

DINING

Zuppa

Minestrone alla milanese 50 LE

Minestrone Milanese Style

Zuppa di vongole 50 LE

Light clam soup

Crema di funghi 50 LE

Mushroom crème soup topped with its foam

Pasta

Agnolotti di spinaci panna funghi e bacon 75 LE

Home made pasta stuffed with spinach and ricotta
Served with mushroom, beef bacon sauce

Fettuccine pomodoro e basilico 75 LE

Fettuccine with fresh basil and tomato sauce

Spaghetti alla carbonara 75 LE

Spaghetti with beef bacon, eggs, black pepper and parmesan cheese

Penne all'arrabbiata 75 LE

Penne with spicy tomato sauce

Lasagna della Nonna 100 LE

Home made lasagna pasta with béchamel, ragout sauce and parmesan cheese

Farfalle al salmone e caviale 110 LE

Farfalle pasta with smoked salmon, cream and caviar

Risotti

Risotto alla pescatora 150 LE

Seafood risotto

Risotto al gorgonzola e noci 100 LE

Risotto with gorgonzola cheese and walnuts

All above prices are subject to 12% service charge and all Applicable Taxes



DINING

Antipasti

Carpaccio di manzo con rughetta e parmigiano 100 LE

Thinly sliced fillet of beef with celery and lemon sauce

Calamari fritti alla romana 100 LE

Fried calamari served with tomato sauce

Vitello tonnato 120 LE

Slices of veal roasted served in tuna sauce

Lasagnetta di verdure gratin 80 LE

Baked vegetables gratin

Insalate

Insalatina di gamberi con rughetta e pomodoro olio, sale e limone 180 LE

Shrimps and calamari salad with water cress, fresh tomatoes served with lemon and extra virgin olive oil

Fesa di tacchino affumicato con insalata e dadini di melone 90 LE

Smoked slices of Turkey served with seasonal green salad sweet melon cubes in raspberry vinaigrette

Mozzarella marinara 75 LE

Mozzarella cheese deep fried served with fresh tomato sauce and parmesan cheese

Caprese di Mozzarella e pomodoro al pesto di basilica 75 LE

Mozzarella and tomatoes served with basil, oregano and extra virgin olive oil

All above prices are subject to 12% service charge and all Applicable Taxes



DINING

Pesce e sea food

Salmone al cartoccio 170 LE

Fillet of fresh salmon wrapped in baking paper with rosemary, oregano

Frittura di pesce 200 LE

Crispy fried calamari, shrimps and fried sea bass

Filetto di cernia con peperoni 100 LE

Sea bass fillet pan fried, served with sweet pepper sauce

Gamberoni alla mediterranea 240 LE

Grilled shrimps served on a bed of water cress
Black olive pesto sauce with tomato and anchovies

Secondi piatti

Bistecca Alla Pizzaiola 180 LE

Sautéed beef fillet served with tomato sauce, olives and anchovies

Straccetti di manzo con rughetta e parmigiano 100 LE

Slices of beef tenderloin sauté with wine, garlic
served with water cress and leaves of parmesan cheese

Saltimbocca alla romana 150 LE

Veal piccata topped with beef bacon and sage

Piccata ai funghi o al limone 160 LE

Veal escalope served with potatoes, vegetable puree and your choice
of mushrooms or lemon sauce

Costoletta di vitella alla parmigiana 150 LE

Pan fried breaded veal chops served topped with water cress and fresh tomatoes

Paillard di pollo con peperoni 150 LE

Chicken with sweet pepper sauce

All above prices are subject to 12% service charge and all Applicable Taxes



DINING

Pizza

Margherita 70 LE

Tomato sauce mozzarella and fresh basil

Napoletana 75 LE

Tomato sauce mozzarella, anchovies, garlic and oregano

Diavola 75 LE

Tomatoes, mozzarella, dry salami, chilly, sweet pepper and black olives

Quattro formaggi 80 LE

Mozzarella, groovier, gorgonzola cheese
parmesan cheese and provolone cheese

Della casa 75 LE

Tomato sauce, mozzarella, water-cress, parmesan, air dried beef
French vinaigrette

Parmigiana 70 LE

Tomato sauce, mozzarella, eggplants and parmesan cheese

Vegetariana 60 LE

Tomato sauce, mozzarella, sweet pepper, artichokes, mushrooms
eggplant and zucchini

Pescatore 150 LE

Tomato sauce, mozzarella, shrimps, calamari and sea bass

Calzone del vesuvio 80 LE

Tomato sauce, mozzarella, smoked turkey, mushrooms and eggs

Hilton Dreams speciale 100 LE

Select your ingredients to satisfy your taste

Dolci

Torta di mele con gelato alla vaniglia 60 LE

Apple pie served with vanilla ice cream

Salame di cioccolato 60 LE

Chocolate mousse

Macedonia di frutta 50 LE

Fresh fruit salad

Crème caramel 40 LE

Home made to perfection

Tiramisu 40 LE

Home made Italian traditional cheese cake

Cassata Siciliana 40 LE

Ice cream vanilla with biscuit, almond, pistachios
dried fruit, covered chocolate

All above prices are subject to 12% service charge and all Applicable Taxes

