

Spritz

- 29 
- 56 
- 79 
- 99 

The image of the sun setting in North Italy, the scent of recent rain rising up from the wet soil, the panorama of magnificent mountains painted in the orangish color of the sunset, and the grapevines arranged in perfect rows, they all create a deep sensation of calm and enchanting optimism. It's the perfect time to taste more than one dish, and of course, to start with an aperitif from our refreshing spritzer series adapted especially to the beginning of the meal, just like the Italian APERITIVO. We wish you an experience that is completely

100% PERCENTO ITALIANO



Wine N' Roses

Rosé wine, red grapefruit syrup, freshly squeezed lemon, dried roses, sparkling water and rosemary



Fontana Di Trevi

Flowery sauvignon blanc, lychee syrup, freshly squeezed lemon, sparkling prosecco, and an aroma of caramelized apples



Italiano 75

Gin, basil, lemony sweetness, and sparkling prosecco



Aperol Spritz

Aperol, prosecco, sparkling water and orange

fougasse FOUGASSE

  Stone-oven-baked Italian bread with olive oil, herbs, and shatta (hot pepper), accompanied with eggplant cream, and fresh tomato salsa / 24

Starters Antipasti

  **Endive and Apple Salad** / 61
Endive hearts, spinach, roquette, apples, white balsamic vinaigrette, roasted pecans, and caramelized bûche cheese

  **Insalata di Verdure** / 57
Tomatoes, cucumbers, carrots, bell peppers, small radishes, Kalamata olives, red onion, basil, spearmint, parsley, and feta cheese, with lemon vinaigrette

  **Panzanella** / 59
Tomatoes, multi-colored cherry tomatoes, Kalamata olives, fior di latte mozzarella, red onions, hand-torn pieces of baked focaccia, basil, spearmint, parsley, red wine vinegar, garlic, and olive oil

 **Caesar Salad** / 57
Lettuce hearts in Caesar dressing with hand-torn baked focaccia, small radishes, crispy soft-boiled egg, chicken cutlets and Parmesan cheese
Additional chicken for 10

 **Arancini** / 53
Risotto balls filled with mozzarella, Manchego, and truffles, served on a bed of crème fraîche, olive oil, tomato salsa, Kalamata olives, and Parmesan cheese

  **Asparagus and Mushroom Polenta** / 58
Roasted portobello mushrooms, asparagus, and Parmesan shavings

 **Bûche Brulée Gnocchi** / 59
Beet gnocchi in garlic spinach chestnut cream sauce with caramelized bûche cheese and nutmeg

  **Mozzarella Burrata** / 67
Roasted & fresh tomatoes, Kalamata olives, garlic confit, artichoke, eggplant cream, basil, oregano, pine nuts, fresh chili, bruschetta, mozzarella burrata, and balsamic glaze

 **Liver Pâté** / 56
Pistachio ganache and raspberry sauce, served with Italian crostini and drunken pear jam

 **Shrimp Skillet** / 61
Shrimps in shatta (hot pepper) butter with green beans, broccoli, herbs, and bruschetta

 **Beef Carpaccio** / 61
Olive oil, balsamic glaze, roquette leaves, sea salt, and Parmesan shavings

 **Saltwater Fish Crudo** / 64
Fresh saltwater fish with tomato seeds, olive tapenade, shallot rings, hazelnuts, small radishes, pine nuts, micro basil, crème fraîche, olive oil, and lemon



The Italian Way

Pizza

 **Margherita** / 59

Tomato sauce and shredded mozzarella

 **Three Cheeses and Pesto Pizza** / 67

Pesto cream, mozzarella, goat cheese, feta and roquette leaves

 **Pizza Cipolla** / 69

Fresh mozzarella, Parmesan, spinach leaves, sun-blushed tomatoes, grilled red onions, artichoke and garlic confit

Pepperoni Salami Pizza / 71

Tomato sauce, shredded mozzarella, pepperoni, olives, red onions, and roquette leaves



Pasta

 **Radiatore Bolognese** / 69

Beef ragù, root vegetables, tomatoes, red wine, and herbs

  **Artichoke Aglio e Olio Linguini** / 67

Artichoke, broccoli, asparagus, sun-blushed tomatoes, shatta (hot) peppers, spinach, garlic, herbs, spice crumble and Parmesan shavings

