

ITALIAN



ANTIPASTI

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 two.

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. 305

160 Gnocchi di Patate

Handmade potato gnocchi's with pesto or tossed in tomato sauce. 290

310 Ravioli Fatto a Mano

Homemade raviolis stuffed with pesto ricotta over a rich pomodoro sauce. 280

215 Risotto di Arugula con Formaggio de Capra

Traditional, "al dente" parilla with goat cheese & fresh arugula. 355

475 Risotto al Zaferano y Gamberini

Saffron infused white wine risotto with sauteed shrimp. 385

215 Pizza Margarita o tre Formaggi

Margarita or three cheese (mozzarella, gorgonzola & Parmesan). 250

245 Pizza Gamberi e Aglio Piccante

Shrimp, crispy bacon, pomodoro, chili flakes and capers. 305

245 Pizza Vongole

Crispy pizza with fresh clams, garlic and parsley. 295

SECONDI

di carne e pesce

310 Salmone al Balsamico di Modena

Balsamic glazed fresh salmon over porcini risotto. 425

210 Torno alla Putanesca

Grilled sushi grade tuna steak over putanesca sauce & thyme roasted potatoes. 310

325 Pesce di Boquinete al Guazzetto

Boquinete (local snapper) in fresh tomato, fava beans, garlic, white wine & clam sauce. 305

160 Ternera "Parmigiana" 13.5oz

Imported U.S. "Provimi" Quality! Breaded & au gratin with tomato sauce, mozzarella, Parmesan & basil pasta. 815

205 Scaloppini al Limoncello

Chicken scaloppini in limoncello sauce with green pasta. 265

CHARCOAL GRILLED

450 Marinated Flank Steak 14 oz

580 Rib Eye Steak 14 oz

610 Filet Mignon, center cut 10.5 oz

810 Grilled Veal Chop (Imported US Provimi!) 13.5 oz

CONTORNI

165 Sauteed asparagus

145 Baked potato with sour cream

175 Truffel whipped potato puree



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!