

Antipasti / Starters

- Buffalo Mozzarella**   **395**
Heirloom tomatoes, aged balsamic
- Beef Carpaccio**   **585**
Arugula, parmigiano-reggiano, lemon
- Eggplant Parmigiana**    **375**
Mozzarella, parmigiano-reggiano, basil, tomato sauce

- Seasonal Salad**   **395**
Baby leaves, cucumber, cherry tomatoes, radish, orange, citrus vinaigrette
- Fried Calamari & Shrimp**  **565**
Zucchini, lemon & garlic aioli
- Veal Meatball**  **480**
Tomato sugo, parmesan, basil

Zuppe / Soup

- Minestrone**   **265**
Seasonal vegetables, beans, tomato broth
- Seafood Soup**   **480**
Seabass, shrimp, mussels, scallops, tomato broth

Pasta

- Mushroom Risotto**    **355**
Wild mushrooms, parmigiano reggiano
- Prawn Risotto**   **530**
Lemon, basil oil
- Penne Arrabiata**   **335**
Spicy tomato sauce
- Chicken Fettuccine Alfredo**  **395**
Mushrooms, parmigiano-reggiano, cream sauce
- Beef Ravioli**   **425**
Parmigiano-reggiano, tomato sauce
- Spaghetti Bolognese**  **365**
Beef & tomato ragù
- Lasagna**   **420**
Mozzarella, parmigiano-reggiano, béchamel sauce, bolognese sauce
- Seafood Linguine**    **615**
Shrimp, scallops, calamari, mussels, lemon, parsley, garlic, cream sauce

Secondi / Main Course

- Veal Milanese**    **1290**
Arugula, cherry tomatoes, parmigiano-reggiano, lemon
- Grilled Rib-Eye**  **1850**
Roasted potatoes, asparagus, pepper sauce
- Osso Buco**   **1290**
Creamy polenta, confit tomato, gremolata
- Grilled Seafood & Fish**   **795**
Seabass filet, shrimp, scallops, calamari, fingerling potatoes, asparagus
- Chicken Piccata**  **515**
Linguine, parsley, capers, lemon
- Seabass Filet**    **820**
Baby spinach, la ratte potatoes, capers, dill, cherry tomato sauce
- Beef Tenderloin**   **1150**
Arugula, cherry tomatoes, parmigiano-reggiano, balsamic reduction
- Procini Crusted Salmon**   **795**
Sautéed leek, celery, fennel, potato, dill, mint, warm orange vinaigrette
- Roasted Lamb Loin**   **1750**
Roasted garlic, potato puree, green beans, sundried tomatoes, lamb jus

Pizze / Pizza

- Margherita**   **350**
Mozzarella, basil, tomato sauce
- Vegetarian**   **360**
Mozzarella, zucchini, eggplant, bell peppers, mushrooms, tomato sauce
- Capricciosa**   **405**
Mozzarella, beef salami, mushrooms, olives, roasted bell peppers, basil, tomato sauce
- Quattro Formaggi**  **430**
Mozzarella, provolone, smoked gouda, parmesan, tomato sauce
- Smoked Salmon & Caviar**   **715**
Roasted garlic, mascarpone cheese, arugula
- Roasted Prawn**   **595**
Mozzarella, mushrooms, chili, basil
- Spinach & Mushroom**   **395**
Mozzarella, parmesan, shallots, roasted garlic, truffle oil

ME NU

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

-  Vegetarian  Contains Dairy  Contains Meat  Contains Seafood  Signature Dish
 Vegan  Lactose Free  Low Gluten  Contains Nuts  Contains Egg  Alcohol

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