 **Linguini Carbonara** / 79

Smoked goose breast, cream, garlic, ground black pepper, and egg yolk

Salmon Pappardelle / 91

Grilled salmon fillet and spinach pappardelle with peas, broccoli, and green beans in white wine cream sauce

 **Beef Fillet Radiatore** / 91

Strips of beef fillet in mushroom demi-glace with garlic, artichoke, green beans, leeks, sun-blushed tomatoes, fresh chili, pine nuts, and Parmesan shavings

Linguini di Manzo / 86

Linguini with beef short rib meat in beef stock and tomatoes, roasted mushrooms, pine nuts, fresh chili, and Parmesan shavings

Linguini di Mare / 93

Linguini pasta with shrimps, calamari, and mussels in roasted cherry tomato butter, green beans, artichoke, garlic confit, Kalamata olives, pine nuts, and shatta (hot pepper sauce)



Gluten-free dish / available in gluten-free version



Vegetarian dish



Vegan dish / available in vegan version



The Italian Way

Pasta Special

-  **Sweet Potato Ravioli / 69**
In sage butter, white wine, hazelnuts
Caramelized, sweet potato chips
and sage leaves crispy
-  **Chestnut and Mushroom Gnocchi / 69**
In cream sauce with truffles, chestnuts,
and roasted mushrooms
-  **Cheese Ravioli / 69**
Stuffed with ricotta and Parmesan and
served with tomato basil sauce or
mushroom cream sauce
-  **Ricotta and Spinach Agnolotti / 72**
In saffron butter with leeks, asparagus,
sun-blushed tomatoes, Parmesan, garlic,
and roasted almonds

Lasagna Verde / 79
Spinach lasagna noodles, ground beef,
béchamel sauce, mozzarella,
and herbs, served with tomato cream sauce,
cream, and Parmesan cheese

Veal Cannelloni / 83
In red wine and beef stock sauce
with cream, truffles, mushrooms,
fresh chili, and Parmesan cheese

Veal Tortellini / 89
Accompanied with veal cheeks and
chuck meat, Jerusalem artichoke cream,
bean, browned shallots, artichoke,
and Parmesan shavings



Main Courses

-  **Scallopini al Vino Bianco / 79**
Grilled chicken breast in honey and thyme
marinade with artichoke, broccoli, sun-blushed
tomatoes, potatoes, leeks, garlic, and spinach
-  **Salmon Primavera / 119**
Salmon fillet in white wine butter sauce with
asparagus, spinach, peas, broccoli, fresh string
beans, and leek, served with potato
-  **Sea Bream with Spinach and Risotto / 119**
Grilled sea bream fillet in saffron butter
and white wine with spinach risotto and
Parmesan shavings

 **Beef Fillet and Asparagus Gnocchi / 156**
Medallions of fresh high-grade beef
fillet with crispy gnocchi in
asparagus demi-glace

Shrimp Gnocchi / 113
Shrimps and gnocchi in root vegetable
butter with peas, capers, oregano,
roquette, lemon, garlic confit,
Parmesan cheese, and herbs



Gluten-free dish / available in gluten-free version



Vegetarian dish



Vegan dish / available in vegan version

RAFFAELLO

OUR STORE

Gastronomia

Raffaello operates an in-house store/deli that offers the best Italian food products. It's an excellent option to take home or to give the perfect gift! You can find the products on the shelves, or simply as your waiter/waitress.

