

MENU

Pizza - Pasta
Contorni

il Nilo

il Nilo dal gusto italiano
Pizza - Pasta - Caffè



PIZZA



Margherita

vegetarian

285 LE

A classic Italian Margherita pizza, fresh Mozzarella, Italian tomato sauce, and a drizzle of olive oil, topped with a sprinkle of Parmigiano Reggiano and fresh basil.

Vegetariana Fresca

vegetarian

295 LE

Vegetarian pizza, sweet bell peppers, fresh mushrooms, and black olives, with Italian tomato sauce, topped with fresh Mozzarella, a sprinkle of Parmigiano Reggiano, with a touch of olive oil.

Funghi al Bianco

vegetarian

315 LE

A pizza for mushroom lovers, topped with fresh Mozzarella, mushrooms, with Italian white sauce, with a sprinkle of Parmigiano Reggiano and a touch of olive oil.

Pepperoni Classica

345 LE

A classic Pepperoni pizza, with Italian tomato sauce, topped with fresh Mozzarella, a sprinkle of Parmigiano Reggiano, and finished with a touch of olive oil.

Pollo e Mozzarella

355 LE

Classic chicken pizza and fresh bell peppers, with fresh mozzarella and Italian tomato sauce with Parmigiano Reggiano and a touch of olive oil.

Pesto e Bufala **NEW**

vegetarian

360 LE

A vibrant Neapolitan pizza with a fragrant pesto base, with creamy baby buffalo mozzarella, fresh arugula, Parmigiano Reggiano shavings, and a drizzle of extra virgin olive oil. A fresh, earthy delight.

Beef bacon

375 LE

Halal beef bacon and fresh mushrooms, with Italian tomato sauce, topped with fresh Mozzarella, a sprinkle of Parmigiano Reggiano, and finished with a touch of olive oil.

Pollo al Pesto

390 LE

Pesto chicken pizza, with fresh mozzarella and pesto sauce with Parmigiano Reggiano and a touch of olive oil.

Tonno Classica

Pescatarian

410 LE

Tuna pizza, onion, and black olives. with Italian tomato sauce, fresh Mozzarella, a sprinkle of Parmigiano Reggiano, and finished with a touch of olive oil.

Salsiccia e Bolognese

400 LE

A pizza with Bolognese sauce and fresh minced beef, with fresh Mozzarella, Italian tomato sauce, a sprinkle of Parmigiano Reggiano, and finished With a touch of olive oil.

Quattro Formaggi

vegetarian

420 LE

A unique blend of four cheeses: Mozzarella, Parmigiano Reggiano, Roquefort, and Cheddar sauce, finished with a touch of olive oil.

Burrata di Ansary

vegetarian

450 LE

Creamy burrata cheese, fresh arugula with talian tomato sauce, sprinkle of Parmigiano Reggiano, and finished with a touch of olive oil,

Frutti di Mare

Pescatarian

600 LE

An elegant Neapolitan pizza with a rich, creamy cheese base, layered with marinated shrimp, tender calamari, and delicate smoked salmon. Finished with wild arugula, green capers, and generous shavings of aged Parmigiano Reggiano a bold tribute to the sea.

Bianco al Salmone Affumicato **NEW**

Pescatarian

560 LE

A luxurious white pizza with a rich, creamy cheese sauce, layered with delicate smoked salmon. Finished with wild arugula, briny green capers, and generous shavings of aged Parmigiano Reggiano. Refined, bold, and irresistibly elegant.

Pizza al Tartufo **NEW**

550 LE

Pizza al Tartufo, A decadent white pizza layered with truffle paste, creamy white sauce, melted mozzarella, fresh mushrooms, Parmigiano Reggiano, and a drizzle of extra virgin olive oil. Earthy, elegant, and unforgettable.

All Prices Exclude 12% Service Charge & 14% VAT



PASTA



Penne all'Arrabbiata *"SPICY"* *vegetarian* 240 LE

An Italian classic that brings the heat! Penne with fiery tomato sauce with fresh bell peppers, onions, and black pepper, with garlic, and a touch of olive oil.

Linguine Funghi al Bianco *vegetarian* 250 LE

linguine pasta with fresh mushrooms, immersed in white sauce. Topped with a sprinkle of fresh Parmigiano Reggiano, butter.

Linguine Alfredo Classico 285 LE

linguine pasta with chicken, Fresh mushrooms, with white sauce, topped with fresh Parmigiano Reggiano, with garlic, and a touch of butter.

