

Ponte Vecchio

Zuppe

Soups

<i>Zuppa Del Mar Rosso</i>	345.00
Royal Seafood Soup <i>Accompanied with Shrimp's Bruschetta</i>	
<i>Minestrone Di Verdure Alla Genovese</i>	225.00
Clear Italian Vegetables Soup <i>Flavored with Genovese Pesto</i>	
<i>Zuppa Di Funghi</i>	290.00
Creamy Mushroom Soup	

Antipasti

Appetizers

<i>Vongole Alla Marinara</i>	260.00
<i>Sautéed Fresh Clams with Herbs, Garlic and Olive Oil</i>	
<i>Le Delizie Del Mare</i>	425.00
<i>Marinated Shrimps & Squid with Lemon and Watercress</i> <i>Topped with Fresh Clams</i>	
<i>Calamari Fritti Alla Romana</i>	480.00
<i>Fried Calamari Served with Tartar Sauce w French fries</i>	
<i>Salmone Affumicato</i>	530.00
<i>Thin Slices of Smoked Salmon served with Onion Rings,</i> <i>Capper, Dill and Melba toast</i>	
<i>Carpaccio Di Manzo</i>	720.00
<i>Thinly sliced of Beef Tenderloin</i> <i>Topped with parmesan shaving and olive oil,</i> <i>Garnished with Watercress and Mushroom</i>	

Insalate Salads

<i>Insalata Caprese</i> <i>Thick Slices of Mozzarella Cheese and Tomato, Surrounded by Pesto & Balsamic Reduction</i>	290.00
<i>Insalata Ponte vecchio</i> <i>A Mix of Rucola, Mushroom, Sweet Corn and Gorgonzola, Marinated with Vinaigrette, Topped cheese Shaving and Shrimps</i>	420.00
<i>Insalata Caesar chicken</i> <i>Shrimps</i>	325.00 390.00
<i>A Wonderful Rich Anchovy Dressing Makes This Salad a Meal, Served with Crusty Italian Bread</i>	
<i>Insalata Villa D'Este</i>	310.00
<i>A Mélange from Colored Pepper, Watercress, Air Dried Tomatoes And mushrooms, Topped with Garlic Bread, Black Olives And Cheese Shaving</i>	

Risotto

<i>Risotto Alle Verdure E Scaglie Di Parmigiano</i> <i>Seasonal Vegetables Risotto and Parmesan Shaving</i>	420.00
<i>Risotto Al Salmone</i> <i>Risotto with Fresh Salmon</i>	530.00
<i>Risotto Ai Frutti Di Mare</i> <i>Risotto with Seafood</i>	600.00

Pasta Al Classico Stile Italiano
Classic Italian Style Pasta
Choice of; Spaghetti,
Tagliatelle, Penne, Farfalle

<i>Al Pomodoro</i> <i>Tomato Sauce and Fresh Basil</i>	290.00
<i>Alla Bolognese</i> <i>Minced Beef with Tomato Sauce</i>	320.00
<i>Al Pesto Genovese</i> <i>Crushed Basil, Garlic, cheese, Nuts and Olive Oil</i>	300.00
<i>Ai Funghi</i> <i>Mushroom Cream Sauce</i>	345.00
<i>Alla Carbonara</i> <i>Beef Bacon, egg-yolk and Parmesan Cheese</i>	490.00
<i>Al Salmone</i> <i>Smoked Salmon, Cherry Tomato, Cream and Oregano</i>	530.00
<i>Allo Scoglio</i> <i>Fresh Seafood and Cherry Tomatoes</i>	475.00
<i>Alfredo</i> <i>Fresh Mushrooms and Chicken Served with White Cream Sauce</i>	430.00
<i>Ravioli Con Salsa Di Pomodoro E Basilico</i> <i>Home Made Ravioli Stuffed with Ricotta Cheese & Spinach</i> <i>Served with Tomato Basil Sauce</i>	270.00
<i>Lasagne Classiche Alla Bolognese</i> <i>Classic Italian Lasagne with Minced Beef and Béchamel Sauce</i>	350.00

