

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

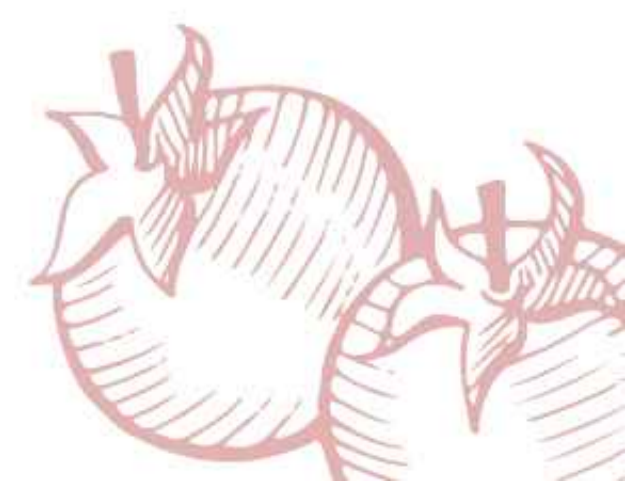
A luxurious white pizza with a rich, creamy cheese sauce, layered with delicate smoked salmon. Finished with wild arugula, briny green capers, and generous shavings of aged Parmigiano Reggiano. Refined, bold, and irresistibly elegant.

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.

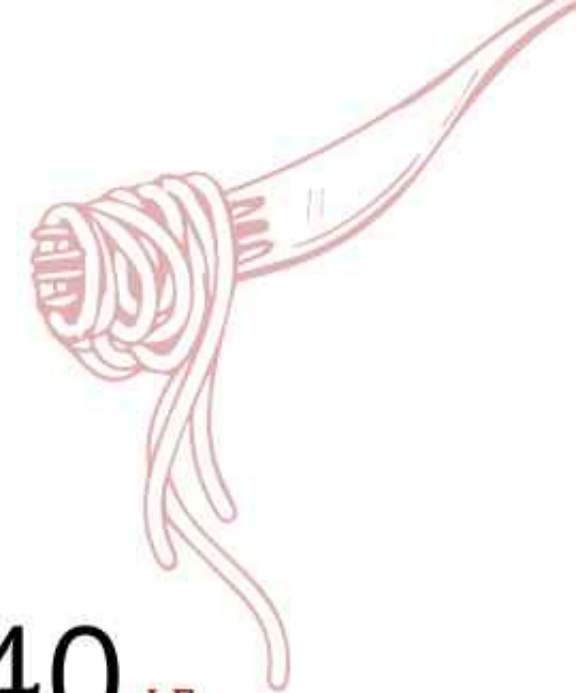


All Prices Exclude 12% Service Charge & 14% VAT





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

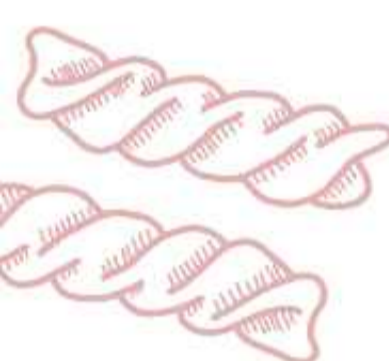
Silky linguine tossed in a creamy white Parmesan sauce, infused with lemon zest and fresh dill, then crowned with a perfectly grilled salmon fillet. A refined harmony of richness and brightness in every bite.

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





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)





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





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
High Passion Cocktail	145	LE
(Mango - Strawberry - Orange - Passion Fruit)		