Spaghetti alla Carbonara Halal 305 LE

A new take on the classic Roman dish, spaghetti in white sauce, with beef, with a sprinkle of Parmigiano Reggiano, parsley with garlic, and a touch of butter.

Fusilli al Pesto e Bufala *NEW* *vegetarian* 310 LE

Spiraled fusilli pasta coated in a velvety pesto cream sauce, paired with fresh baby buffalo mozzarella. A comforting and aromatic dish full of rich yet balanced flavors.

Spaghetti alla Bolognese Classico 310 LE

Classic spaghetti with fresh minced beef in Italian tomato sauce, with thyme, with a light sprinkle of Parmigiano Reggiano.

Fusilli Pollo al Pesto 330 LE

Fusilli pasta, with chicken in pesto sauce, with a sprinkle of Parmigiano Reggiano, garlic, and a touch of butter.

Lasagna alla Bolognese 360 LE

Layers of lasagna filled with beef, with creamy white sauce and Italian tomato sauce, with Mozzarella and Parmigiano Reggiano. Baked to perfection until crispy.

Fusilli Thai Chili e Gamberetti *"SPICY"* *Pescatarian* 410 LE

A fusion of Italian and Thai flavors! Fusilli pasta with shrimp, sweet bell peppers, spicy Thai chili sauce, with sprinkle of Parmigiano Reggiano, garlic, and a touch of olive oil.

Gamberetti e Limone il Nilo *Pescatarian* 440 LE

our best-selling dish. Shell pasta in a creamy lemon sauce with shrimp, dill, turmeric, a light sprinkle of Parmigiano Reggiano, butter.

Linguine al Manzo e Pepe Nero 460 LE

Linguine pasta with fresh beef and mushrooms, with a rich brown black pepper sauce, a sprinkle of Parmigiano Reggiano.

Linguine al Salmone Grigliato *NEW* *Pescatarian* 470 LE

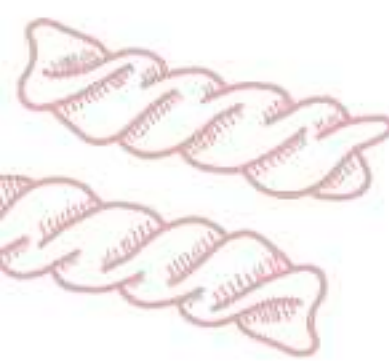
Silky linguine tossed in a creamy white Parmesan sauce, infused with lemon zest and fresh dill, then crowned with a perfectly grilled salmon fillet. A refined harmony of richness and brightness in every bite.

Linguine Frutti di Mare *Pescatarian* 490 LE

A refined seafood pasta featuring succulent shrimp, tender calamari, and grilled salmon, gently folded into a velvety white Parmesan cream sauce. Accented with green capers, fresh herbs, and finished with aged Parmigiano Reggiano. a coastal indulgence, the il Nilo way.

Linguine al Tartufo *NEW* 450 LE

Silky linguine tossed in a luscious white cream infused with truffle paste, fresh mushrooms, Parmigiano Reggiano, and olive oil. A rich and indulgent experience for true truffle lovers.



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SOUPS

Pomodoro Soup _____ 120 LE

Fresh tomatoes, creamy white sauce, a touch of thyme, black pepper, and salt paired with red sauce.

Funghi Bianco Soup _____ 140 LE

Fresh mushrooms cooked in butter, white sauce, seasoned with salt, white pepper, and minced garlic.

Di Pollo Soup _____ 155 LE

Chicken pieces cooked in butter, white sauce, seasoned with salt, white pepper, and minced garlic.

Di Pollo e Funghi Soup _____ 180 LE

Chicken and mushrooms cooked in butter, white sauce, with salt, white pepper, and minced garlic.

Gamberetti e Limone Soup _____ 250 LE

Fresh shrimp cooked in butter and creamy white sauce, lemon, turmeric, minced garlic.



PATATE

il Nilo Patate _____ 89 LE

Fried potatoes seasoned with Nilo spices.

Cheese Patate _____ 100 LE

Fried potatoes seasoned with Nilo spices, served with a rich yellow cheddar sauce.

Jalapeno Cheese Patate *"SPICY"* _____ 110 LE

Fried potatoes seasoned with il Nilo spices, topped with yellow cheddar sauce and spicy jalapeños.

