

# ANTIPASTI

## TAORMINA

Fennel, orange, arugula, Kalamata olives, purple radish, citrus vinaigrette

## PANZANELLA ★

Fresh mozzarella, organic cherry tomatoes, heirloom tomato, roasted red bell pepper, torn sourdough croutons, melon, mint, red wine vinaigrette

## AMALFI

Artisanal burrata, organic cherry tomatoes, heirloom tomato, pesto, basil oil

## CARPACCIO DI MANZO

Premium beef fillet, Parmigiano Reggiano D.O.P., baby arugula, artichoke aioli.

## PROSCIUTTO & BURRATA

Creamy artisanal burrata and Prosciutto San Daniele D.O.P. served on a tartlet with cherry tomatoes.

## POLPETTA & SCARPETTA

Meatballs infused with Mediterranean herbs, served over a rustic tomato sauce

## TONNO & BURRATA NEW

Artisanal burrata, fresh tuna, lemon zest on crusty bread

# PASTA

## PACCHERI ALLA VITTORIO NEW

Paccheri in tomato sauce, butter and Parmigiano Reggiano – an iconic Italian classic

## RAVIOLI GAMBARDELLA

Homemade ricotta and spinach ravioli with butter and salvia

## GNOCCHI VERDONE

Fresh ricotta gnocchi, pesto, artisanal burrata, lemon zest

## PAPPARDELLE AL RAGÙ ★

Fresh pappardelle with a slow-cooked ragù made from seven cuts of meat, finished with Parmigiano Reggiano

220

290

350

340

360

290

220

290

340

360

385

# PIZZA

*Time is also an ingredient. At Checkpoint Ciao, our pizza is made through slow, controlled fermentation to create a dough that is light, airy, and easier to digest.*

## MARINARA

Confit cherry tomatoes, fresh oregano, basil, Italian garlic, sea salt from the Yucatán, EV00

250

## MARGHERITA ★

San Marzano tomatoes, fresh mozzarella, basil, EV00

290

— Prosciutto San Daniele D.O.P. + 150    — Artisanal Burrata + 150  
— Calabrese Salame + 100    — Arugula + 50

## RAVELLO

Fresh mozzarella, roasted squash, fresh mint, yellow pacchettelle tomatoes, Kalamata olives, ricotta, lemon zest, Parmigiano Reggiano flakes

360

## CETARA

San Marzano tomatoes, artisanal burrata, Cantabrian anchovies, Kalamata olives, confit cherry tomatoes, capers, oregano, garlic

390

## TORINO ★

Fresh mozzarella, Gran Biscotto Rovagnati ham, smoked provolone, ricotta, pesto, roasted pistachios, white truffle oil

395

## TROPEA

Fresh mozzarella, smoked provolone, Italian fennel sausage, fennel, dill, thinly sliced roasted potatoes, Mike's Hot Honey

360

## CHECKPOINT

San Marzano tomatoes, smoked provolone, our slow-cooked ragù, grated Parmigiano Reggiano

360

## NOSTRA TERRA NEW

Cochinita pibil, fresh mozzarella, roasted pepper cream and pickled onions – a tribute to the flavors of Yucatán

360

## BROOKLYN

San Marzano tomato sauce, fresh mozzarella, artisanal spicy salame, jalapeño cream and crispy black jalapeños

360

*Please inform your server of any allergies or dietary restrictions before ordering.  
Exchange rate: 1 USD = 16.50 MXN | 1 EUR = 18.50 MXN. 16% VAT included*

# WINE

The perfect pairing for our contemporary Neapolitan pizza:  
natural sparkling wine, or Pet Nat.

