoes, Lemon Zest

LASAGNA CON COSTINE DI MANZO A D E G

Fresh Pasta Layers, Slow-Cooked Short Rib, Pomodoro Sauce, Béchamel, Parmigiano Reggiano Fondue

PASTA DI GRANO DURO E RISOTTI

RIGATONI ALLA SORRENTINA D G VT

Rigatoni Rummo, Pomodoro Sauce, Parmigiano Reggiano, Mozzarella Fior di Latte

FREGOLA SARDA AI GAMBERI E LIMONE D G N S

Blue Shrimp, Butter, Fresh Lemon, Chives, Pistachio

RISOTTO MILANESE CON GUANCIA DI MANZO A D

Slow-Braised Beef Cheek in Red Wine, Saffron Risotto, Fresh Gremolata, Jus Reduction

PIZZA NAPOLETANA

A celebration of authentic Neapolitan tradition. Our dough is fermented for 48 hours to develop a light texture and remarkable depth of flavor, creating a pizza with distinctive character that honors the simplicity, quality, and craftsmanship of true Italian tradition.

MARGHERITA D G VT
Mozzarella Fior di Latte, San Marzano DOP Tomato, Fresh Basil

QUATTRO FORMAGGI D G VT
Mozzarella Fior di Latte, Gorgonzola Dolce, Taleggio, Parmigiano Reggiano, Pecorino Romano

FRUTTI DI MARE D G S
Mozzarella Fior di Latte, San Marzano DOP Tomato, Blue Shrimp, Octopus, Squid, Mussels, Fresh Lemon

SPECK E GORGONZOLA D G N P
Mozzarella Fior di Latte, Gorgonzola Dolce, Smoked Alto Adige Speck, Toasted Walnuts, Rocket Salad

IL PERGOLATO D G P
Mozzarella Fior di Latte, Artisanal Italian Sausage, Wild Mushrooms, Rosemary

SECONDI

BRANZINO ALLA SICILIANA 6 oz F SP
Sea Bass, Fennel, Chives, Lemon, Olives, Anchovies, Garlic, Capers

POLLO CON BAGNA CAUDA E GUANCIALE 12 oz A D P
Grilled Organic Chicken, Guanciale, Sage, White Wine, Andean Potatoes

COSTOLETTE DI AGNELLO 7 oz G N
6 Chops 10 oz
Lamb Rack, Sicilian Caponata, Fresh Herb Vinaigrette, Crispy Breadcrumbs

FILETTO DI MANZO 9 oz A D G
Angus Prime Tenderloin, Sauce Vierge, Bitter Leaves, Cherry Tomatoes, Oporto Gel

DOLCI

IL PERGOLATO TIRAMISÙ D E G VT
Espresso Coffee, Savoiardi, Mascarpone, Cocoa

CANNOLO AL LIMONCELLO A D E G VT
Limoncello Cream, Italian Meringue, Fresh Citrus Zest

SEMIFREDDO AL PISTACCHIO D E N VT
Sicilian Pistachio Semifreddo, Almond Crunch

CIOCCOLATO E NOCCIOLE D E N VT
Dark Chocolate and Piedmont Hazelnut Textures, Creamy Ganache, Crunchy Praline, Vanilla and Amarena Gelato

A Alcohol | **D** Dairy | **E** Egg | **F** Fish | **G** Gluten | **N** Nuts | **P** Pork | **R** Raw | **S** Seafood | **SP** Spicy | **VG** Vegan | **VT** Vegetarian
Local | Sustainable

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate allergen-free preparation area. While we take the utmost precautions, we do not accept liability should there be an allergy or a similar condition. The consumption of raw or undercooked animal or seafood products may increase the risk of foodborne illness. Some dishes are subject to seasonal availability. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.



SELEZIONE DI SPRITZ

Inspired by the effortless elegance of the Italian aperitivo, our Spritz collection is a celebration of golden afternoons, lively conversation, and the simple pleasure of slowing down. Bright, refreshing, and beautifully balanced, each creation brings together vibrant botanicals, sparkling notes, and a touch of Italian spirit — made to be enjoyed one sip at a time.