All Above Prices are in EGP
Inclusive of Service Charge & All Applicable Taxes

Piatti A Base Di Carne & Pollo & Pesce

Meat and Chicken and Fish Dishes

<i>Filetto Di Manzo Alla Griglia</i>	1100.00
<i>Grilled beef Tenderloin served with Your Choice of Sauce, Mushroom, Green Pepper, Black Pepper, Red Wine or Gorgonzola</i>	
<i>Costolette D' Agnello Scottadito</i>	950.00
<i>Grilled Lamb Chops with Herbs</i>	
<i>Tagliata Di Manzo Con Rucola e Scaglie Di Parmigiano</i>	950.00
<i>Sautéed Slices of Beef Sirloin on a Bed of Rucola Salad, Topped with cheese shaving</i>	
<i>Pollo Alla Griglia Con Salsa Ai Funghi</i>	520.00
<i>Grilled Chicken Breast with Mushroom Sauce</i>	
<i>Petto Di Pollo Ai Carciofi</i>	560.00
<i>Roasted Chicken Breast Stuffed with Artichoke, Black Olive, Grated Cheese and Herbs, Served with Herbs Cream Sauce</i>	
<i>Gamberoni alla Mediterranean</i>	1100.00
<i>Grilled red sea Prawns served with tomato, black olives and pesto sauce</i>	
<i>Torreta composta con fileto di orata, Salmone E gamberoni</i>	1100.00
<i>Triple layers of roasted sea bream, salmon and prawns</i>	
<i>Fritto misto di mare</i>	900.00
<i>Fried prawns, calamari and stone bass fillet served with tartar sauce</i>	
<i>Filetto di Branzino alla Livornese con patate</i>	850.00
<i>Oven baked sea bass fillet with tomato, olives, garlic and potatoes</i>	
<i>Filetto di Salmone alla griglia</i>	850.00
<i>Grilled salmon fillet served with lemon butter sauce</i>	

Pizza

<i>Margherita</i>	330.00
<i>Tomato Sauce, Mozzarella, Oregano and Basil</i>	
<i>Vegetariana</i>	360.00
<i>Tomato Sauce, Seasonal Vegetables and Olives</i>	
<i>Del Contadino</i>	420.00
<i>Tomato Sauce, Mozzarella, Mushrooms and Beef Salami</i>	
<i>Calzone Del Vesuvio</i>	395.00
<i>Tomato Sauce, Mozzarella, Smoked Turkey and Mushrooms</i>	
<i>Funghi</i>	380.00
<i>Tomato Sauce, Mozzarella and Mushrooms</i>	
<i>Quattro Formaggi</i>	460.00
<i>Tomato Sauce, Mozzarella, Gorgonzola, Parmesan and Emmental cheese</i>	
<i>Frutti Di Mare</i>	560.00
<i>Tomato Sauce, Mozzarella, Calamari, Shrimps, Anchovies and Oregano</i>	
<i>Tonno & Cipolla</i>	390.00
<i>Tomato Sauce, Mozzarella, Tuna and Onion</i>	
<i>Capricciosa</i>	420.00
<i>Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Smoked Turkey and Black Olives</i>	
<i>Mediterranean Prosciutto Burrata Flat Bread. Smoked .S</i>	550.00
<i>Mediterranean Prosciutto Burrata Flat Bread. Beef Bacon</i>	450.00

All Above Prices are in EGP
Inclusive of Service Charge & All Applicable Taxes

Dolci

<i>Tiramisu' Classico</i> <i>Traditional Italian Tiramisu'</i>	270.00
<i>Panna Cotta All' Arancio</i> <i>Molded Cream Orange Flavor</i>	235.00
<i>Tortino Al Cioccolato</i> <i>Chocolate Fudge</i>	210.00
<i>Coppa Di Gelato Misto</i> <i>Three Scoops of Ice Cream of Your Choice</i>	350.00
<i>Mousse Al Cioccolato</i> <i>Chocolate Mousse</i>	210.00
<i>Affogato Al Caffè</i> <i>Vanilla ice Cream Topped with Espresso Coffee</i>	210.00
<i>Frutta Di Stagione</i> <i>Sliced Fresh Seasonal Fruit Platte</i>	210.00

All Above Prices are in EGP
Inclusive of Service Charge & All Applicable Taxes