



Appetizer Start your meal with our delicious, handcrafted appetizers, made with the freshest ingredients.		Salad Fresh salads are the perfect light & refreshing start to your meal.	
Eggplant Parmigiana Layers of tender eggplant, marinara sauce, melted mozzarella, and parmesan cheese.	469 EGP	IL Lago Salad Our signature house salad mixes of crisp seasonal vegetables, & fried goat cheese.	430 EGP
Calamari Fritti Golden-fried calamari, crisp on the outside & tender inside, served with a tartar dipping.	469 EGP	Mixed Organic Vegetables Salad Farm-fresh organic greens, crisp seasonal vegetables, and juicy cherry tomatoes.	313 EGP
Shrimp Cocktail Chilled shrimp served with a tangy, house-made cocktail sauce	509 EGP	Caprese Salad Ripe tomatoes, fresh mozzarella, & fragrant basil, drizzled with olive oil.	469 EGP
Shrimp Pesto Sauteed shrimp in a fragrant basil pesto sauce, bursting with rich, herbaceous flavor.	548 EGP	Chicken Caesar Salad Grilled chicken breast served over crisp romaine lettuce, tossed in a creamy Caesar dressing with crunchy croutons and parmesan shavings.	469 EGP

Pizza Freshly baked with premium ingredients, our pizzas are crafted to perfection with a crispy crust.		Sandwich All sandwiches are served with crispy golden French fries.	
Margherita A timeless classic with tangy tomato sauce, fresh mozzarella, & fragrant basil.	469 EGP	Roasted Vegetable Mix of roasted vegetables, aromatic herbs, and melted cheese in a soft ciabatta bread.	313 EGP
Organic Grilled Vegetables Farm-fresh zucchini, bell peppers, eggplant, & cherry tomatoes on a crisp crust.	470 EGP	Grilled Chicken Tender grilled chicken, roasted vegetables, & melted cheese in a soft ciabatta bread.	548 EGP
Four Cheeses A blend of mozzarella, cheddar, parmesan, & blue cheese, melted to perfection.	548 EGP	Bacon Cheeseburger A juicy beef patty, crispy beef bacon, melted cheddar, and fresh toppings, in a toasted bun.	626 EGP
Chicken BBQ Smoky grilled chicken, tangy barbecue sauce, & melted cheese	588 EGP	Steak Sandwich Succulent steak, roasted vegetables, & melted mozzarella served in a warm baguette.	704 EGP
Seafood A seafood lover's dream, topped with shrimp, calamari, and mussels	627 EGP		





548 FGP

548 EGP

587 EGP

587 EGP

610 EGP

704 EGP

666 EGP

1050 EGP

1135 EGP

Pasta

Indulge in our comforting and flavorful pasta dishes, made with traditional Italian recipes & the finest ingredients.

Chicken Fettuccine Alfredo

Silky fettuccine pasta coated in a creamy Alfredo sauce, with tender slices of grilled chicken.

Penne Puttanesca

A bold and zesty dish with penne pasta tossed in a rich tomato sauce infused with garlic, capers, olives, anchovies, and a hint of chili.

Spaghetti Bolognese

Layers of tender chicken, creamy béchamel sauce, marinara, and gooey melted cheese.

Chicken Lasagna

Layers of tender chicken, creamy béchamel sauce, marinara, and gooey melted cheese.

Bowtie Carbonara

Main Course

Bowtie pasta enveloped in a velvety, creamy sauce with egg yolks, crispy beef bacon & parmesan cheese.

Risotto

Creamy, rich, and deeply flavorful, our risottos are slow-cooked with the finest ingredients.

Mushroom Risotto

An earthy creamy risotto is slow-cooked with sauteed mushrooms, and parmesan cheese.

Shrimp Risotto

A luscious, creamy risotto infused with garlic, butter, & succulent sauteed shrimp.

Savor our expertly crafted main courses, featuring the finest ingredients and authentic flavors.

Cioppino

Seafood soup, brimming with fresh seafood, simmered in a flavorful tomato & herb broth.

Sauteed Sea Bass Fillet

Sea bass fillet, pan-seared to a golden crisp, paired with cherry tomatoes, garlic, & lemon.

Chicken Olive Lemon

Slow-cooked chicken with olives & lemon, served with couscous and vegetable.

Beef Milanese

A crispy breaded beef cutlet, served with roasted potatoes and arugula salad

Fillet of Beef

A tender cut of grilled beef fillet, served with creamy polenta, and grilled mushrooms.

Dessert

End your meal on a sweet note with our decadent desserts.

Tiramisu

A layered with coffee-soaked ladyfingers, creamy mascarpone, and a dusting of cocoa.

crème brûlée

A smooth vanilla custard topped with caramelized sugar crust.

666 FGP Ice Cream

Rich and creamy artisanal ice cream flavors, made with the finest ingredients.

392 EGP

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350 FGP

690 EGP

Prices are subject to a 12% service charge and 14% VAT.