

Madeo™

ANTIPASTI • APPETIZERS

BRESAOLA (M)	310 Cal
<i>Cured beef imported from Valtellina, served with rocket salad and Parmigiano Reggiano</i>	
CARPACCIO DI MANZO (M)	476 Cal
<i>Angus beef tenderloin carpaccio, served with Parmigiano Reggiano and rocket salad, lemon dressing</i>	
MELANZANE ALLA PARMIGIANA (M) (G) (Vg)	488 Cal
<i>Eggplant Parmigiana, with mozzarella and tomato sauce</i>	
FRITTO DI CALAMARI E ZUCCHINE CON SALSAMARINARA (G) (M) (F)	479 Cal
<i>Fried calamari and zucchini, served with marinara sauce</i>	
BURRATA ALLA CAPRESE (M) (Vg)	564 Cal
<i>Imported Burrata served with heirloom tomatoes and basil</i>	
ZUPPA DI POMODORO (V)	301 Cal
<i>Fresh tomato soup served with toasted pumpkin seeds</i>	

INSALATE • SALADS

TRICOLORE (V)	271 Cal
<i>Radicchio, endive and rocket salad</i>	
INSALATA RUCOLA, AVOCADO, PARMIGIANO E POMODORINI (M) (Vg)	395 Cal
<i>Baby rocket salad, avocado, Parmigiano Reggiano and cherry tomatoes, balsamic dressing</i>	
INSALATA DI QUINOA E CECI (V)	269 Cal
<i>Quinoa and chickpeas salad with vegetables and orange dressing</i>	
INSALATA DI SPINACI (M) (N) (Vg)	645 Cal
<i>Baby spinach salad, fresh goat cheese, caramelized walnuts, dried cranberries, sun dried tomato and balsamic dressing</i>	

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(S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

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PIZZA • OUR PIZZA

PIZZA MARGHERITA (M) (G) (Vg) <i>Tomato, mozzarella and basil</i>	750 Cal
PIZZA BURRATA CON POMODORINI E POMODORI SECCHI (M) (G) (Vg) <i>Tomato sauce, cherry tomato, sundried tomato, mozzarella and burrata cheese</i>	933 Cal
PIZZA AL PESTO E MOZZARELLA CON VERDURE ALLA GRIGLIA (M) (G) (N) (Vg) <i>Basil pesto, mozzarella cheese, grilled zucchini, eggplant and bell pepper</i>	1055 Cal
PIZZA BRESAOLA RUCOLA, PARMIGIANO E OLIO AL TARTUFO (M) (G) <i>Pizza with mozzarella, bresaola, rocket salad, Parmigiano Reggiano and truffle oil</i>	740 Cal

LE NOSTRE PASTE • OUR PASTAS

SPAGHETTI AI GAMBERONI (C) (M) (G) <i>Spaghetti with jumbo tiger prawns in a light tomato sauce</i>	936 Cal
SPAGHETTI ALLA BOLOGNESE (G) (M) <i>Our most popular pasta with Bolognese sauce</i>	990 Cal
GNOCCHI AL PESTO E BURRATA (G) (M) (N) (Vg) (E) <i>Homemade gnocchi with pesto sauce and burrata</i>	997 Cal
RIGATONI AL SALMONE (G) (M) (F) <i>Rigatoni with smoke salmon and cream sauce</i>	1252 Cal
RAVIOLI RICOTTA E SPINACI (G) (M) (Vg) <i>Ricotta and spinach ravioli in a butter and sage sauce with Parmigiano Reggiano</i>	648 Cal
PENNE MADEO (G) (M) (Vg) <i>Tomato sauce, basil, Parmigiano Reggiano</i>	940 Cal
RISOTTO PRIMAVERA (M) (Vg) <i>Risotto with spring vegetables</i>	955 Cal

