



The basis of the 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

Juan René Cerezo Aguilar

JUAN RENÉ CEREZO AGUILAR
Sous Chef Ejecutivo



IL COCKTAIL

AMARETTO SOUR
CHOCOLATE NEGRONI
LIMONCELLO

BASIL TOSCANA MARTINI
ITALIAN GRAPEFRUIT AND
MINT SODA ☺

ANTIPASTI

TOMATO AND BURRATA BRUSCHETTA 🌿
Creamy burrata cheese served on ciabatta
bread spread with tomato sauce

TRUFFLE ARANCINI 🌿
Soft golden brown Parmesan cheese rice balls,
a specialty from Sicilian cuisine

BEEF CARPACCIO WITH CAPERS ☺*
Thin slices of beef, garnished with capers
and served with fresh arugula salad

MUSSELS IN WHITE WINE
Traditional steamed mussels with a subtle white
wine and garlic sauce scented with parsley

INSALATE

PANZANELLA 🌿
Combination of cucumber, tomato, onion,
celery, feta cheese and baguette croutons,
dressed with lemon vinaigrette

LE BLANC CAESAR SALAD 🌿🌿
Crunchy lettuce leaves dressed with our
Caesar recipe, drizzled with Parmesan
cheese and bacon bits



ZUPPE

DUO CREAM SOUP 🌿🍷
Roasted tomato & goat cheese

MINISTRONE 🌿
Traditional vegetable and pasta soup

PRIMI

TRUFFLE RISOTTO 🌿
Slow-cooked al dente Carnaroli rice,
prepared with sautéed mushrooms

TRUFFLE FETTUCCINE 🌿
Fresh home-made pasta with truffle and
creamy butter sauce

SAFFRON RISOTTO
Slow-cooked al dente Carnaroli rice,
enhanced with saffron

PESTO GNOCCHI 🌿🍷
Gnocchi with basil pesto, Parmesan cheese
and pine nuts

LOBSTER RISOTTO 🍷🌿
Slow-cooked al dente Carnaroli rice with
lobster meat and Grana Padano cheese

SPAGHETTI CARBONARA
Al dente pasta with creamy sauce and
crispy bacon

LINGUINI POMODORO 🌿
Fresh pasta with traditional tomato sauce

SHRIMP RAVIOLI
Fresh pasta filled with shrimp, covered in
tomato sauce with a touch of vodka

SPAGHETTI AMATRICIANA 🍷🌿
Long pasta, prepared with tomato sauce
and a golden cheesy crust

**SPINACH AND
RICOTTA CANNELLONI** 🌿🍷
Al dente pasta filled with creamy ricotta
and spinach, covered with bechamel sauce

LASAGNA BOLOGNESE 🍷🌿
Handmade pasta sheets, prepared with
the traditional bolognese sauce and
mozzarella cheese

BEEF CANNELLONI 🍷🌿
Cannelloni filled with braised beef cheek,
covered with demi-glace sauce

ALFREDO PENNE 🌿
Short pasta with traditional Alfredo sauce



SECONDI

CAPONATA

From Sicilian cuisine, a classic stew of vegetables: tomato, eggplant and olives

SEARED TUNA

Seared tuna, served with cherry tomato, arugula and toasted pine nuts

SALMON AND ORANGE

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

KATAIFI SHRIMP

Crispy pasta-wrapped shrimp, served with a creamy Alfredo sauce

CHICKEN PICCATA

Chicken breast cooked over low heat with fine herbs, covered in a lemon sauce, garnished with olives and capers

CHICKEN PARMIGIANA

Parmesan crusted chicken breast with tomato sauce and arugula salad

PORK CHOP

Roasted pork chop served with provençal sauce and mushrooms

LAMB SHANK

Slow-cooked, with potato mousseline and parsley gremolata

OSSOBUCO WITH MILANESE RISOTTO


Perfectly cooked beef ossobuco, served with a creamy saffron rice


PORTERHOUSE


STEAK MARSALA

USD 110

Grilled Porterhouse, served with sautéed mushrooms and Marsala wine 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.

 This food contains nuts or seeds that can cause allergies.

 **VEGETARIAN**

 **VEGAN**

 **NON-ALCOHOLIC DRINK**

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill. The exchange rate for service charge is MXN \$21.00