



by Marco Acquaroli

Signature dish

Spaghettini all'astice e limone - lemon scented lobster spaghettini

290

Chef Marco's recommendation

Minestrone di verdure - minestrone soup

Salmone - salmon fillet with lentils, root vegetables and balsamic vinegar

Panna cotta - spiced panna cotta with marinated plums

490

The "Il Frantoio" experience

- Five course degustation menu -

Caprese di bufala - buffalo mozzarella, tomato and basil

Zuppa di zucca - pumpkin soup with ricotta, own seeds and oil

Ravioli neri - black seafood ravioli with dill glasage

Filetto di manzo - grilled beef tenderloin, green bean cassoulet and smoked polenta

Delizia al gianduja - dark hazelnut chocolate mousse cake

with caramelized hazelnuts

735/person

Prices are in Egyptian pounds and subject to 12% service charge and 15.68% applicable sales taxes.

Antipasti

Zuppa di zucca - pumpkin soup with ricotta, own seeds and oil 155

Minestrone di verdure - minestrone soup 150

Caprese di bufala - buffalo mozzarella, tomato and basil 170

Carpaccio di barbabietole - red and yellow beetroot carpaccio with goat cheese crème and raspberry vinaigrette 140

Tonno marinato - raw marinated tuna with capsicum, olive, caper and lemon emulsion 185

Gamberetti e astice - seared shrimp and lobster with asparagus coulis, orange and vanilla 210

Vitello tonnato - slow cooked veal tenderloin with tuna sauce 185

Manzo marinato - home cured beef with pickled pumpkin 215

Primi

Risotto allo zafferano - saffron risotto with aged parmesan 185

Risotto ai funghi - mushroom risotto with aged parmesan 185

Penne al pomodoro - penne pasta, fresh tomato sauce and basil 155

Ravioli neri - black seafood ravioli with dill glasage 190

Lasagna scomposta - open lasagna with spinach and gorgonzola 175

Gnocchi ripieni - homemade filled gnocchi with tomato hazelnut pesto and seared prawns 195

Gnocchi - homemade gnocchi with sun choke, Swiss chard and scamorza 185

Secondi

Branzino spadellato - line caught sea bass with artichoke, potato and olives 255

Salmon - salmon fillet with lentils, root vegetables and aged balsamic vinegar 315

Gamberi - large gulf shrimp with celeriac, celery and parmesan crunch 290

Pollo arrosto - roasted chicken with gnocchi, mushrooms, spinach and sage butter 255

Agnello - slow cooked saddle of lamb, eggplant, goat cheese and rosemary potatoes 310

Filetto di manzo - Australian beef tenderloin, green bean cassoulet and smoked polenta 350