



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

ZUPPA DEL GIORNO

Please ask your waiter (Calories, allergen on request)

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

Crispy Romaine lettuce, homemade herb croutons, Parmigiano-Reggiano & caesar dressing. Add grilled chicken or grilled tiger prawns

Pasta & Risottos

TAGLIATELLE AL RAGU DI MANZO

(G, CE, E, D) (897 Cal) Home-made tagliatelle, Angus beef ragout & shaved Parmigiano Reggiano

TORTELLINI DI BURRATA CON FONTINA

(G, CE, E, D) (877 Cal) Home-made burrata tortellini, yellow tomato sauce, rucola & fontina glaze

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

Home-made fettuccine, chicken, mushrooms in a creamy sauce

PESTO DI LINGUINE (G, M, N, E) (698 Cal)

Linguine, fresh basil pesto, parmesan & toasted pine nuts

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

House-made, all beef lasagna

*Gluten free option

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

Fresh Canadian lobster, in a rich cherry tomato sauce

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

Home-made potato dumplings in San Marzano tomato sauce, Parmigiano Reggiano

PORCINI MUSHROOM RISOTTO

(Ce, D, V) (562 Cal) Carnaroli rice, porcini mushroom

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

Home-made ravioli butter sage sauce

FETTUCCINE, POLPETTE AND RICOTTA

(D, E, F, G, M) (935 Cal) Home-made fettuccine, spicy meatballs & ricotta cheese

(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



le Vesuvio

ESTABLISHED 1969 · CANNES

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, zucchini, 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) (703Cal)

Prawn, calamari, clam, tuna, lemon pesto

MELANZANE ALLÁ SICILIANA (G, D, M, S) (549Cal)

Mutable, parmesan, basil, pomegranate pearls

GOURMET DELUXE VEGETARIANO (G, M, D) (511 Cal)

Artichoke, zucchini, red onion, cherry tomato, oregano, aioli

BRESAOLA (G, D) (828 Cal)

Rocket, parmesan, Cantal

*Gluten free Base Option

Sides

TRUFFLE FRENCH FRIES (D) (331 Cal)

Black truffle and parmesan

Desserts

GLUTEN FREE DARK CHOCOLATE CAKE

(D, E) (382 Cal) *Flour-less chocolate cake,
Alphonso mango infused chocolate ganache*

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

TIRAMISU (D, E, G) (597 Cal)

Chocolate sponge, espresso, M

ascarpone cheese & cacao powder

BITTER CHOCOLATE AND HAZELNUT TARTLET

(D, N, G) (422 Cal) *Hazelnut praline, orange confit,
hazelnut ice cream*

(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



le Vesuvio
ESTABLISHED 1969 · CANNES

Signatures

SUNSET THEORY

Raspberry cordial & coconut,
Amaretti, F&S soda

VESUVIO SOUR

American Malt, fig gem, ginger honey,
fresh lemon juice, black tea

ESPRESSO MARTINI

Dark Cane, espresso
shot & salted caramel

PINK SPRITZ

Fresh strawberry cordial,
top up soda water

BIJOU

Hibiscus tea, ginger,
all spiced berries

PASSION'TINI

Passion Fruit, lemon citrus puree,
sparkling wine

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

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

Non-Alcoholic

Sparkling Wine
Lussory Chardonnay
Lussory Merlot
Lussory Rose
Heineken 0,0
Lager 1936 0,0

(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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT