

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

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

TAGLIATELLA AL RAGÙ ★

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

220

290

350

340

360

290

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

MARGHERITA ★

San Marzano tomatoes, fresh mozzarella, basil, EV00

— 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

CETARA

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

TORINO ★

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

TROPEA

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

CHECKPOINT

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

BROOKLYN

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

250

290

360

390

395

360

360

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

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

WHITE

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

ROSÉ

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

RED

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

SPARKLING

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

SPRITZ

280

APEROL Aperol, Prosecco, soda	HUGO St.Germain, Prosecco, soda
INDECISO Campari, Aperol, Prosecco, soda	LIMONCELLO Limoncello, Prosecco, soda

NEGRONI

280

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

250

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, melograno & 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