Assorted fresh pasta	10	Premium balsamic vinegar	59
100 g		250 g Ponti	
Fresh ravioli	13	Hot pepper sauce	39
100 g		210 g Delizie de Calabria	
Lasagna sheets	10	Italian olive oil	49
100 g		750 ml	
Fresh potato gnocchi	13	White wine vinegar	46
100 g		with Provençal herbs	
Ricotta and spinach agnolotti	13	White wine vinegar	46
100 g		with lavender sprigs	
Brown / white sugar cubes	37	Sun-dried tomatoes	39
750 g		300 g Ponti	
Amarena cherries	39	Grana Padano cheese	34
230 g Fabbri		150 g	
Truffle oil	39	Salad vinaigrette	59
55 ml Urbani		Pineapple basil flavor	
Black truffle purée	44	Salad vinaigrette	59
50 g Urbani		Coconut lime flavor	
Dried mixed mushrooms	29		
20 g Urbani			

RAFFAELLO

Desserts

Sweets

Pistachio Brûlée / 46

Pistachio paste, vanilla, and white chocolate

Tiramisu / 47

Mascarpone cream with biscotti dipped
in amaretto and espresso

Apple Financier / 44

Baked almond cream, caramelized apples,
hazelnut crumble, caramel,
and a scoop of vanilla ice cream

Boca negra / 46

Hot chocolate fudge cake, amaretto crumble,
mascarpone cream and toasted almond ice cream

Canoli / 47

Filled with mascarpone cream, amarena cherries,
candied pecans, and forest fruits

Affogato / 24

A scoop of vanilla ice cream with a shot
of hot espresso

Raffaello Sorbetto / 14

Italian sorbetto in assorted flavors,
ask your waiter / waitress



GRAPPA

Grappa

Grappa is the Italian's 'advanced-level' alcoholic beverage. It is produced using the grape pomace left over from the wine-making process. At first, like any other famous local alcoholic beverage, it was a peasants' beverage. As time went by, it became more and more popular until it established its position as a digestif to be served at the end of every Italian meal or with the dessert. Grappa beverages promote good digestion and generate an exalted feeling at the end of a rich meal.

Nonino Grappa Vendemmia Riserva d'Annata / 56

Grappa with an elegant fragrance of hints of vanilla, baked dough, and chocolate

Grappa Nonino Chardonnay / 59

Refined and elegant grappa with a vanilla scent, with a hint of chocolate and peeled almond flavors

BEVERAGES

Hot Drinks

Espresso / 11

Short / long

Double espresso / 12

Macchiato / 11

Espresso stained with milk foam

Hafuch / 14 | 16

A shot of espresso
with foamed milk (small / large)

Americano / 14

A shot of espresso with hot
water and cold / hot milk
on the side

Tea regular / spearmint / 14

Herbal Infusion / 15 | 19

Individual portion /
Serving for two

Wine



SPARKLING

Ameraduri Lambrusco Rosso, Emilia Romagna, Italy A semi-dry sparkling wine, light and sweetish.	139	37
Prosecco Extra Dry, Maschio dei Cavalieri, Italy A dry and refreshing sparkling wine for all hours of the day.	149	39
Blanc de Blancs, Yarden, Golan Heights, Israel The North Golan Height's champagne, a delicate traditionally-made sparkling classic.	299	

ROSÉ

Yiron Rosé, Galil Mountain, Israel Like a pink cyclamen growing out of rocks, with aromas of wild and citrus flowers.	210	53
Aix Rosé, Provence, France A dry rosé with bursting charisma, suitable to be enjoyed at sundown.	219	52
Miraval Rosé, Château de Miraval, Provence, France A French classic from Provence, a spark of stars and citrus flower scents.	249	149

