

# RUSTICO PIZZERIA



## Appetizers

<b>Focaccia Rustico</b> ●	28
Served with tomato vinaigrette and white balsamic vinegar, garlic confit and olive oil	
<b>Shrimps in Lemon</b>	66
Shrimps in white wine, butter, garlic and parsley	
<b>Caprese Rustico</b>	62
Shredded mozzarella di bufala, tomatoes, red onion, chili, olives and basil.	
<b>Forest mushrooms and portobello</b>	62
On leek cream and onion confit, rocket leaves, parmesan, oregano and olive oil	
<b>Romana artichoke salad</b> ●	62
Tomato vinaigrette, cherry tomatoes, cherry tomato confit, rocket leaves, fresh chili, hazelnuts and mint	

## Grilled Vegetables

<b>Tabun Oven Sweet Potato</b> ●	48
Grilled in a tabun oven, crème fraîche, salsa verde, olive oil and sea salt	
<b>Roasted cabbage in tabun oven</b>	56
Caesar dressing, parmesan & salsa verde	

## Carpaccio & Crudo

<b>Sea Fish Sashimi</b>	68
Salsa of tomatoes, capers, herbs, olive oil, fresh chili and crème fraîche	
<b>Rump Roast</b>	68
Grilled rump slices in herb sauce, Dijon mustard, olive oil and sea salt [served with focaccia]	
<b>Beef fillet carpaccio</b>	74
Aged balsamic vinegar, parmesan and rocket leaves [served with focaccia]	

## Meat & Fish

<b>Denise filet in an envelope</b>	134
Leek confit, roasted cherry tomatoes, zucchini, garlic confit, fresh herbs, served with grilled vegetables	
<b>Rustico hamburger</b> 250 grams	88
Selected cuts of short rib and chuck In red wine and beef stock. Served with potatoes and grilled onions in tabon [served without a bun]	

## You know that saying, "When in Rome, do as the Romans do"?

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 than 10 years now. Without cheating, just like that, the way you like it. Take our word for it.

## Pizza

<b>Margherita</b> ●	68
Tomatoes, mozzarella and basil	
<b>Rustico</b> ●	82
Tomatoes, mozzarella, arugula and parmesan shavings	
<b>Calabria</b>	82
Tomatoes, mozzarella, salami, roasted pepper, chili and oregano	
<b>Tartufo</b>	82
Cream and truffles, fresh champignon mushrooms, mozzarella and parsley	
<b>Cipolla e mozzarella fresca</b> ●	82
Tomatoes, mozzarella, red onion, oregano leaves, Kalamata and chili	
<b>Roasted artichoke pizza</b> ●	82
Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, rocket salad	
<b>Roasted vegetables and bresaola pizza</b>	84
Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, bresaola salad and rocket leaves	

● Vegan cheese substitute available

## Salads

<b>Americano</b>	66
Lettuce, arugula, roasted zucchini and tomatoes, croutons, half-boiled egg, parmesan and Caesar sauce	
<b>Endive Gorgonzola</b> ●	68
Celery, apple, blue cheese, hazelnuts, in vinaigrette sauce	

Children's menu available throughout the week. Get details from the waiter

● Vegan options. See marked dishes

## Pasta & Risotto

<b>Pappardelle</b>	
<b>Classic Bolognese</b>	78
<b>Spinach and lemon</b>	78
With cream, garlic and parmesan	
<b>Arrabbiata</b> ●	78
Rich spicy tomato sauce, Kalamata olives and herbs	
<b>Beef fillet</b>	95
With cream, butter, burnt onions, wild mushrooms, portobello, oregano and fresh spinach	
<b>Spaghetti Quadrato</b>	
<b>Tuna</b>	86
Red tuna, garlic, lemon, chili, arugula, capers and parmesan	
<b>Puttanesca</b>	78
Tomatoes, anchovy, Kalamata, capers, parsley, garlic and chili	
<b>Seafood</b>	94
Shrimps, calamari in tomato butter, Asparagus, zucchini, chili and parsley	
<b>Mezzi Rigatoni</b>	
<b>Dino</b>	78
Tomatoes, mascarpone, béchamel, chili, parsley and parmesan	
<b>Carbonara</b>	82
Goose breast, black pepper, cream, fresh egg yolk and parmesan	

## Specialty

<b>Mascarpone and goat cheese Tortellini</b>	88
A delicate sauce of sage butter, peas, asparagus and parmesan shavings	
<b>Lasagne Bolognese</b>	82
Béchamel sauce, tomatoes and parmesan	

● Gluten-free pasta can be requested in some dishes. Asked the waiter.

