



le Vesuvio

ESTABLISHED 1969 · CANNES

## Aperitivo

HOME-MADE FOCACCIA (G, V) (925 Cal)

Home-made bread, black olives and sun-dried tomato tapenade

SHRIMP FRA DIAVOLA (Ce, C, D, G) (436 Cal)

Sizzling shrimp, calabrian chili & home-made focaccia

POLPETTE SPEZIATE (G, D, F) (471 Cal)

Hand-made spicy meatballs, tomato sauce, bruschetta

SPINACI FORMAGGIO AL FORNO (D, G, M) (587 Cal)

Baked spinach & cheese, with toasted bread

RAVIOLI FRITTI (G, E, D) (396 Cal)

Fried spinach & ricotta ravioli, Arrabiatta dipping sauce

BRUSCHETTA POMODORO (G) (277 Cal)

Home-made focaccia bread with heirloom tomato salsa, basil & olive oil

FRIED BABY SQUID (G, Mo, E) (508 Cal)

Crispy golden baby squid & tempura zucchini, aioli sauce

BURRATA TORTELLINI FRITTI (G, E, M) (388 Cal)

Fried burrata tortellini, pomodoro sauce

## Starters

HEIRLOOM TOMATO CAPRESE (D, N, V) (355 Cal)

Bocconcini mozzarella, cherry & heirloom tomatoes, drizzled with basil pesto dressing

LE VESUVIO MISTA (D, Md, V) (358 Cal)

Vesuvio signature salad, mixed greens, radicchio, grilled squash & zucchini, cherry tomatoes, feta and mimosa dressing

MELANZANE ALLA PARMIGIANA (Ce, G, V) (774 Cal)

Oven baked eggplant parmigiana, tomato sauce

BRESAOLA E CARCIOFI GIGLIOTTI (M, Su) (652 Cal)

Thinly slices of cured meat, artichokes, parmesan and rucola

GRILLED CHARRED OCTOPUS (F, M) (626 Cal)

Piquillo and parsley salad, crispy fingerling potatoes

BURATTA CON POMODORI DATTERINI (M, So2) (188 Cal)

Puglia buratta cheese, arugula, Datterino tomato, balsamic Modena

ZUPPA DEL GIORNO

Please ask your waiter (Calories, allergen on request)

SALADE CAESAR (G, E, D, F) (359 Cal)

Crispy Romaine lettuce, home-made herb croutons, shaved Parmigiano Reggiano & caesar dressing. add grilled chicken or grilled tiger prawns

## Home-made Pasta

SPINACH & RICOTTA RAVIOLI (G, D, E, V, N) (935 Cal)

Ravioli butter sage sauce

TAGLIATELLE AL RAGU DI MANZO

(G, CE, E, D) (897 Cal) Tagliatelle, Angus beef ragout & Parmigiano Reggiano

FETTUCCHINE ALFREDO (M, E, G, Ce) (824 Cal)

Fettuccine, chicken, mushrooms in a creamy sauce

GNOCCHI DI PATATE (Ce, G, D, V) (646 Cal)

Potato dumplings in San Marzano tomato sauce, Parmigiano Reggiano

TORTELLINI DI BURRATA CON FONTINA (G, CE, E, D) (877 Cal)

Burrata tortellini, yellow tomato sauce, rucola & fontina glaze

## Pasta & Risottos

LINGUINI FRUTTI DI MARE (G, C, Ce, Mo, M) (955 Cal)

Linguine, mussels, prawns, calamari & salmon in olive tomato sauce

LASAGNA AI FORNO (Ce, G, D, E) (866 Cal)

House-made, all beef lasagna

PESTO DI LINGUINE (G, M, N, E) (513 Cal)

Linguine, fresh basil pesto, parmesan & toasted pine nuts

\*Ask the waiter for Gluten free Option

SPAGHETTI LOBSTER (G, Ce, C, D) (961 Cal)

Fresh Canadian lobster, in a rich cherry tomato sauce

PORCINI MUSHROOM RISOTTO (Ce, D, V) (562 Cal)

Carnaroli rice, porcini mushroom

SPAGHETTI ALLO ZEFFERANO E GAMBERI

(M, C, E, Ce) (941 Cal) Spaghetti prawns & zucchini in saffron sauce

(C) Crustacean (Ce) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (Lu) Lupin (M) Milk (Md) Mustard (Mo) Molluscs (N) Nuts (Pn) Peanuts (S) Sesame (Sb) Soybean (So2) Sulfur dioxide (Su) Sulphur (V) Vegetarian (Vg) Vegan

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## Mains

MILK-FED VEAL MILANESE (G, E, D) (1443 Cal)  
*Rocket & cherry tomato salad, Parmigiano Reggiano*

SEABREAM AL CARTOCCIO (F, Ce) (868 Cal)  
*Oven baked seabream with baby vegetables*

OSSO BUCO ALLA MILANESE (G, D) (1263 Cal)  
*Slow-cooked milk-fed veal, saffron risotto*