WHITE

Chardonnay Odem Vineyard, Yarden, Golan Heights, Israel A single-vineyard wine, with a pear-juicy body and a great presence.	209	54
Sauvignon Blanc, Yarden, Golan Heights, Israel With aromas of melon, pineapple, and lime, it raises the mood much higher.	169	49
Katzrin Chardonnay, Yarden, Golan Heights, Israel A premium chardonnay with aromas of pear, tropical fruits, lemon, and peaches. Undoubtedly, it's a winner.	249	60
Gewürztraminer, Villa Wolf, Pfalz, Germany Semi-dry, aromatic, and spicy.	169	46
Sauvignon Blanc, Villa Maria, New Zealand A blast of tropical fruit that blows your mind.	169	49
Chenin Blanc, Marc Brédif, Vouvray, France Classic, fruity, and addictive - it alone will make you come back for more.	216	
Domaine Fourrey Chablis, France Refreshing mineral notes, green fruit aromas, and a great character.	229	129 56
Domaine de la Rossignole, Sancerre, France Aromas of bloom and citrus flowers, a wonderful classic Sancerre.	249	
Chiaramonte Inzolia, Firriato, Sicily, Italy A Sicilian wine from an organic vineyard with aromas of pineapple, papaya, and mango. Wow!!!	179	51
Atlantis, Argyros, Santorini, Greece A high-quality family vineyard with local varieties that are almost 80 years old. Aromas of refreshing acidity and sea—a Greek taverna at its best.	199	52
Valpolicella, Tommasi, Veneto, Italy From a charming old family vineyard, a blend of traditional varieties with aromas of cherries and spices	169	106 48
Chianti Riserva, Ruffino, Tuscany, Italy A classic chianti with aromas of ripe fruit and exotic spices; a temperamental and exciting Italian wine.	189	
Villa Antinori Rosso, Tuscany, Italy A classic Italian lunchtime wine, with medium body and a fun aftertaste.	219	119

RED



Barbera d'Asti Lavignone, Pico Maccario, Piemonte, Italy	209	53
A classic Barbera with a cherry fragrance. Imagine... the charm of Piemonte, its hills covered by vineyards.		
Petit Bourgeois Cabernet Franc, Henri Bourgeois, Loire Valley, France	199	52
Aromas of strawberries and raspberries from the Loire Valley; cheeky, fruity, and magnificent.		
Nebbiolo Langhe, Produttori Del Barbaresco, Piemonte, Italy	240	
An ancient grape variety from northwestern Italy that is back in fashion, big time. A vastly-experienced smart-alecky wine.		
Palazzo della Torre, Allegrini, Italy	237	
A tall and unforgettable wine, with abundant fruit aromas and a deep aftertaste.		
Marqués de Riscal Reserva, Rioja, Spain	246	139
An elegant Spanish wine, rough and kicking, full of charm.		
2T, Yarden, Golan Heights, Israel	239	59
Tutti frutti with flavors of forest fruits and cherry, a captivating combination of two traditional Portuguese varieties.		
Syrah, Yarden, Golan Heights, Israel	239	59
A premium wine loved by all palates, aromatic, with a noted presence and a ripe fruit aftertaste.		
Yiron, Galil Mountain, Israel	249	
An abundant aromaticity of berries, cherry, vanilla, and plum jam. An unquestionable winner.		
Merlot, Yarden, Golan Heights, Israel	246	59
Aromas of black and red fruits, a classic wine for special and unforgettable moment.		
Cabernet Sauvignon, Allone Habashan Yarden, Golan Heights, Israel (Harvest of 2019)	450	
An extraordinary single vineyard, a fascinating and addictive wine for celebrations and exciting events.		

Cocktails קוקטיילים

PeachFecto / 47

Vodka spiced with Sicilian lemon, floral liqueur, freshly squeezed lemon, peach syrup, and nutmeg

Rozita / 79

A cocktail for two made with gin, Aperol, pineapple syrup, freshly squeezed lemon, oranges, red grapefruit, smoke, and a flood of black raspberries

I'm Blue / 47

White rum, blue citrus liqueur, coconut syrup, freshly squeezed lemon, pineapple, cotton candy, and dark chocolate snow flakes

Passione / 48

Gin, Campari, passion fruit syrup, freshly squeezed lemon, red grapefruit, pomegranates, and scents of cinnamon

Beer בירה

Bottled Beer

Malka Behira (Blonde) 31
Moretti - Italian beer 32

Draft Beer

Paulaner - one-third / half 32/35
Goldstar - one-third / half 31/34
Heineken - one-third / half 31/34

Soft drinks משקאות קלים

Pepsi / Pepsi Max	14	San Benedetto	15
7UP / Diet 7UP	14	Mineral water	
Jump - Grape-flavored	13	San Pellegrino 250/750 ml	14/27
Nestea	14	Sparkling natural mineral water	
Natural Juice - lemonade/orange	15	Acqua Panna 750 ml	27
Clear Apple Cider	14	Italian mineral water	
Nesher Malt Beer	14	Tonic Water	14
		Ginger Ale / Ginger Beer	14