## Risotto

<b>Mushrooms</b>	78
Wild and champignon mushrooms in porcini and truffle stock, butter and parmesan	
<b>Seafood</b>	94
Shrimps and calamari seared in tomato butter, oregano, garlic confit, burnt cherry tomatoes, basil and spinach leaves	
<b>Vegan sweet potato</b> ●	78
Sweet potato, garlic, oregano and spinach	

## Soft Drinks

Pepsi / Pepsi Max / 7 Up / diet 7 Up 14  
 Mineral water small / large 13 / 28  
 San Pellegrino small / large 15 / 29  
 Tonic water 11

## Cocktails

### Pink Gin & Tonic

Sweet and refreshing.  
 A classic with a twist  
 Beefeater pink Gin, strawberry mash,  
 3Cents Tonic, red & black berries  
 52

### Rustico Sour

Light, sweet and refreshing cocktail  
 Vodka, limoncello, lemon  
 and tonic water  
 48

### White Lotus

This is a powerful one.  
 Rustico's homage to a true classic  
 Tequila, Campari, triple sec,  
 lemon and cranberries  
 54

### Basil sambuca

Gin Beefeater, sambuca liquor,  
 cardamom mash, basil & lemon  
 48

### Vesta

Fruity and sour with an herbaceous  
 touch and fine, elegant aroma  
 Van Gogh watermelon vodka,  
 Campari, cranberry juice, lemon,  
 caramelized Orange.  
 48

### Apple Whiskey

Peach liqueur, lemon sour  
 and fresh apple  
 54

### Toscana Sunrise

Anejo, pineapple taquila,  
 passion fruit, chili and lemon  
 54

## The Classics

Aperol Spritz	54
Green Gin	54
Negroni	54
Mojito	54

## Beer

### Draft

**Birra Moretti** 400ml - 32  
 Italian quality lager brewed

### Bottled

**Goldstar Unfiltered** 29  
 Israel  
**Shapira Amber Ale** 32  
 Israel

## Just give an Italian the best olive oil there is,

with the best balsamic vinegar there is and a focaccia – and he won't ask for anything else. Apart from a glass of wine, of course. We aren't confusing you with a list of hundreds of bottles. We have reduced the list to things one can count on, in other words – things one can drink. **CinCin – cheers!**

## Italian & Mediterranean Wine

### Red

**Talo** 48/178  
**Primitivo di Manduria**  
 San Marzano, Puglia, Italy

**La Sagreta Rosso** 178  
**Nero d'Avola, Merlot, Syrah**  
 Planeta, Sicilia, Italy

**Paul Mas** 48/178  
**Grenache Noir**  
 Languedoc, France

### White

**Talo** 48/178  
**Fiano Salento**  
 San Marzano, Puglia, Italy

**Notte Rossa** 44  
**Chardonnay Salento**  
 Puglia, Italy

**Paul Mas** 48/178  
**Vermentino**  
 Languedoc, France

**Pierre Chainier** 46/168  
**Atmosphère Sauvignon Blanc**  
 France

### Rosé

**Tramari** 48/172  
**Rosé di Primitivo**  
 San Marzano, Puglia, Italy

### Sparkling

**Maschio dei Cavallieri** 47-200ml/148  
**Prosecco Treviso**  
 Veneto, Italy

## Israeli Wine

### Red

**Kishor Red** 178  
**Merlot, Cabernet, Petit Verdot**  
 Western Upper Galilee

**Rustico Rosso** 51/188  
**Shiraz, Grenache, Carignan**  
 Upper Galilee

**Gvaot - Nave** 51/188  
**Cabernet Sauvignon, Marselan**

### White

**Bravdo** 188  
**Chardonna**  
 Judean Hills

**Gvaot - Dance in White** 51/186  
**sauvignon blanc, chardonnay**

### Rosé

**Gva'ot Rose** 186  
**C. Sauvignon- Marselan**

## Hard Liqueur

### Whiskey

Johnny Walker black label 28/49  
 Cutti Sark 26/48  
 Glen Moray 12 years 25/46  
 Jim Beam White 23/39  
 Jameson 25/43  
 Glenlivet Founders Reserve 28/49  
 Chivas 13 y. Sherry Oak 28/49

### Vodka

Stolichnaya 21/39  
 Absolut 21/37  
 Beluga 28/51  
 Van Gogh Asai 29/51  
 Van Gogh Watermelon 29/52

### Gin

Beefeater 25/43  
 Beefeater Pink Gin 26/45  
 Beefeater Blood Orange 26/45  
 Hendricks 49  
 Roku (Japan) 48

### Tequila

Olmecca Blanco 24/41  
 Rooster Rojo Reposado 28/49  
 Milagro Silver 53/30  
 Rooster Rojo Anejo 59

### Anise

Arak Noah 26/43  
 Arak Noah Lemon 23/39  
 Molinari Sambuca 25/43  
 Ouzo 12 27/39

### Cognac

Remy Martin VSOP 71  
 Remy Martin XO 112  
 Torres Brandy 25/43

### Liqueur & Amaro

Cinzano white 28  
 Cinzano red 28  
 Cinzano extra dry 28  
 Campari 23/39  
 Aperol 23/39  
 Amaro Nonino 28/49  
 Limoncello Isola Bella 23/39  
 Quantro 29/51

### Digestif

Jägermeister 23/39  
 Chartreuse 57

### Rum

Negrta white 23/41  
 Sailor Jerry 28/49  
 Havana Club 7 yo. 29/51

### Grappa

Nonino Grappa Millesimata 47