







## 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