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Covered 1,50 euro

\* raw materials purchased frozen at origin are highlighted with an asterisk as expected by Article 19, paragraph 9 of Legislative Decree 231/17 and by Annex VI, point 2, of EU Regulation 1169/2011.

Fish products served raw comply with the requirements of Reg. (EC) 853/2004, Annex III, Section VIII, Chapter 3, letter d, point 3 and subsequent amendments



## SAVOURING OYSTER

3 oysters and a GLASS of WINE

17,00 euro

OYSTERS according to the catch dalle 4,00 alle 8,00 euro

### TARTARE

Tuna fish

17,00 euro

Salmon

15,00 euro

RAW RED PRAWNS FROM MAZARA DEL VALLO \*

5,00 euro

RAW PURPLE PRAWNS \*

4,00 euro

BLUE SHRIMP \*

6,50 euro

RAW SHRIMP \*

6,00 euro



# LUNCH

## FIRST COURSES

RISOTTO OF THE DAY THE CHEF PROPOSES TODAY

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PASTA OF THE DAY THE CHEF PROPOSES TODAY

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Spaghetti Pastificio Armando with cheese, pepper and lime

14,00 euro

## MAIN COURSES

Salmon cooked in Wok with carrots, courgettes, onion, lettuce and soy

14,00 euro

Our Frying of squid \* and crispy vegetable julienne

16,00 euro

Sirloin of Scottona 450 g maturation 30 days, served on stone

35,00 euro

Scottona beef fillet 250 g maturation 30 days, served on stone

28,00 euro

Raw e Bufala cheese

12,00 euro

## POKÈ

SALMON Basmati rice, salmon, avocado, edamame, sesame seeds and teriyaki sauce

15,00 euro

TUNA FISH Basmati rice, tuna \*, avocado, papaya, toasted almonds, sesame seeds and teriyaki sauce

15,00 euro

## SIDE DISHES

Mixed salad  
Spiced potatoes

5,00 euro  
5,00 euro

## DESSERT *amaze and pamper. . .*

Madeira cream traditional Catalan cream revisited and flavored with sweet Madeira wine

6,00 euro

Panna cotta coconut & lime with white pepper crumble

6,00 euro

Gianduia and coffee parfait with white chocolate, passion fruit and crunchy pistachio

6,00 euro

Caramelized peach and rum cheesecake with mint cream cheese and cocoa crumble

6,00 euro

Coffee, mascarpone and sponge cake the classic tiramisu is our secret

6,00 euro

FRUIT  
Pineapple

6,00 euro

SORBETS & ICE CREAMS

5,00 euro

THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST.

IN COMPLIANCE WITH EUROPEAN REGULATION 1169/2011, WE REPORT THE ENTRY INTO FORCE OF THE LAW THAT OBLIGES THE REPORTING OF THE PRESENCE OF ALLERGENS IN OUR PREPARATIONS. DEPENDING ON THE DIFFERENT DISHES WE OFFER YOU CAN FIND: GARLIC, BAY LEAF, CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, SOY, DAIRY PRODUCTS, NUTS, CELERY, MUSTARD, SESAME SEEDS, SULFUR DIOXIDE AND SULPHITES, LUPINS OR BROAD BEANS, MOLLUSCS. FOR ANY INFORMATION ON SUBSTANCES AND ALLERGENS, YOU CAN CONSULT THE APPROPRIATE DOCUMENTATION THAT WILL BE PROVIDED, UPON REQUEST, BY THE SERVICE PERSONNEL. THANK YOU

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