

You know that saying, “When in Rome, do as the Romans do”?

Well, you ain't heard nothing yet. For the Italians, everything begins and ends with a proverb. And not just any proverb. Most of their proverbs begin and end with food. That's the way it is when your life is filled with olive oil stains, the smell of balsamic vinegar, mozzarella cheese which has been torn between your fingers, something which just came out of the oven fresh and warm, a little coarse salt, a bit of freshly ground black pepper, and a glass of wine of course.

Want an example? Here you go:

“Tutto finisce a tarallucci e vino.”

What does it mean in English?

“It all ends well with biscuits and wine.”

What does it mean for the Italians that it all ends with biscuits and wine, you ask? It means that everything will turn out fine in the end. And how will everything turn out fine if we don't eat something sweet and drink something and forget all our troubles?

They roll their entire world in a bit of flour. And so do we. We do as the Romans do in Tel Aviv. We have been putting proper food on your table for more than 10 years now. Fresh, without cheating, with a big smile. Just like that, the way you like it. Take our word for it. **“Conosco i miei polli,” we know our chicken.** In other words, we know what we're talking about.

“Dire pane al pane e vino al vino,” which literally means **“calling bread bread and wine wine.”** In other words, calling a spade a spade – calling something as it is. The pizza is pizza, the pasta is pasta.

Buon appetito – enjoy your meal.

antipasti

Bruschetta	46
Rustic bread grilled in stone oven with fresh tomatoes, garlic and basil	
Shrimps with Lemon	58
Shrimps with white wine, butter and garlic	
Sorrentina Bianco	64
Shrimps, squid, mussels in white martini butter, roasted tomatoes, fennel, garlic, lemon, chili and parsley	
Beef Carpaccio	64
Olive oil, Balsmic, Arugula and Parmeggianno	
Hunter bruschetta	48
chicken liver roasted in black pepper butter, burnt onion, arugula in lemon and balsamic glaze and cherry tomatoes	
Caprese Rustico	58
Mozzarella di Bufala, tomatoes, red onion, olives, chili and basil	
Oven roasted vegetables and feta cheese	51
Oven-roasted sweet potato with leeks cooked in white wine vinaigrette and olive oil, rosé salsa and goat feta	
Focaccia in a stone oven with olive oil, tomatoes & salt	22

insalate

Endive and Gorgonzola	62
Celery, apple, blue cheese and hazelnuts in vinaigrette dressing	
Americano	62
Lettuce, rocket leaves, croutons, jokini and roasted tomatoes, soft-boiled egg, parmigiano in Caesar sauce	

la pizza

This is what we do:

We mix flour and water, roll out dough, place on it tomatoes, mozzarella cheese, basil, roasted peppers, salami, mushrooms, onion, zucchini, olives, whatever you say, put it in the oven, take it out of the oven – **and serve it to your table.**

It's called pizza. Anything we say beyond that would simply be idle chatter. And we are here to do what we know, without any unnecessary babble.

la pizza

Margherita	68
Tomatoes, mozzarella cheese and basil	
Rustico	74
Tomatoes, mozzarella cheese, arugula and parmigiano shavings	
Calabria	74
Tomatoes, mozzarella cheese, salami, roasted peppers, chili and oregano	
Tartufo	74
Cream and truffles, fresh champignon mushrooms, mozzarella cheese and parsley	
Cipolla Rucola	74
Tomatoes, mozzarella cheese, red onions, arugula, Kalamata olives and chili	
Fiorentina	74
Spinach cream and Pancetta lamb, Mozzarella and sunny-side up egg	
Artichoke and tomato pesto	74
sundried tomato pesto, artichoke, arugula, roasted pin nuts, mozzarella and parmigiano.	
Melanzana Bianca	74
burnt eggplant cream and parmesan, Maggie tomatoes, mozzarella, feta and herb salsa	
Vegan cheese available in pizza margherita, rustico and cipolla rucola	

la pasta

The encyclopedia says that pasta originally came from Sicily, almost 1,000 years ago. In 1154, to be exact. There are about 350 different types of pasta around the world. Most of them are just different types of the same stuff – a mixture of semolina (which is flour made of durum wheat) with water and sometimes eggs. Then it is covered with lots of things – sauces and toppings – but first of all the **pasta must be pasta**.

pasta e risotto

Pappardelle

Classic Bolognese	72
Spinach and lemon // in cream, garlic and parmigiano	71
Beef tenderloin // in porcini cream, zucchini, champignon, oyster mushrooms and parsley	92

Spaghetti Quadrato

Tuna // Red tuna, garlic, lemon, chili, arugula, capers and parmigiano	82
Seafood // Shrimps, calamari and mussels in butter, garlic, white wine, chili and parsley	89
Puttanesca // Tomatoes, anchovy, Kalamata olives, capers, garlic and chili	71

Mezzi Rigatoni

Dino // Tomatoes, mascarpone cheese, chili, bashamel, parsley and parmigiano	71
Carbonara // Pancetta lamb, black pepper, cream, fresh egg yolk and parmigiano	77

Homemade Gnocchi

Chestnuts & mascarpone cheese // spinach, parmesan and porcini cream	79
Almond gnocchi // broccoli, peas, onions, garlic, oregano, thyme bread crumbs and homemade almond cream (vegan)	77

Lasagna

Bolognese // béchamel sauce, tomatoes and parmigiano	78
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Risotto

Champignon and oyster mushrooms // in porcini and truffle broth, butter and Parmigiano	78
Pescatore and drum fish medallions // spicy tomato sauce with broccoli, peas, butter, parmigiano, chili and parsley	92

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All our pasta sauces are also available with gluten-free penne pasta

pesce

Sea bream fillet

132

zucchini with lemon, oven-roasted leeks, green salsa and white wine sauce, and olive oil

Sea bream fillet al Cartoccio

132

Baked in parchment paper, with gnocchi, seasonal vegetables and tomato butter

carne

Beef fillet from the Golan Heights

136

sweet potato gratin and potato rich in parmesan, roasted seasonal vegetables, green salsa and Chianti pepper

bevande

Diet Coke /Coca Cola /Zero

13

Zero Sprite/Sprite

13

Mineral water

13

Mineral water (Large)

28

Small San Pellegrino

15

Large San Pellegrino

29

Tonic water

11