

STARTER

Insalata Caprese 340

An Italian classic of fresh buffalo mozzarella marinated with San Marzano tomatoes, rocket, and basil pesto.

Insalata di Stagioni con Gamberi 750 (B)

A garden vegetable salad with grilled prawns, crunchy vegetables, rocket pesto, and balsamic dressing.

Tonnato Vitello 900 (C)

Briefly seared red tuna with veal sauce, rocket, capers, and anchovies.

Carpaccio di Manzo 750

Succulent slices of farm-raised Angus beef with porcini cream, rocket leaves, shaved Parmesan, and aged balsamic.

Salmone Marinato all'Arancia 900 (C)

Home-marinated orange salmon slices with garden salad, pomegranate dressing, and honey mustard sauce.

SOUP

Minestrone alla Toscana 160

Classic Tuscan-style vegetable soup with Borlotti beans, pesto, and Parmesan cheese.

Crema di Pomodoro 160 (B)

Creamy roasted tomato soup with mozzarella strips and fresh basil.

Carcioco alla Livornese 500 (B)

Livornese-style fish stew with various Red Sea fish, root vegetables, fresh tomatoes, saffron, and herbs.

RISOTTO & PASTA

Risotto alla Milanese 470

Milanese-style risotto with prawns, saffron, fried rocket, and grated Parmesan.

Risotto ai Funghi 500 (B)

Arborio risotto with sautéed mushrooms and shaved Parmesan cheese.

Spaghetti al Crudo 500 (B)

Spaghetti with San Marzano tomato sauce, olives, capers, anchovies, fresh basil, and grated Parmesan.

Linguine ai Gamberetti 1.000 (C)

Linguine pasta with prawns, artichokes, cherry tomatoes, arugula, and grated Parmesan.

Penne alla Contadina 420

Farmer-style penne with eggplant, fresh tomato sauce, and shaved Parmesan.

Rigatoni con Sugo di Anatra 470 (C)

Rigatoni pasta with duck ragout, red onions, cherry tomatoes, and grated Parmesan.

Tagliatelle al Salmone 600 (B)

Homemade fresh tagliatelle with salmon in a pink tomato sauce and fresh tarragon.

Ravioli di Gamberetti 700 (B)

Fresh homemade prawn ravioli, served with zucchini and fresh tarragon.

Traditional Lasagne alla Bolognese 700

Homemade fresh pasta with classic Bolognese sauce and Parmesan fondue.

PIZZA

All our pizzas are Tuscan-style thin crust, made with homemade sauces and baked fresh in our wood-fired oven.

Pizza Margherita 365

The classic with fresh tomatoes, mozzarella cheese, basil oil, and oregano

Pizza La Toscana 430

Lightly seasoned chicken breast with olives, sweet peppers, and red onion

Pizza Frutti di Mare 510 (B)

With tomatoes, calamari, shrimp, tuna, mozzarella cheese, and oregano

Pizza Calabrese 365

Italian hot peppers, spicy sausage, cheese, fresh garlic, and Neapolitan sauce.

Pizza Quattro Formaggi 385

Bella Vista pizza with four types of cheese: Parmesan, mozzarella, cheddar, and Romy.

Pizza Napoletana 350

Traditional Neapolitan-style pizza with tomato sauce, cheese, garlic oil, and oregano.

MAIN COURSE

Merluzzo all'Acquapazza 625 (C)

Pan-fried black cod with sun-dried tomatoes, black olives, capers, mashed potatoes, and basil pesto

Filetto di Branzino alla Griglia 1.400 (B)

Grilled sea bass fillet with orange polenta, sweet peas, and melted garden tomatoes

Salmone Scozzese alla Griglia con Verdure 1.200 (C)

Grilled Scottish salmon with fennel vegetables, pesto potatoes, and orange-saffron foam.

Piccata alla Sorrentina 1.300

Veal piccata in a Parmesan crust on tomato sauce with spaghetti and fresh sage.

Petto di Pollo alla Griglia 625 (B)

Grilled supreme chicken breast with baked corn polenta, steamed vegetables, and Soubise sauce.

Carre d'Agnello Arrosto 1.500

Roasted rack of aged lamb with braised Mediterranean vegetables and mashed potatoes.

Filetto di Manzo alla Griglia 845

Grilled Angus beef tenderloin with eggplant Parmigiana and steamed vegetables.

Melodia Ortolana 445

An array of fresh vegetables sautéed with olive oil, herbs, and cheese, wrapped in filo pastry and finished with basil-infused tomato sauce.

DESSERT

Panna Cotta alla Piemontese 300 (B)

Traditional Italian cream pudding with white chocolate, marinated local fruits, and berry sauce

Tortino al Cioccolato 315 (B)

Classic Italian warm chocolate tart with homemade vanilla ice cream and marinated berries

Semifreddo alla Nocciola 300

Hazelnut nougat parfait with saffron-cardamom pear and caramel sauce.

Tiramisu Bella Vista 340

Classic Italian tiramisu with mascarpone, dusted with cocoa powder, served with fresh mint sorbet.

ICE CREAM

Gelato Misto 250

Three scoops of ice cream. Please ask your server for available flavors.

Marco Polo 250

Hazelnut, chocolate, and vanilla ice cream with pistachio macarons.

Gelato Cassata 250

Strawberry, chocolate, and vanilla ice cream with fruit coulis.

CHEESE

Assortimento di Formaggi 700

A fine selection of local and international cheeses, served with grapes, dried figs, and biscuits.

ENHANCEMENTS / BEEF & VEAL FROM AUSTRALIA

Enhance your Italian dining experience with any of the following:

Brasato di Manzo 1.500

Braised beef shoulder with homemade truffle gnocchi, green asparagus, and rosemary sauce.

Filetto di Manzo alla Rossini 2.080

Rossini-style beef tenderloin with seared foie gras, truffled mashed potatoes, and garden vegetables.

Braciola di Vitello alla Griglia 1.400 (B)

Grilled veal chop with rosemary potatoes, root vegetables, and sage jus.

Gamberoni Diablo 2000

Pan-fried king prawns with garden vegetables, baked polenta, and tomato-saffron sauce.

Baron Signature Cuisine

Our culinary experts prepare these dishes using only the freshest ingredients sourced from the market, creating natural and nutritious cuisine. Baron Signature Cuisine is thoughtfully crafted to enhance our guests' well-being and overall health. © Baron Specialties * Vegetarian © Low Cholesterol © Low Sodium

Prices are applicable to non-Premium All-Inclusive guests only.

All prices are in Egyptian Pounds and are inclusive of applicable taxes and a 12% service charge.