

# MENU

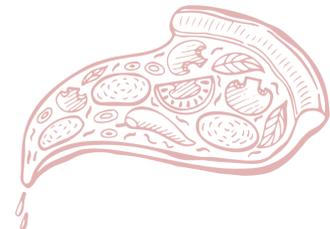
Pizza - Pasta  
Contorni

# 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, layered with juicy cherry tomatoes and finished 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

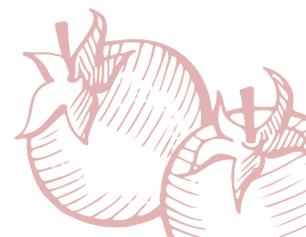
A luxurious white pizza with a rich, creamy cheese sauce, layered with delicate smoked salmon. Finished with wild arugula, briny green capers, and generous shavings of aged Parmigiano Reggiano. Refined, bold, and irresistibly elegant.

**Bresaola Classica** 575 LE

Premium dry aged beef pizza, fresh arugula, with Italian tomato sauce, with fresh Mozzarella, Pomegranate molasses, a sprinkle of Parmigiano Reggiano, and finished with a touch of olive oil.

**Pizza al Tartufo** *NEW* 550 LE

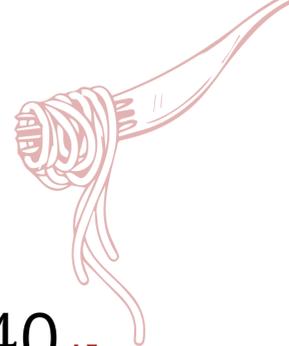
A decadent white pizza layered with truffle paste, creamy white sauce, melted mozzarella, Parmigiano Reggiano, and a drizzle of extra virgin olive oil. Earthy, elegant, and unforgettable.



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, cherry tomato, 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 and cherry tomato.

**Linguine Alfredo Classico** 285 LE

linguine pasta with chicken, Fresh mushrooms, with white sauce, topped with fresh Parmigiano Reggiano, with garlic, cherry tomato, 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, cherry tomato, 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 juicy cherry tomatoes and 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 and cherry tomato.

**Fusilli Pollo al Pesto** 330 LE

Fusilli pasta, with chicken in pesto sauce, with a sprinkle of Parmigiano Reggiano, garlic, cherry tomato 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, cherry tomato, 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, cherry tomato,

**Linguine al Manzo e Pepe Nero** 460 LE

Linguine pasta with fresh beef and mushrooms, with a rich brown black pepper sauce, Demi-glace sauce a sprinkle of Parmigiano Reggiano, and cherry tomato.

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

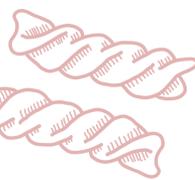
Silky linguine tossed in a creamy white Parmesan sauce, infused with lemon zest and fresh coriander, and topped with perfectly grilled salmon fillet. A refined blend of richness and brightness in every bite.

**Linguine Frutti di Mare** **Pescatarian** 490 LE

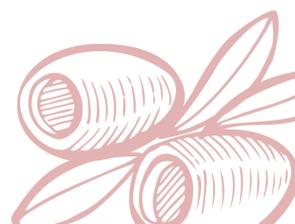
A refined seafood pasta featuring succulent shrimp and tender calamari, gently folded into a velvety white Parmesan cream sauce. Accented with green capers, fresh herbs, and finished with aged Parmigiano Reggiano a coastal indulgence, the il Nilo way.

**Linguine al Tartufo** **NEW** 450 LE

Silky linguine tossed in a luscious white cream infused with truffle paste, 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

A Fresh Baby bufala Mozzarella with fresh cherry tomato, arugula and balsamic vinegar with a pinch of thyme



Di Burrata Insalata \_\_\_\_\_ 260 LE

A creamy burrata cheese served with fresh pomegranate, pomegranate molasses, and fresh arugula, for a unique experience that combines sweet and sour.

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

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” _____	<b>NEW</b> 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

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# 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

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# SMOOTHIE

Strawberry	135	LE
Mango	140	LE
Mix-berry	130	LE
Peach	140	LE
Pineapple	130	LE
Passion	140	LE
Watermelon	140	LE
Blueberry	130	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
Kiwi	120	LE
Lemon Mint	110	LE
Watermelon	120	LE
High Passion Cocktail	145	LE
( Mango - Strawberry - Orange - Passion Fruit )		



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