









Antipasti / Starters

Buffalo Mozzarella & Tomato Medley   505
Creamy Campania buffalo mozzarella with heirloom and cherry tomatoes, basil oil and Maldon Sea salt.


House-Cured Bresaola 695
Thinly sliced homemade air-dried beef, with aged EVO, wild arugula, and Parmigiano Reggiano.


Red Wine Braised Octopus   615
Tender Mediterranean octopus slow-braised in red wine, silky potatoes with EVO.

Seabass Carpaccio "Mediterraneo"   650
Slices of Mediterranean seabass marinated in citrus and EVO, Verona herbs emulsion and microgreens.


Classic Italian Seafood Fritto Misto    745
A crisp selection of calamari, prawns, and zucchini, fried to perfection, with citrus aioli.

Zuppe / Soup




Seasonal Minestrone  385
A nourishing soup made with market-fresh vegetables, cannellini beans, and a hint of basil pesto.




Cacciucco alla Livornese  645
A rich Tuscan-style seafood stew with mussels, calamari, shrimp, crab, and seabass, simmered in tomato, garlic, and chili broth.



Fresh Homemade Pasta

Pumpkin Gnocchi with Smoked Provola   475
Made with roasted pumpkin, finished with smoked Provola cheese fondue and a touch of sage brown butter.

Risotto Funghi Porcini  585
Creamy Carnaroli Risotto with Porcini Mushrooms and smoked Provola cheese.

Strozzapreti with Shrimp & Zucchini    1095
Rustic pasta Romagna, with prawns, zucchini ribbons, garlic, and lemon zest.

Lasagna alla Bolognese    615
Layers of hand-rolled pasta, slow-cooked Bolognese ragù, creamy béchamel and Grana Padano.

Homemade Spinach Ravioli   435
Home made ravioli filled with Ricotta cheese and spinach, San Marzano tomato sauce and basil.

Classic Spaghetti Bolognese    490
Al dente spaghetti tossed with a rich meat ragù, tomato, soffritto, and Italian herbs.

Spaghetti ai Frutti di Mare   895
A coastal Italian classic with prawns, calamari, mussels, and crab in a fragrant garlic and tomato seafood sauce.


Secondi / Main Course

Tagliata di Manzo alla Fiorentina   2150
Grilled Tuscan-style sliced US beef sirloin, served with arugula, Parmigiano Reggiano, cherry tomatoes and apple balsamic.

Beef Tenderloin with Porcini Mushrooms  1320
US Prime beef filet, velvety porcini mushroom sauce, mashed potatoes and seasonal vegetables.




Scaloppina di Pollo alla Pizzaiola  665
Chicken breast, fragrant tomato, garlic, and oregano sauce, mashed potatoes.

Grilled Salmon Fillet  1195
Norwegian grilled salmon, served with roasted seasonal vegetables and citrus butter.

Mixed Grilled Seafood Platter  1285
A selection of grilled calamari, seabass fillet, tiger prawns, and salmon, finished with lemon oil and herbs.

Seabass al Cartoccio 1050
Fillet of seabass baked en papillote with cherry tomatoes, black olives, clams, fresh basil.




Artisan Pizza / Pizze

Bufala & Cherry Tomato    645
Fresh buffalo mozzarella, cherry tomatoes, arugula, black olives, and a touch of wild lettuce on a light tomato base.

Tonno e Cipolla    615
Tomato sauce, tuna preserved in olive oil, red onions, capers, chili and mozzarella.

Quattro Formaggi    545
A rich blend of mozzarella, Parmigiano Reggiano, blue cheese, Gouda and tomato sauce.

Margherita    495
Classic pizza with San Marzano tomato sauce and fior di latte mozzarella basil.

Vegetarian    455
Zucchini, grilled aubergine, artichokes, tomato sauce, mozzarella, fresh arugula.

Capricciosa    545
Tomato base with smoked beef, artichokes, mushrooms, olives and mozzarella.

