ANTIPASTI

NOTO 240
Italian lettuce mix, pickled vegetables, citrus, fresh apple and candied walnuts.

PANZANELLA ★ 290
Fresh mozzarella, organic cherry tomatoes, heirloom tomato, roasted red bell pepper, torn sourdough croutons, melon, mint, red wine vinaigrette

AMALFI 350
Artisanal burrata, organic cherry tomatoes, heirloom tomato, pesto, basil oil

CARPACCIO DI MANZO 340
Premium beef fillet, Parmigiano Reggiano D.O.P., baby arugula, artichoke aioli.

PROSCIUTTO & MELONE 290
San Daniele prosciutto crudo, mascarpone cream, fresh melon and toasted pistachios.

POLPETTA & SCARPETTA 290
Meatballs infused with Mediterranean herbs, served over a rustic tomato sauce

PASTA

PACCHERI ALLA VITTORIO NEW 290
Paccheri in tomato sauce, butter and Parmigiano Reggiano – an iconic Italian classic

RAVIOLI GAMBARDELLA 340
Homemade ricotta and spinach ravioli with butter and salvia

GNOCCHI VERDONE 360
Fresh ricotta gnocchi, pesto, artisanal burrata, lemon zest

PAPPARDELLE AL RAGÙ ★ 385
Fresh pappardelle with a slow-cooked ragù made from seven cuts of meat, finished with Parmigiano Reggiano

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 250
Confit cherry tomatoes, fresh oregano, basil, Italian garlic, sea salt from the Yucatán, EVOO

MARGHERITA ★ 290
San Marzano tomatoes, fresh mozzarella, basil, EVOO

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

RAVELLO 360
Fresh mozzarella, roasted squash, fresh mint, yellow pacchetelle tomatoes, Kalamata olives, ricotta, lemon zest, Parmigiano Reggiano flakes

CETARA 390
San Marzano tomatoes, artisanal burrata, Cantabrian anchovies, Kalamata olives, confit cherry tomatoes, capers, oregano, garlic

TORINO ★ 395
Fresh mozzarella, Gran Biscotto Rovagnati ham, smoked provolone, ricotta, pesto, roasted pistachios, white truffle oil

TROPEA 360
Fresh mozzarella, smoked provolone, Italian fennel sausage, fennel, dill, thinly sliced roasted potatoes, Mike's Hot Honey

CHECKPOINT 360
San Marzano tomatoes, smoked provolone, our slow-cooked ragù, grated Parmigiano Reggiano

BROOKLYN 360
San Marzano tomato sauce, fresh mozzarella, artisanal spicy salame, jalapeño cream and crispy black jalapeños

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 Bertiolo 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, graprefruit

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

BEER

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