

APPETIZERS

Focaccia Rustico // 28

Served with tomato vinaigrette and white balsamic vinegar, garlic confit and olive oil

Shrimps in lemon // 62

Shrimps in white wine, butter, garlic and parsley

Caprese rustico // 62

Shredded mozzarella di bufala, tomatoes, red onion, chili, olives and basil.

Forest mushrooms and portobello // 62

On leek cream and onion confit, rocket leaves, parmesan, oregano and olive oil

Romana artichoke salad // 58

Tomato vinaigrette, cherry tomatoes, cherry tomato confit, rocket leaves, fresh chili, hazelnuts and mint

GRILLED VEGETABLES

Tabun Oven Sweet Potato // 46

Grilled in a tabun oven, crème fraîche, salsa verde, olive oil and sea salt

Roasted cabbage in balsamic sauce in tabun oven // 42

Caesar dressing, parmesan and salsa verde

*vegan cabbage - ask the waiter

SALADS

Americano // 64

Lettuce, arugula, roasted zucchini and tomatoes, croutons, half-boiled egg, parmesan and Caesar sauce

Endive Gorgonzola // 64

Celery, apple, blue cheese, hazelnuts, in vinaigrette sauce

CARPACCIO AND CRUDO

Sea fish sashimi // 68

Salsa of tomatoes, capers, herbs, olive oil, fresh chili and crème fraîche

Rump Roast // 68

Pine and greens salsa, Dijon mustard,

olive oil and sea salt
[served with focaccia]

Beef fillet carpaccio // 72

Aged balsamic vinegar, parmesan and rocket leaves

PIZZA

Margherita // 68

Tomatoes, mozzarella and basil

Rustico // 78

Tomatoes, mozzarella, arugula and parmesan shavings

Calabria // 78

Tomatoes, mozzarella, salami, roasted pepper, chili and oregano

Tartufo // 78

Cream and truffles, fresh champignon mushrooms, mozzarella and parsley

Cipolla e mozzarella fresca // 78

Tomatoes, mozzarella, red onion, oregano leaves, Kalamata and chili

Roasted vegetable pizza // 78

Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, rocket salad

Roasted vegetables and bresaola pizza // 84

Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, bresaola salad and rocket leaves

Vegan cheese substitute available in the following pizzas:
Margherita, Rustico, Cipolla arugula, Roasted vegetables

Children's menu available throughout the week

*Get details from the waiter

PASTA AND RISOTTO

PAPPARDELLE

Classic Bolognese // 78

Spinach and lemon // 78

With cream, garlic and parmesan

MEZZI RIGATONI

Dino // 76

Tomatoes, mascarpone, béchamel, chili, parsley and parmesan

Arrabbiata // 76

Rich spicy tomato sauce, Kalamata olives and herbs

Beef fillet // 95

With cream, butter, burnt onions, wild mushrooms, portobello, oregano and fresh spinach

Spaghetti Quadrato**Tuna // 84**

Red tuna, garlic, lemon, chili, arugula, capers and parmesan

Puttanesca // 78

Tomatoes, anchovy, Kalamata, capers, parsley, garlic and chili

Seafood // 92

Shrimps, calamari in tomato butter, Asparagus, zucchini, chili and parsley

Carbonara // 78

Lamb bacon, black pepper, cream, fresh egg yolk and parmesan

TORTELLINI**Mascarpone and goat cheese tortellini // 88**

A delicate sauce of sage butter, peas, asparagus and parmesan shavings

LASAGNE**Bolognese // 78**

Béchamel sauce, tomatoes and parmesan

RISOTTO**Mushrooms // 78**

Wild and champignon mushrooms in porcini and truffle stock, butter and parmesan

Seafood // 94

Shrimps and calamari seared in tomato butter, oregano, garlic confit, burnt cherry tomatoes, basil and spinach leaves

Vegan sweet potato // 78

Sweet potato, garlic, oregano and spinach

MAINLY MEAT AND FISH**Denise filet in an "envelope" // 134**

Leek confit, roasted cherry tomatoes, zucchini, garlic confit, fresh herbs, served with grilled vegetables

Rustico hamburger // 88

Roasted potatoes in olive oil, beef stock, butter and red wine

SOFT DRINKS

Pepsi / Pepsi Max // 14 | 7 Up / diet 7 Up // 14

Mineral water // 13 | Large mineral water // 28

Small San Pellegrino // 15 | Large San Pellegrino // 29

Tonic water // 11

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.