ME NU






Pane Vino Restaurant proudly serves valuable guests with Makar Farm's hydroponically cultivated and organic certified vegetables and herbs



Kindly inform your waiter if you are allergic to any type of food

All prices are in Egyptian Pounds and are subject to 12 % service charge & all applicable taxes

الحلويات

- ٤٩٥ **تيراميسو كلاسيكي**  
طبقات من البسكويت بالاكسرسو مع كريمة الماسكاربوني المخفوقة و بودرة الكاكاو
- ٣٣٥ **بانّا كوتا بالبرتقال والريحان**  
بانّا كوتا بالفانيليا مع قشر البرتقال الطازج، مزينة بشراب الريحان و سكر
- ٣٩٥ **بارفيه برالين البندق** 
بارفيه بندق مع صوص مانجو وبسكويت قهوة
- ٤٤٥ **عجينة الشو المحشوة بالكريمة**
تقدم مع صوص شوكولاتة وايس كريم فانيليا

مشروبات ساخنة

شاي

- ١٩٠ **نعناع** ١٩٠ **إيرل جراي**
- ١٩٠ **ليمون** ١٩٠ **دارجلنج**
- ١٩٠ **شاي أخضر** ١٩٠ **ياسمين**
- ١٩٠ **شاي بالبابونج** ١٩٠ **شاي انجليزي**

القهوة

- ٢٥٠ **فرايتشينو** ٢٥٠ **كافيه لاتيه**
نسكافيه مع فانيليا آيس كريم واللبن البارد
إسبرسو مع اللبن الساخن واختيارك من:
(بندق، كراميل، ايريش كريم، قرفة، فانيليا)
- ٢٨٠ **قهوة تركي** ٢٨٠ **موكاتشينو**
بودرة الشيكولاتة مع الإسبرسو واللبن
- ٢٣٠ **قهوة مفلتره** ٢٣٠ **كابتشينو**
إسبرسو مع اللبن الساخن
- ٢٤٥ **إسبرسو** ٢٤٥ **موكا آيس**
إسبرسو مع اللبن البارد وصوص الشيكولاتة
- ٢٨٠ **دبل إسبرسو** ٢٨٠ **موكا آيس**
إسبرسو مع اللبن البارد وصوص الشيكولاتة



فيجينيان



يحتوي على أنبان



يحتوي على لحوم



يحتوي على مكونات بحرية



أطباق الشيف








يحتوي على بيض



كحوليات

جميع الأسعار بالجنيه المصري
وتخضع لرسوم الخدمة بنسبة ١٢٪ وجميع الضرائب الحكومية

Dolci / Dessert

Classic Tiramisu   	495
Layered Italian dessert with espresso-soaked ladyfingers, whipped mascarpone cream, and dusted cocoa powder	
Panna Cotta with Orange & Basil  	335
Silky vanilla panna cotta infused with fresh orange zest, garnished with basil syrup and candied peel	
Hazelnut Praline Parfait 	395
Chilled hazelnut parfait with mango coulis and a crisp coffee-flavored tuile	
Profiteroles	445
Choux pastry filled with cream, served with warm chocolate sauce and vanilla ice cream	

Hot Beverages

DIGESTIFS

EARL GREY	190	PEPPERMINT	190
DARJEELING	190	LEMON	190
JASMINE	190	GREEN TEA	190
ENGLISH BREAKFAST	190	CHAMOMILE TEA	190

ASSORTED DILMAH TEA SELECTION

CAFÉ LATTE	250	FRAPPUCCINO	255
Espresso & hot milk, flavoured upon request: Hazelnut, caramel, irish cream, cinnamon, vanilla		Nescafé, vanilla ice cream, cold milk	
MOCHACHINO	250	TURKISH COFFEE	280
Chocolate powder, espresso, milk		FILTERED COFFEE	230
CAPPUCCINO	250	ESPRESSO	245
Espresso, hot milk		DOUBLE ESPRESSO	280
ICED MOCHA	255		
Espresso, cold milk, chocolate sauce			



Vegetarian



Contains Dairy



Contains Meat



Contains Seafood



Signature Dish



Vegan



Lactose Free



Low Gluten



Contains Egg



Contains Nuts



Alcohol

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