GRILLED NEW YORK STRIPLOIN (D, E) (1123 Cal)  
*Grass Fed Beef, sauce bearnaise, asparagus*

CHICKEN PICATTA (C,G,D,M) (1185 Cal)  
*Pan-fried chicken breast, creamy caper sauce  
& grilled mediterranean vegetables*

## Pizzeria

MARGHERITA (G, D, V) (640 Cal)  
*San Marzano tomatoes, Fior di latte*

QUATTRO STAGIONI (G, D) (678 Cal)  
*Mushroom, artichokes, olives, beef chorizo, Cantal*

DIAVOLA (G, D) (627 Cal)  
*Spicy beef pepperoni, jalapenos, tomato, Cantal*

AL TARTUFO (F, G, D) (592 Cal)  
*Black truffle cream, truffle shavings, Cantal & mozzarella cheese*

QUATTRO FORMAGGIO (G, D) (657 Cal)  
*Gorgonzola, mozzarella, Cantal, parmesan*

BURRATA (G, D) (968 Cal)  
*Charred cherry tomatoes, marinara, oregano, basil*

'PIL PIL' (G, D, C) (688 Cal)  
*Tiger prawns, cherry tomato, chili, garlic, red onion*

PESTO E POLLO (G, N, D) (635 Cal)  
*Chicken, basil pesto, pine nuts, sun blushed tomatoes*

FRUTTI DE MARE (G, M, Mo, F, N, C) (703 Cal)  
*Prawn, calamari, mussels, tuna, lemon pesto*

GOURMET DELUXE VEGETARIANO (G, M, D) (511 Cal)  
*Artichoke, zucchini, red onion, cherry tomato, oregano, aioli*

## Sides

PATATE AL ROSMARINO (D) (321 Cal)  
*Grated pecorino cheese*

TRUFFLE FRENCH FRIES (D) (331 Cal)  
*Black truffle and parmesan*

SLICED FRESH BLACK TRUFFLE (-) (3 Cal per gram)  
*Charged for by the gram*

GRILLED ASPARAGUS (D) (611 Cal)  
*Parmesan, balsamic glaze*

## Desserts

SORBET & GELATO (D) (453 Cal Gelato, 271 Cal Sorbet)

GLUTEN FREE DARK CHOCOLATE CAKE (D, E) (382 Cal) *Flour-less chocolate cake, Alphonso mango infused chocolate ganache*

CLASSIC TARTE TATIN (G, D, E) (573 Cal)  
*Warm caramelized apple tart*

TROPEZIENNE WITH PISTACHIO ICE CREAM (G,D,E,N) (428 Cal) *Soft-buttery brioche, pistachio ice cream, lavender-Anglaise sauce*

PECAN MILLEFUILLE (E, N, D, G) (577 Cal)  
*Old-school French caramelized puff-pastry with vanilla cream, salted caramel sauce & vanilla chantilly*

TIRAMISU (D, E, G) (597 Cal)  
*Chocolate sponge, espresso, Mascarpone cheese & cacao powder*

ALMOND PROFITEROLES (E, N, G) (446 Cal)  
*Home-made French choux, vanilla ice cream & caramelized almonds, warm chocolate sauce*

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## Signatures

### APERITIVO ITALIANO

Citrusy & sweet with grapefruit, lemon and peach. Aperitivo Italiano is a refreshing start to your meal. Say "Salute!"

### PASSION'TINI

Tropical & tangy, Passion'tini mixes mango, lemon and passion fruit for a burst of flavor. Cheers to "Amore"

### PINK SPRITZ

Elegant & rosy, Pink Spritz combines rose wine, lemon and raspberries for a delightful drink. Enjoy "La Vita In Rosa"

### VESUVIO ROSSO

Vibrant & Fruity, Vesuvio Rosso blends hibiscus Infusion, red wine, citrus and peach for a taste of the Mediterranean. Here's to "L'arte Di Vivere"

### LIMONETTO D'ORO

Crisp & refreshing, Limonetto D'Oro features white wine, lime and hints of lemongrass and jasmine. Sip and savor "La Dolcezza Della Vita"

## Coffee

Espresso  
Double Espresso  
Macchiato  
Double Macchiato

Americano  
Cappuccino  
Flat White  
Decaf

## Tea

Moroccan Mint  
Emperor Sencha  
Jasmine Queen  
English Breakfast  
Alfonso

Breakfast Earl Grey  
Chamomile

## Soft Drink

Coca Cola  
Coca Cola Light  
Sprite  
Fanta  
Indian tonic  
Ginger Beer  
Ginger Ale  
Soda

## Fresh Juices

Fresh Orange Juice  
Fresh Apple Juice  
Fresh Pineapple juice

## Water

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

## Non-Alcoholic

Sparkling Wine  
Lussory Chardonnay  
Lussory Merlot  
Lussory Rose  
Heineken 0,0

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