

RISTORANTE ♦ DAL 2005

RUSTICO



Appetizers

Focaccia Rustico ●	28
Served with tomato vinaigrette and white balsamic vinegar, garlic confit and olive oil	
Shrimps in Lemon	66
Shrimps in white wine, butter, garlic and parsley	
Caprese Rustico	62
Shredded mozzarella di bufala, tomatoes, red onion, chili, olives and basil.	
Romana artichoke salad ●	68
Tomato vinaigrette, cherry tomatoes, cherry tomato confit, rocket leaves, fresh chili, hazelnuts and mint	

Grilled Vegetables

Tabun Oven Sweet Potato ●	52
Grilled in a tabun oven, crème fraîche, salsa verde, olive oil and sea salt	
Roasted cabbage ●	56
in tabun oven Caesar dressing, parmesan & salsa verde	

Carpaccio & Crudo

Sea Fish Ceviche	76
Apple salsa, celery, chili paper, fresh herbs, lime sorbet	
Beef fillet Carpaccio	74
Aged balsamic vinegar, parmesan and rocket leaves [served with focaccia]	

Meat & Fish

Sea Bream Fillet	136
with cherry tomato cream, asparagus, garden peas and spinach leaves	
Rustico hamburger 250 gr.	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

Margherita ●	72
Tomatoes, mozzarella and basil	
Rustico ●	84
Tomatoes, mozzarella, arugula and parmesan shavings	
Calabria	84
Tomatoes, mozzarella, salami, roasted pepper, chili and oregano	
Tartufo	84
Cream and truffles, fresh champignon mushrooms, mozzarella and parsley	
Cipolla e mozzarella fresca ●	84
Tomatoes, mozzarella, red onion, oregano leaves, Kalamata and chili	
Roasted artichoke pizza ●	84
Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, rocket salad	
● Vegan cheese substitute available	

Salads

Americano	66
Lettuce, arugula, roasted zucchini and tomatoes, croutons, half-boiled egg, parmesan and Caesar sauce	
Endive Gorgonzola ●	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

Pappardelle

Classic Bolognese	78
Spinach and lemon	78
With cream, garlic and parmesan	
Arrabbiata ●	78
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	88
Red tuna, garlic, lemon, chili, arugula, capers and parmesan	
Puttanesca	78
Tomatoes, anchovy, Kalamata, capers, parsley, garlic and chili	
Seafood	94
Shrimps, calamari in tomato butter, Asparagus, zucchini, chili and parsley	

Mezzi Rigatoni

Dino	78
Tomatoes, mascarpone, béchamel, chili, parsley and parmesan	
Carbonara	86
Goose breast, black pepper, cream, fresh egg yolk and parmesan	

Specialty

Cheese Anilloti Genovese	88
Butter, pesto, cream, asparagus, pine nuts and parmigiano	
Artichoke Anilloti	88
Brown butter, chopped seared artichokes asparagus and parmigiano	
Lasagne Bolognese	84
Béchamel sauce, tomatoes and parmesan	

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

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	

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

52

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

52

Vesta

Fruity and sour with an herbaceous
touch and fine, elegant aroma

Van Gogh watermelon vodka,
Campari, cranberry juice, lemon,
caramelized Orange.

52

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

Goldstar UF 330ml-29 / 500ml-32
Israel

Bottled

Malka Blonde Ale 32
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

Rustico Rosso 53/188

Cabernet Sauvignon, Merlot, Perit

Verdot

Exclusive collaboration with Gva'ot winery
to create Rustico's house wine

Kishor Red 178

Merlot, Cabernet, Petit Verdot

Western Upper Galilee

White

Rustico Bianco 53/188

Sauvignon Blanc, Colombard

Exclusive collaboration with Gva'ot winery
to create Rustico's house wine

Bravdo 188

Chardonna

Judean Hills

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

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

Roku (Japan) 48

Tequila

Olmea Blanco 24/41

Rooster Rojo Reposado 28/49

Milagro Silver 53/30

Rooster Rojo Anejo 59

Anise

Arak Noah 26/43

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