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PESCE • FISH

BRANZINO AL FORNO CON POMODORINI E OLIVE (F)	954 Cal
<i>Mediterranean baked sea bass with cherry tomato, pickled red onion and olives</i>	
FILETTO DI CERNIA ALLA GRIGLIA CON INSALATA NOVELLA (F)	531 Cal
<i>Grilled hammour fillet served with baby mix salad, lemon dressing</i>	
SOGLIOLA ALLA MUGNAIA (F) (G) (M)	660 Cal
<i>Whole Dover sole butter and lemon sauce</i>	

CARNE E POLLO • MEAT AND CHICKEN

PETTO DI POLLO RUSPANTE CON PATATE ASPARAGI E TARTUFO ESTIVO (G) (M)	588 Cal
<i>Pan seared corn fed chicken breast, potato, asparagus and summer truffle</i>	
COTOLETTA DI VITELLO MILANESE (G) (E)	771 Cal
<i>Crispy pan-fried breaded Veal chop</i>	
SCALOPPINA DI VITELLO AL LIMONE E CAPPERI (G) (M)	628 Cal
<i>Veal scaloppine lemon butter sauce and capers</i>	
FILETTO DI MANZO ANGUS AL PEPE VERDE (G) (M)	690 Cal
<i>Pan seared Angus beef tenderloin with creamy peppercorn sauce</i>	
TAGLIATA DI MANZO ANGUS CON OLIO ALLE ERBE (G) (Md)	640 Cal
<i>Grilled and sliced Angus beef striploin, seasoned with aromatic herbs and mustard sauce on the side</i>	
COSTOLETTE DI AGNELLO ALLA GRIGLIA CON MELANZANE PINOLI (N)	345 Cal
<i>Grilled Australian lamb chops served with roasted eggplant and pine nuts</i>	

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DOLCI • DESSERTS

MILLEFOGLIE (G) (E) (M) (N) <i>Layers of puff pastry with custard cream and whipped cream</i>	569 Cal
PANNA COTTA AL MANGO (M) <i>Soft and creamy vanilla cream panna cotta served with fresh mango</i>	231 Cal
TIRAMISU (G) (E) (M) <i>Classic Tiramisu with chocolate powder</i>	778 Cal
PROFITEROLES AL CIOCCOLATO (G) (E) (M) (N) <i>Profiteroles filled with hazelnuts praline cream and served with chocolate sauce</i>	447 Cal
PAVLOVA CON PANNA MONTATA E FRAGOLE (E) (M) <i>Crispy merengue with whipped cream and strawberry fresh and coulis</i>	484 Cal
CRUMBLE ALLE PESCHE CON GELATO ALLA VANIGLIA (G) (E) (M) (N) <i>Peach crumble served with vanilla ice cream</i>	554 Cal

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MOCKTAILS

APERITIVO

Italian spritz, fresh orange, tonic water

PINA COLADA

Coconut & passion fruit puree, vanilla, pineapple

SICILIAN FIZZ

Italian Spritz, Hibiscus Tea, Strawberry Puree, F&S Soda

BASIL SMASH

Basil, cucumber, green apple juice

BERRY MARTINI

Pineapple juice, rosemary syrup, lime, blueberry

OUR BELLINI

Sparkling, peach puree

AMARETTO SOUR

Amaretti Lyre's, English breakfast tea, honey water, lemon juice

HOT BEVERAGE

COFFEE

Double Espresso
Macchiato
Double Macchiato
Americano

Cappuccino
Flat White
Latte
Decaf

TEA

English Breakfast
French Earl Grey
Jasmine Pearls

Emperor Sencha Green
Moroccan Mint
Chamomile

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SOFT DRINKS

Coca-Cola
Coca-Cola Light
Sprite
Fanta
Red Bull & Sugar Free Red Bull

FRESH JUICES

Orange
Pineapple
Apple

WATER

VOSS Still 375ml
VOSS Still 800ml
VOSS Sparkling 375ml
VOSS Sparkling 800ml

NON-ALCOHOLIC

Lyres Classico
Lussory Chardonnay
Lussory Merlot

Glass Bottle

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