## PET NAT

<b>DUDE ZANOTTO COL FONDO</b> - White Glera, Moscato - Veneto, Italy	750 ml		1250
<b>NUDE ZANOTTO COL FONDO</b> - Rosé ★ Pinot Noir, Glera - Veneto, Italy	750 ml		1250
<b>ZANOTTO COL FONDO</b> - Red Cabernet Franc - Veneto, Italy	750 ml		1250

## WHITE

<b>VILLA SAN MARTINO</b> Cantina di Bertiole Pinot Grigio - Friuli Venezia Giulia, Italy	750 ml	250	950
<b>SOAVE</b> Gregoris Garganega - Veneto, Italy	750 ml	250	950
<b>ARNEIS</b> Filippo Gallino Arneis - Piedmont, Italy	750 ml	280	1150
<b>TARRA NOA D.O.C.G.</b> Saraja Vermentino - Sardinia, Italy	750 ml	300	1250
<b>BRAMITO DELLA SALA IGT</b> Antinori 2024 Chardonnay - Umbria, Italy	750 ml		1800

## ROSÉ

<b>ELFO</b> Apollonio Susumaniello - Puglia, Italy	750 ml	250	950
<b>ROSALBA</b> Pierpaolo Pecorari Pinot Noir - Friuli Venezia Giulia, Italy	750 ml	300	1250
<b>LA VIE EN ROSÉ</b> Château Roubine Grenache, Cinsault - Côtes de Provence, France	750 ml		1600

## RED

<b>ZIO</b> Baffa Syrah (Vegan) - Tuscany, Italy	750 ml	250	950
<b>VALORI</b> Masciarelli Montepulciano d'Abruzzo (Bio) - Abruzzo, Italy	750 ml	280	1150
<b>PIERPAOLO PECORARI</b> Cabernet Franc - Friuli Venezia Giulia, Italy	750 ml	280	1150
<b>BARBERA D'ASTI D.O.C.G.</b> L'Avvocata Barbera - Piedmont, Italy	750 ml	300	1250
<b>VILLA ANTINORI ROSSO I.G.T.</b> Antinori 2022 Sangiovese, Cabernet, Merlot - Tuscany, Italy	750 ml		1900

## SPARKLING

<b>PROSECCO</b> Antonutti D.O.C. Extra Dry Glera - Veneto, Italy	750 ml	300	1250
<b>FRANCHIACORTA</b> Ca' del Bosco Cuvée Prestige Pinot Noir, Chardonnay - Lombardy, Italy	750 ml		2600

# SPRITZ

300

**APEROL**  
Aperol, Prosecco,  
soda

**HUGO**  
St.Germain, Prosecco,  
soda

**INDECISO**  
Campari, Aperol, Prosecco,  
soda

**LIMONCELLO**  
Limoncello, Prosecco,  
soda

## NEGRONI

300

**CLASSIC**  
Tanqueray gin, Campari,  
Carpano Antica Formula vermouth

**FELLINI**  
Campari, Italicus,  
soda

**SBAGLIATO**  
Campari, Carpano Classico vermouth,  
Prosecco

**JUÁREZ**  
Mezcal, Campari,  
Cinzano Rosso vermouth

## COCKTAILS

300

**TARANTINO** ★  
Tequila infused with eucalyptus,  
Yellow Chartreuse, grapefruit

**BELLUCCI**  
Tequila, St.Germain,  
mango infused with basil

**SOFIA LOREN** ★  
Mezcal, fresh passion fruit,  
ginger

**MARGARITA CIAO**  
Tequila Cascahuín,  
Italicus Rosolio di Bergamotto,  
fresh limetta juice

## MOCKTAILS

180

**GIULIETTA**  
Apple, lemongrass,  
mandarin orange, ginger beer

**PASOLINI**  
Passion fruit, pineapple,  
activated charcoal, vanilla soda

## SODA

ACQUA PANNA   still	250 ml	90	COCA-COLA / COCA-COLA ZERO	355 ml	85
ACQUA PANNA   still	750 ml	165	FRESCA / SPRITE	355 ml	85
ACQUA SAN PELLEGRINO   sparkling	250 ml	90	FRUIT WATER		90
ACQUA SAN PELLEGRINO   sparkling	750 ml	165	Lemonade, grapefruit, passion fruit, orangeade		
SAN PELLEGRINO   flavored sodas		95	FRESH-SQUEEZED JUICE		125
Limonata, aranciata rossa, melograna & arancia			Orange, grapefruit		
ARTISANAL GINGER BEER		135			

## BEER

CORONA EXTRA	355 ml	135	STELLA ARTOIS	330 ml	135
BOHEMIA CRISTAL	355 ml	135	PERONI	330 ml	185