

## Appetizers

### **Grilled chicken Caesar \$18**

Strips of breast chicken, lettuce, chase, special Caesar sauce

### **Crab salad A La Romana \$18**

Crab meat stack with roman lettuce, olive oil, special Italian herbs

### **Monte Carlo sea food Caesar \$18**

Shrimps, fish, calamari, lettuce, chase, special Caesar sauce

### **Insalata Toscana – Toscana Salad \$15**

Grilled mushroom, Zucchini, tomatoes, Rucola, Balsamic Vinegar & Mozzarella

### **★ Cocktail di Gamberetti Al' Arancia – Shrimps Cocktail \$25**

Red Sea Shrimps, Garden Greens & Orange Sauce

### **Carpaccio di Manzo – Beef Carpaccio \$20**

Beef Tenderloin, Mushroom, Parmesan shavings & Watercress

### **Carpaccio di Salmon – Salmon Carpaccio \$22**

Fresh Norwegian Salmon, marinated sweet onions, Capers, & Olive oil

### **Insalata di Polpo – Octopus Salad \$18**

Octopus, Bell pepper, Watercress, Mixed salad leaves, Lemon Juice & Olive Oil

### **Insalata Caprese – La Luna Capers Salad \$15**

Italian Mozzarella, Vine ripened tomatoes, Avocado, Virgin olive oil, Rucola leaves & Pesto sauce

### **Torrette di Melanzane con Sottilette Kraft “Le Cremose” – Parmigiana \$12**

Fresh Eggplant with vegetables grilled with olive oil

All price is quoted in \$ and including 12% service charge & 14% government tax

Please indicate any food allergies to your server

[www.montecarloresortsegypt.com](http://www.montecarloresortsegypt.com)

## Soups

### **Minestrone Casereccio \$10**

Vegetable Minestrone with Pesto Croutons

### **Minestra di Pesce – Clear Seafood \$13**

Shrimp, Fresh Salmon, Sea Bass fillet, Calamari & Parsley

### **Zuppa di Funghi – Mushroom Soup \$12**

Cappuccino of Forest Mushrooms & fresh cream

## Pasta & Risotto

### **Risotto di Funghi – Mushroom Risotto \$18**

Mushrooms, olive oil, Veal Jus & Parmigiano, Reggiano

### **Tagliatelle al Sapore di Mare –salmon Tagliatelle \$20**

Homemade Pasta, Smoked Salmon, Fresh cream & Lemon

### **Sea food cannelloni \$22**

Prawn & calamari, fish with cream sauce, chasseur

### **Minced beef lasagna \$19**

Homemade fresh lasagna, minced beef, special tomato sauce, Italian mozzarella chasseur

### **★ Capellini di Mare \$22**

Capellini with saffron, mussels, & calamari with, garlic, chilly & Saffron Sauce

### **Penne Al'Arabiatta – Penne AL'Arabiatta \$12**

Penne Pasta, Napolitano Sauce, Hot Chilly & Parsley

### **Gnocchi di Patate \$12**

Homemade fresh potato gnocchi, cream & roasted Walnuts

## Main Courses

**Filleteo di Manzo in Salsa al Burro / Beef Fillet with an Herb Butter  
Sauce**

Beef Fillet Tenderloin, Parmesan Mashed Potatoes, Sautéed Vegetables  
& herb Sauce

**\$35**

### **Rack of Lamb chops**

Rack of Lamb, Roasted Potatoes, grilled vegetables & special Sauce

**\$35**

★ **Lombata di Vitello in Salsa Tradizionale / Veal Loin**  
, Sautéed Vegetables, Roasted Potatoes & a Lemon Sauce

**\$35**

**Petto di Pollo / Chicken Breast stuffed**  
with Cheese, Roasted Potatoes, Grilled Vegetables & Pistachio Cream

**\$30**

**Filleteo di Branzino / Fillet of Sea Bass,**  
Potato wedges, Sautéed Vegetables, Dill Sauce & Olive Oil

**\$25**

**Salmone Alla Griglia / Grilled Salmon**  
, Creamy Mashed Potatoes, Spinach & Caper Sauce

**\$35**

## Desserts

**Hot chocolate cake \$10**

**Fruit trifle \$10**

**Tiramisu \$10**