



ANTI PASTI

Bruschetta

Grilled slices of peasant bread topped with fresh chopped tomatoes and Parmesan.

Fonduta Svizzero

Swiss style cheese fondue for two.

Carpaccio di Manzo

Thinly sliced raw beef in white truffle essence, pink pepper, lemon, shaved celery & crunchy Parmesan.

Antipasti di Mare

Seafood, shrimp, mussels, sea scallops, calamari, marinated salmon carpaccio. A burst of flavors for two!

Frito Misto

Breaded & fried seafood with spicy arrabiata sauce.

Polpettina di Granchio

Homemade crab cakes over a delicate chipotle and orange infused cream sauce.

"Slider" di Manzo

Two 100% beef fillet sliders with arugula, tomato marmalade and Parmesan.

Involtini di Mozzarella al Prosciutto

Pan seared fresh mozzarella wrapped in Prosciutto over bed of arugula salad and cherry tomatoes.

Insalata di Spinaci

Tender leaves of spinach with mushrooms, pancetta, nuts, & dried tomatoes, dressing of nut oil & balsamic vinegar.

Insalata Classica "Cesar...."

A La Madonna classic, prepared at your table. Sprinkled with Parmesan & served with focaccia croutons, for 2.

Zuppa di Tomate al Forno

Oven baked tomatoes and basil cream with Parmesan croutons & a hint of sour cream.

Bisque di Aragosta

Delicate and smooth lobster cream with fresh chives.

PRIMI

Pasta, risotti e pizza gourmet

Penne Arrabiata

Fresh tomato sauce and chili peppers.....caliente!!!

Spaghetti Bolognesa

Classic bolognesa style spaghetti in slow cooked pomodoro & red wine meat sauce.

Fettuccini ai Gamberi

Fresh shrimp with fettuccine in grappa with mushroom, asparagus & prociutto.

	Lasagna al Forno	Meat lasagna with Bolognese sauce, cream & Parmesan crusted.	230
110	Gnocchi di Patate	Handmade potato gnocchi's with pesto or tossed in tomato sauce.	230
295	Ravioli Fatto a Mano	Homemade raviolis stuffed with pesto ricotta over a rich pomodoro sauce.	230
175	Risotto di Arugula con Formaggio de Capra	Traditional, "al dente" parilla with goat cheese & fresh arugula.	230
430	Risotto al Zaferano y Gamberini	Saffron infused white wine risotto with sauteed shrimp.	275
175	Pizza Margarita o tre Formaggi	Margarita or three cheese (mozzarella, gorgonzola & Parmesan).	190
185	Pizza Gamberi e Aglio Piccante	Shrimp, crispy bacon, pomodoro, chili flakes and capers.	270
185	Pizza Vongole	Crispy pizza with fresh clams, garlic and parsley.	220
	SECONDI		
	di carne e pesce		
205	Salmone al Balsamico di Modena	Balsamic glazed fresh salmon over porcini risotto.	345
160	Torno alla Putanesca	Grilled sushi grade tuna steak over putanesca sauce & thyme roasted potatoes.	285
285	Pesce di Boquinete al Guazzetto	Boquinete (local snapper) in fresh tomato, fava beans, garlic, white wine & clam sauce.	275
125	Ternera "Parmigiana" 13.5oz	Imported U.S. "Provimi" Quality! Breaded & au gratin with tomato sauce, mozzarella, Parmesan & basil pasta.	610
175	Scaloppini al Limoncello	Chicken scaloppini in limoncello sauce with green pasta.	240

CHARCOAL GRILLED

	Marinated Flank Steak 14 oz	355
	Rib Eye Steak 14 oz	450
	Filet Mignon, center cut 10.5 oz	490
	Grilled Veal Chop (Imported US Provimi!) 13.5 oz	610

CONTORNI

	Sauteed asparagus	145
	Baked potato with sour cream	95
	Truffel whipped potato puree	135



Russian and Portuguese Menus Available Reservations Recommended

HOTEL ZONE, LA ISLA SHOPPING VILLAGE, BLVD. KUKULCAN KM. 12

TEL. 883-2222, OPEN DAILY NOON - MIDNIGHT www.lamadonna.com.mx



MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

Emphasizing Northern Italian/Swiss recipes with excellent presentation. This restaurant exudes glamour. Wonderfully creative and bigger than life, the atrium-style dining area is overseen by a huge reproduction of the Mona Lisa. Three story statues of angels compliment a romantic Italian atmosphere. A sidewalk terrace, outdoor balcony & multi-level seating; perfect for any occasion. Want intimate? Ask for the "lover's" balcony. Martini Bar with 180 different cocktails!