



The basis of Italian cuisine is its simplicity and passion focusing on quality of ingredients.

Here at Le Blanc we are as passionate as Italians when it comes to sharing their culinary experience. We are looking forward to create memorable moments.

We trust that our interpretation of the Italian regional cuisine takes you through the hills of Tuscany and reaches the unspoilt Mediterranean coast.

BUON APPETITO

SANTIAGO LORENZO MOO TUN
ROBERTO TORRES CRUZ
FRANCISCO VILLATORO CHANONA
VALENTIN MORALES GONZÁLEZ

Juan René Cerezo Aguilar

JUAN RENÉ CERESO AGUILAR
CHEF DE CUISINE

COCKTAILS

Lemon Drop

Vodka, orchard citrus juice

Appletini

Vodka citrus, green apple liqueur, sweet & sour mix

Negroni

Premium gin, Campari, orange slice

Espresso Martini

Coffee infused vodka and cream

Dry Martini

Gin, dry Vermouth, olives

Sweet Martini

Gin, sweet Vermouth, cherry

ANTIPASTI

Parmigiana de melanzane 🍆

Tomato confit, mozzarella cheese sauce, roasted aubergine foam, crispy breaded eggplant

Zuppa di pesce *

Fish and seafood soup, parsley

Insalata Cesare

Long leaf lettuce, kombu brine, Caesar emulsion, black olive soil, croutons

Zucca e cappesante

Zucchini mousseline, grilled scallops, celery, tuille

Vitello tonnato 🍷

Layered beef, beef reduction sauce, tuna sauce, capers, white wine

Beef carpaccio

Grana Padano shaves, extra virgin olive oil

Caprese salad

Mozzarella, tomato, basil pesto

Duo cream soup

Roasted tomato & goat cheese

PRIMI PIATTI

Risotto al cavolfiore 🌱 ♯

Cauliflower, parsley

Risotto alle vongole 🌱

Clams, parsley pesto

Risotto allo zafferano e jus de ossobucco 🌱

Saffron, Grana Padano, ossobuco reduction

Ravioli di gamberi e mozzarella

Filled with shrimp and mozzarella cheese, finished off with sweet lime zest, extra virgin olive oil, shrimp reduction sauce

Rigatoni cacio e pepe 🌿

Parmesan cheese sauce, Pecorino, freshly ground black pepper

Tagliolini e tartufo nero

Fresh pasta, butter

Add seasonal shaved fresh truffle \$ 30 RC

Penne alla puttanesca

Tomato sauce with olives, capers, anchovies

Bucatini all'amatriciana 🌿

Tomato sauce, peppers, pancetta

Spaghetti al nero

Cuttlefish ink sauce and mixed seafood

Fettucine Alfredo e pollo

Grilled chicken breast, Alfredo sauce

SECONDI PIATTI

Pesce ciopino 🌾

Catch of the day, tomato and fennel sauce, braised fennel, spinach

Salmone all'arancia 🌾

Baked salmon with orange supremes, pink peppercorn, finished off with a fresh salad, carrot purée

Chicken Parmigiana

Parmesan crusted chicken breast with tomato sauce and arugula salad

Scaloppina de pollo al vino bianco🌾

Chicken in white wine and citrus sauce, sautéed chard

Cotoletta alla milanese

Breaded pork steak paillard, arugula

Manzo e funghi 🌾

Beef, sautéed mushrooms with soy, beef jus

Agnello e patata 🌾

Sage scented braised lamb shank, mashed potato, lamb jus

Neapolitan lasagne

Freshly made pasta, Neapolitan beef, tomato sauce

🌾 GLUTEN FREE

Le Blanc Spa Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 VEGETARIAN

🌱 VEGAN

🔥 HOT

A 16% of service fee will apply over the final price of all meals rendered with Resort Credit and it will be charged to the room bill.