Quattro Formaggi Patate _____ 150 LE

Fried potatoes topped with yellow cheddar sauce, Mozzarella, Parmigiano Reggiano, Roquefort.



SAUCES

Barbecue Sauce - ketchup _____ 50 LE

Ranch Sauce - Thai Chili Sauce _____ 60 LE



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INSALATA

Greca Insalata _____ 140 LE

A fresh mix of feta cheese, Kabocha, tomatoes, cucumbers, bell peppers, olives, and onions with olive oil, thyme.

Caesar Insalata _____ 185 LE

Grilled chicken pieces with fresh Kabocha, crispy croutons, Parmigiano Reggiano, and ranch dressing with cherry tomato.

Caprese Insalata **NEW** _____ 235 LE

Fresh baby Bufala mozzarella paired with juicy cherry tomatoes, peppery arugula, and a drizzle of pesto oil, finished with a pinch of thyme.



Di Burrata Insalata _____ 260 LE

Creamy burrata cheese served with fresh arugula and a drizzle of fresh pesto oil sauce. a simple yet elevated experience with herbaceous flair.

Di Tonno Insalata _____ 275 LE

Delicious tuna with fresh Kabocha, tomatoes, cucumbers, olives, bell peppers, and onions, with balsamic vinegar and a touch of fresh lemon.

DOLCI

Tiramisu **NEW** _____ 220 LE

Panna Cotta **NEW** _____ 200 LE

(Chocolate, Caramel, Berries, Lotus, Nutella)

Torta Mista **NEW** _____ 160 LE

(Cheesecake – Chocolate, Caramel, Berries, Lotus, Nutella)

Torta con Gelato **NEW** _____ 180 LE

(Cheesecake with Vanilla Gelato)

Nutella e Noci **NEW** _____ 200 LE

(Nutella, Nuts & Vanilla Gelato)

Lotus e Biscotti **NEW** _____ 220 LE

(Lotus Cream, Biscuit Crumble & Vanilla Gelato)

Pistacchio e Anacardi **NEW** _____ 250 LE

(Pistachio Cream, Cashews & Vanilla Gelato)

Pizza Dolce Nocciola **NEW** _____ 410 LE

(Nutella, Nuts & Vanilla Gelato)

Pizza Dolce Biscottata **NEW** _____ 450 LE

(Lotus Cream, Biscuit Crumble & Vanilla Gelato)

