



ANTIPASTI • APPETIZERS

POLPETTE DELLA NONNA (M) (G)	926 Cal
<i>Madeo signature beef meat balls in tomato sauce.</i>	
MELANZANE ALLA PARMIGIANA (M) (G) (V)	422 Cal
<i>Eggplant parmigiana, with mozzarella and tomato sauce.</i>	
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>	
CARPACCIO DI POLPO (F)	309 Cal
<i>Octopus carpaccio with rocket and frisée, black olives and tomato salad.</i>	
ZUPPA DI FAGIOLI (Ce) (Vg)	340 Cal
<i>Traditional Tuscan bean soup.</i>	

INSALATE • SALADS

INSALATA DI SPINACI (N) (M)	645 Cal
<i>Baby spinach salad, fresh goat cheese, caramelized walnuts, dried cranberries, sun dried tomato and balsamic dressing.</i>	
TRICOLORE (Vg)	271 Cal
<i>Red radicchio, white endive and rocket salad, served with balsamic dressing.</i>	
MISTA CON FORMAGGIO (M) (V)	373 Cal
<i>Mixed green salad, carrot, bell pepper julienne with sliced Parmigiano Reggiano, balsamic dressing.</i>	
BURRATA ALLA CAPRESE (M) (V)	564 Cal
<i>Imported Burrata served with heirloom tomatoes and basil.</i>	

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PIZZA • OUR PIZZA

PIZZA BIANCA LA TARTUFO (G) (M) (V)	848 Cal
<i>Gorgonzola, mascarpone, mozzarella, goat cheese, fresh black truffle.</i>	
PIZZA BRESAOLA (G) (M)	922 Cal
<i>Pizza with mozzarella, bresaola, rocket salad and Parmigiano Reggiano.</i>	
PIZZA PORCINI (G) (M) (V)	788 Cal
<i>Tomato sauce, mozzarella and porcini mushroom and parsley</i>	
PIZZA MARGHERITA (G) (M) (V)	750 Cal
<i>Tomato sauce, mozzarella and basil.</i>	

LE NOSTRE PASTE • OUR PASTAS

SPAGHETTI AI GAMBERI (G) (C)	936 Cal
<i>Spaghetti with Mediterranean prawns in light tomato sauce, lemon zest and chili</i>	
RIGATONI AL SALMONE (G) (M) (V)	1252 Cal
<i>Rigatoni with smoked salmon, cream, and a touch of tomato sauce.</i>	
SPAGHETTI ALLA BOLOGNESE (G) (Ce) (M)	990 Cal
<i>Our most popular pasta, with veal Bolognese sauce.</i>	
PENNE MADEO (G) (M) (V)	940 Cal
<i>Tomato sauce, basil, Parmigiano Reggiano. Signature dish.</i>	
GNOCCHI AL GORGONZOLA (G) (M) (V)	850 Cal
<i>Homemade potato gnocchi with gorgonzola cheese sauce.</i>	
RAVIOLI RICOTTA E SPINACI (G) (M) (E) (V)	648 Cal
<i>Ricotta and spinach ravioli in a butter and sage sauce with parmigiano Reggiano.</i>	
RISOTTO AI PORCINI (M) (V)	950 Cal
<i>Risotto with porcini mushroom.</i>	

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PESCE • FISH

BRANZINO ALL'ISOLANA (F) 954 Cal

Mediterranean Sea bass fillets baked with potato, cherry tomato and black olives.

GAMBERONI ALLA GRIGLIA (C) 405 Cal

Grilled Mediterranean prawns served with seasonal salad, gremolada and lemon dressing.

SOGLIOLA ALLA MUGNAIA (F) (M) (G) 660 Cal

Whole Dover sole butter and lemon sauce.

CARNE E POLLO • MEAT AND CHICKEN

FILETTO AL PEPE VERDE (M) (G) 690 Cal

Pan seared Angus beef tenderloin with creamy peppercorn sauce.

SCALOPPINA AI PORCINI (M) (G) 622 Cal

Veal scaloppine with porcini mushroom.

COTOLETTA MILANESE (E) (M) (G) 771 Cal

Crispy pan-fried breaded Veal chop.

COSTOLETTE DI AGNELLO 600 Cal

Grilled Australian lamb chops served with grilled radicchio.

TAGLIATA MADEO (G - MUSTARD SAUCE) 640 Cal

Grilled and sliced Angus beef striploin, seasoned with aromatic herbs and mustard sauce on the side.

POLLO ALLA GRIGLIA CON ERBE 408 Cal

Grilled chicken breast paillard seasoned with rosemary and sage.

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CONTORNI • SIDE DISHES

PATATE AL FORNO 121 Cal
Roasted potato.

VEGETALI DEL GIORNO 126 Cal
Vegetable of the day.

INSALATA MISTA 954 Cal
Mix leaves, carrots, bell pepper, red radish.

DOLCI • DESSERTS

PANNA COTTA CON FRUTTI DI BOSCO (M) 368 Cal
Panna cotta with fresh berries and berries compote.

TORTA LIMONE E MANDORLE CON MERINGA (M) (E) (G) (N) 550 Cal
Crunchy tart filled with lemon cream, served with merengue.

PROFITEROLES AL CIOCCOLATO (M) (E) (G) (N) 447 Cal
Profiteroles filled with hazelnuts cream, served with cold chocolate sauce.

MILLEFOGLIE (M) (E) (G) (N) 569 Cal
Layers of puff pastry with custard cream and whipped cream.

TIRAMISU (M) (E) (G) (N) 778 Cal
Madeo tiramisu with chocolate powder.

TORTA RICOTTA (M) (E) (G) (N) 718 Cal
Ricotta cheese tart with pine nuts and raisins.

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MOCKTAILS

APERITIVO

Italian spritz, fresh orange, tonic water

ESPRESSO MARTINI

Lyre's American Malt, espresso, salted caramel, dark chocolate

SICILIAN FIZZ

Lyre's Aperitivo infused strawberry, hibiscus, lemon, soda

BASIL SMASH

Lyre's London Dry infused fresh basil, fresh pineapple, cucumber, lemon juice

BERRY MARTINI

Lyre's London Dry infused with berries, chamomile, rosemary, lemon, tonic

OUR BELLINI

Sparkling, peach puree

AMARETTO SOUR

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

MADEO HIGHBALL

Watermelon cordial, Lyre's London Dry, fresh lime juice, cucumber, soda

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

EIRA Still 400ml
EIRA Sparkling 400ml
EIRA Still 700ml
EIRA Sparkling 700ml

NON-ALCOHOLIC

Lyres Classico
Lussory Chardonnay
Lussory Merlot

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