APEROL SPRITZ 8 oz
Bright, Citrusy, Softly Sweet
Aperol, Prosecco, Soda

CAMPARI SPRITZ 8 oz
Bold, Bitter, Deeply Herbal
Campari, Prosecco, Soda

ADIGE SPRITZ 6 oz
Floral, Delicate, Refreshingly Aromatic
St-Germain Liqueur, Prosecco, Lemon Popsicle

AVERNA SPRITZ 8 oz
Rich, Warm, Bittersweet
Sicilian Amaro, Prosecco, Soda

LIMONCELLO SPRITZ 6 oz
Zesty, Sweet, Refreshingly Tart
Homemade Limoncello, Prosecco

IL PERGOLATO SPRITZ 8.5 oz
Herbal, Floral, Delicately Citrusy
Damiana Liqueur, Prosecco, Soda, Geranium Hydrosol

COCKTAIL ANALCOLICI

POMPELMO FIZZ 6 oz
Zesty, Crisp, Refreshing, Herbal
Non-Alcoholic Sparkling Wine, Grapefruit, Lemon Juice

GARDEN BLOOM 6 oz
Floral, Tropical, Bright, Refreshing
Non-Alcoholic Sparkling Wine, Elderflower Syrup, Pineapple Juice, Lemon Juice

ROSSO 4 oz
Floral, Fruity, Refreshing
Cranberry Juice, Lemon Juice, Soda, Hibiscus Popsicle

SELEZIONE DI BIRRE

BIRRA ITALIANA 12 oz
Peroni

BIRRE ARTIGIANE 12 oz
One&Only Special Edition, Blonde Ale, Baja California, Mexico

Punta Baja, Light Lager, Baja California, Mexico

Carretera 3, IPA, Baja California, Mexico

BIRRE MESSICANE 12 oz
Pacífico, Pilsner

Pacífico Light, Light Lager

Corona, Pale Lager

Corona Light, Light Lager

Negra Modelo, Munich Dunkel

Corona Zero, Non-Alcoholic Beer

SELEZIONE DI VINI AL BICCHIERE

CHAMPAGNE E PROSECCO 5 oz

ADAMI
Prosecco di Treviso Brut
"Garbèl", Veneto, Italy

DOS BÚHOS
Sparkling Rosé "1524"
San Miguel de Allende, Mexico, 2022

VEUVE CLICQUOT
Brut Réserve
Champagne, France, N.V.

VINI BIANCHI 5 oz

RODNEY STRONG
Chardonnay
Chalk Hill, California, USA, 2020

TERRA ALPINA
Pinot Grigio
Trentino, Italy, 2023

HENRI LURTON
Sauvignon Blanc
Valle de Guadalupe, Mexico, 2021

INVIVO
Sauvignon Blanc
"X SJP (Sarah Jessica Parker)"
Marlborough, New Zealand, 2023

VINI ROSATI 5 oz

WHISPERING ANGEL
Château d'Esclans
Provence, France, 2024

VINI ROSSI 5 oz

SOLAR FORTÚN "BAYA BAYA"
Valle de Guadalupe, Mexico, 2023

JOSH CELLARS
Cabernet Sauvignon
North Coast, California, USA, 2022

E. GUIGAL
Côtes du Rhône, Rhône, France, 2021

DE LOACH
Pinot Noir, Russian River Valley, USA, 2021

GÉRARD BERTRAND
Pinot Noir "An 940", Pays d'Oc, Languedoc, France, 2023

VINI DOLCI E OPORTO 3 oz

CHÂTEAU DOISY-VÉDRINES
Sauternes, Bordeaux, France, 2015

TAYLOR'S
10 Year Old Tawny, Douro, Portugal

Wines are served in 5 oz pours; dessert wines in 3 oz pours. Spirits are served in 2 oz pours.

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