

Italia

From the Alps to the Mediterranean, each one of our dishes is carefully created to delight your palate. Allow us to take you to Italy without leaving your table.

CARLOS REYES EVARISTO
ROBERTO VALMONT
DENISSE MORFIN ALTÚZAR
DEYSI FELIPE RAMÍREZ
FERNANDO ARANA
SONIA ORDÓÑEZ



RUBÉN CERVANTES RANGEL
CHEF DE CUISINE

Hand shaken cocktails

Lemon Droptini

An impeccably balanced sweet and sour mix: vodka, limoncello, sparks of lime and sugar

Yellow Bird

This blend packs a powerful punch and is delightfully fresh: an herbal liqueur balanced with mango vodka, topped with pineapple and orange juice

La vita e bella

Try this frothy cocktail made with the distinct flavor of Vermouth and citrus nuances

Blanc Negroni

Uniquely sophisticated, a charming trifecta: Campari, gin and Vermouth rosso with a kick of spicy chili liqueur

Berry Spritz

Gin and Prosecco flaunt all of the flavor without the heady proof, mixed with bubbly Aperol, tangy strawberry and orange bitters

Antipasti

Insalata di pomodori 🍅 🌿

Rich cherry tomato salad with tomatillo, basil, pine nuts, fresh mozzarella, pesto and balsamic reduction

Insalata mista 🍅 🌿 🥒

Savory salad made with bell peppers, cherry tomato, Kalamata olives, fresh cucumber and feta cheese with lime vinaigrette

Minestrone 🍅

Classic minestrone soup with chopped seasonal vegetables

Zuppa di funghi 🍄

Fragrant mushroom soup with crispy garlic croutons

Crema di zucca 🍅

Pumpkin and prosciutto cream soup with grilled lettuce cores, sprinkled with coffee powder

Zuppa di granchio

A jewel of the sea: fried soft shell crab in its own juice

Tartare di tonno *

Amazing flavors unlike any other: fresh tuna tartare with arugula leaves, apple, lime with balsamic mayonnaise and a Grana Padano crisp

Passatelli in brodo di pollo

Homemade bread crumb noodles with chicken broth and vegetables

Asparagi

A divine dish: asparagus cream with prosciutto and crispy garlic croutons

🍷 Ask for our gluten free option

Prosciutto e patate

A traditional Italian staple: potato croquettes with salami and potato foam with saffron and prosciutto

Carpaccio di manzo * 🍷

Thinly sliced fresh beef with arugula mayonnaise, crouton dust, capers, cherry tomato and Grana Padano

Pasta e riso

Gnocchi di patate al pesto rosso 🌿 🍄

Bursting deep flavor: potato gnocchi with basil pesto and tomato

Cannelloni di spinaci 🌿

Spinach-ricotta cannelloni topped with four cheese sauce

Risotto funghi 🌿 🍄

Creamy mushroom risotto

Risotto all'arosta 🍄

Creamy lobster risotto

Ravioli di formaggio 🌿

Heavenly homemade ravioli stuffed with cheese and mushrooms, spinach and artichoke over porcini mushroom sauce

Ravioli di patate

Homemade ravioli stuffed with herb-roasted potatoes in chicken soup reduction

Spaghetti al pomodoro e polpettas

Dried noodles with fresh tomato and three-meat meatballs

Fettuccini cacio e pepe 🌿

Creamy fettuccini topped with pecorino cheese and ground black pepper

Fusilli alla carbonara

An Italian failsafe classic: fusilli with crispy pancetta and pecorino cheese

La lasagna

Traditional lasagna with Bolognese sauce and silky Grana Padano cream

Cappelletti di pollo

Homemade pasta with chicken stuffing and broth

Capellini aglio e olio

A very delicate pasta made with oil and garlic, served with seafood

Pappardelle al ragù di manzo

A real delight: pappardelle with beef ragù which takes 72 hours to make

Tortellini di manzo

Freshly made pasta filled with beef and prosciutto in Grana Padano sauce

* Ask for our vegan and gluten free pasta options

Secondi

Pescato del giorno

Catch of the day au gratin with orchard vegetables sautéed in olive oil

Pesce fritto con salsa marinara

Fried fish in tomato sauce, black olives and oregano, served with Parmesan aubergine

☞ Ask for our gluten free option

Polpo affogato

Grilled baby octopus with an incredible flavor, served with its own juice and white wine, crispy croutons and parsley

☞ Ask for our gluten free option

Scampi alla griglia ☞ \$142 BB

Grilled prawns with sautéed vegetables

Agnello al forno e asparagi ☞

Tender roasted lamb with spinach and sautéed asparagus

Petto di pollo ☞

Chicken breast sous vide, finished off on the griddle with Italian sausage and pancetta, served with porcini mushroom sauce, silky potato purée and roasted apple

Cotoletta alla milanese

Crispy pork Milanese with fresh arugula, cherry tomato, artichoke and balsamic reduction

Ossobuco con risotto milanese ☞

Slowly cooked braised veal shank served with saffron risotto

Picana alla brace ☞ 🍖

Grilled picanha with roasted truffled potatoes and pink peppercorn

Fiorentina di manzo alla griglia ☞ 🍖 \$173 BB

Grilled porterhouse with smooth truffled mashed potatoes

Contorni

Verdure arrostiti 🌿 ☞

Grilled mixed vegetables

Patate al tartufo 🌿 ☞

Oven-baked truffled potatoes

Parmigiana di melanzane 🌿 ☞

A typical recipe full of Mediterranean flavors: roasted eggplant with grated Parmesan cheese au gratin

Dishes available with Blanc Benefit. If you do not have available Blanc Benefit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Blanc Benefit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

☞ 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 🌰 This food contains nuts or seeds that can cause allergies.