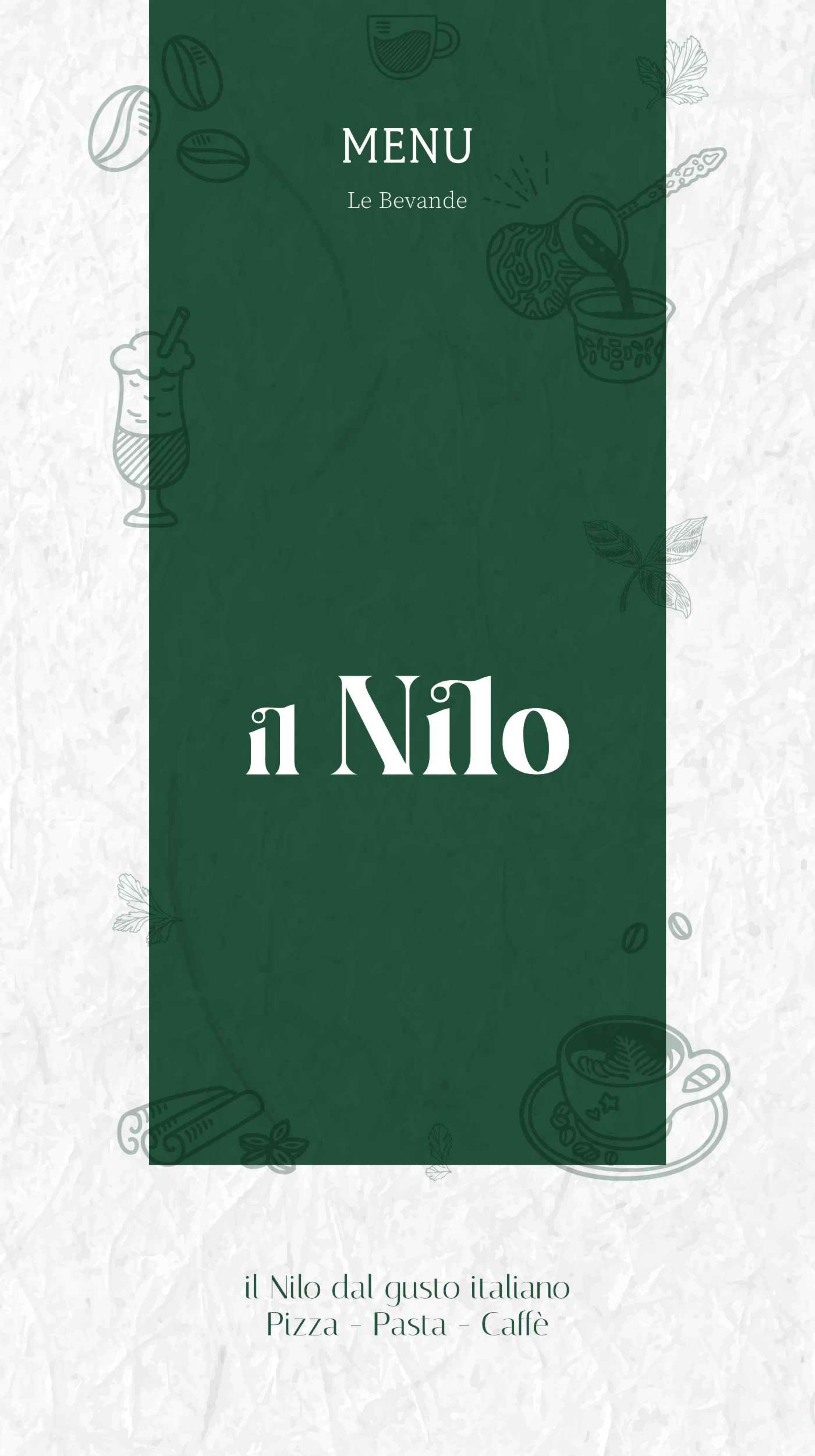
Pizza Dolce Bronte **NEW** _____ 490 LE

(Pistachio Cream, Cashews & Vanilla Gelato)



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MENU

Le Bevande

il Nilo

il Nilo dal gusto italiano
Pizza - Pasta - Caffè

CAFFÈ

Espresso S-D	80-90	LE
Turkish Caffè S-D	80-90	LE
French Caffè S-D	85-95	LE
Latte	90	LE
Spanish Latte	120	LE
Cappuccino	95	LE
Micato S-D	85-95	LE
Golden Roast "Double Espresso, Caramel, Whip Cream"	NEW 145	LE
Americano	90	LE
Mocha	115	LE
Flat White	135	LE
Add Flavor (Vanilla - Caramel - Hazelnut)	50	LE
Extra Espresso shot	45	LE

ICED CAFFÈ

Iced Americano	96	LE
Iced Latte	100	LE
Iced Spanish Latte	120	LE
Iced Cappuccino	100	LE
Iced Mocha	115	LE

ICED FRAPPÉ

Frappé	120	LE
Nutella Frappé	150	LE
Pistachio Frappé	175	LE
Caramel Frappé	150	LE
Lotus Frappé	160	LE

"optional extra whipped cream"



HOT DRINKS

Red Tea	60 LE
Green Tea	65 LE



CHILLED DRINKS

Water	41 LE
Sparkling Water	95 LE
V-Cola (Cola - Zero - Lime Lemon)	55 LE
Classic Cherry V-Cola	120 LE
Peach Iced Tea	180 LE
Redbull	120 LE



SMOOTHIE



Strawberry	135 LE
Mango	140 LE
Mix-berry	130 LE
Peach	140 LE
Pineapple	130 LE
Passion	140 LE
Blueberry	130 LE
Watermelon	140 LE
Kiwi	140 LE





MILK SHAKE

Vanilla Sky	225	LE
Golden Drizzle	230	LE
Nutella Drift	250	LE
Lotus Cloud	260	LE
Pistachio Breeze	280	LE

MOJITO

Minted Breeze	100	LE
Pineapple Wave	110	LE
Peach Break	115	LE
Blue Drift	110	LE
Ruby Mint	110	LE
Turbo Chill	180	LE
Passion Tide	110	LE
Energy Mojito	170	LE
(Blue Curacao - Redbull - Fresh Lemon)		



FRESH JUICES

Orange	110	LE
Mango	120	LE
Strawberry	115	LE
Lemon Mint	110	LE
Kiwi	120	LE
Watermelon	120	LE
High Passion Cocktail	145	LE
(Mango - Strawberry - Orange - Passion Fruit)		

