





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

Starters Antipasti

Focaccia / 24

Stone-oven-baked Italian bread with olive oil and herbs, served with garlic cream, eggplant cream, and fresh tomato salsa

Boccancini / 47

Italian savory pastries stuffed with pesto, mozzarella, Parmesan, Kalamata olives, blushed tomatoes, and roquette leaves dressed with balsamic vinegar

Cauliflower / 49

Crispy-coated and served with small radishes, roquette leaves, Caesar dressing and Parmesan cheese

Eggplant Caponata / 52

Charred eggplant core with a stew of peppers, tomatoes, and Kalamata olives, salsa verde, pine nuts, feta cheese, and herbs

Partito Salad / 51

Spinach leaves, beets, red grapefruit, oranges, caramelized cashew and pecans, feta cheese, olive oil, and balsamic vinegar

Arancini / 53

Risotto balls filled with mozzarella and porcini mushrooms, served on a bed of crème fraîche, olive oil, tomato salsa, Kalamata olives, and parsley

Asparagus and Mushroom Polenta / 58

Roasted portobello mushrooms, leek and onion confit, asparagus, and Parmesan shavings

Mushroom Risotto / 57

Roasted mushrooms, leek cream, portobello carpaccio, truffles, and Parmesan cheese

Bûche Brulée Gnocchi / 59

Beet gnocchi in spinach, chestnut, and cream sauce with caramelized bûche cheese and nutmeg

Mozzarella Burrata / 67

Roasted tomato, Kalamata olives, garlic confit, artichoke, basil, pine nuts, bruschetta, mozzarella burrata, and balsamic glaze

Rotolo Zucchini Spinaci / 58

Zucchini, spinach, leek, portobello mushrooms, ricotta fresca, fior di latte mozzarella, Grana Padano, and hazelnut chips

Endive and Apple Salad / 61

Endive hearts, spinach, roquette, apples, white balsamic vinaigrette, roasted pecans, and caramelized bûche cheese

Saltwater Fish Crudo / 61

Fresh saltwater fish with tomato seeds, olive tapenade, shallot rings, hazelnuts, small radishes, pine nuts, micro basil, crème fraîche, olive oil, and lemon

Mushroom Salad / 69

Pan-sautéed champignons and onions served over mixed lettuce, sprouts, cucumbers, scallions, walnuts, and feta cheese, dressed with chili aioli

Market Salad / 67

Tomatoes, cucumbers, red and yellow bell peppers, cherry tomatoes, string beans, feta cheese, red onions, scallions, small radishes, Kalamata olives, parsley, and spearmint, dressed with olive oil and lemon juice

Tomato and Halloumi Salad / 69

Tomatoes, multi-colored cherry tomatoes, roasted bell peppers, red onions, Kalamata olives, small radishes, basil, arugula, pine nuts, and Halloumi cheese, with balsamic vinegar and olive oil dressing

Soup du Jour / 34

Ask your waiter/waitress



The Italian Way

Pizza

Margherita / 59

Tomato sauce and shredded mozzarella
Optional toppings (5 NIS each):
Kalamata olives / feta cheese / goat cheese
/ anchovies / tuna / onions / mushrooms

Siciliana / 67

Tomato sauce, bell peppers, eggplant,
Kalamata olives, cherry tomatoes, sliced
chili peppers, feta cheese, mozzarella,
and basil leaves

Three Cheeses and Pesto / 68

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

Portobello Bianca / 69

Mascarpone sauce, portobello mushrooms,
mozzarella, sage, and Parmesan cheese

Sweet Potato Bianca / 69

Mascarpone sauce, roasted sweet potato
cubes, feta cheese, Parmesan, seasoned
roquette leaves, and almonds

Polenta and Greens / 71

Creamy corn sauce with shredded
mozzarella, Parmesan, string beans,
broccoli, and asparagus



Pasta

Artichoke Aglio e Olio / 67

Long casareccia pasta, olive oil, garlic confit,
sun-blushed tomato, artichoke, broccoli,
asparagus, herbs, Parmesan shavings,
and spice crumble

Rigatoni Melanzane / 67

Roasted eggplant, bell peppers, zucchini,
cherry tomato confit, Napoletana sauce,
Parmesan snow, and basil

Rigatoni in Tomato Butter / 68

Tomato butter sauce, red onions,
Kalamata olives, and stracchino cheese

Mushroom and Truffle Fettuccine / 66

Cream, mushrooms, truffle purée, garlic,
white wine, nutmeg, and basil

Sweet Potato Fettuccini / 68

Cream, seared sweet potato cubes, garlic,
white wine, nutmeg, basil, roasted almonds,
and goat cheese

Rigatoni in Crema Verde / 69

Heavy cream, basil and spinach cream,
sun-blushed tomatoes, broccoli, garlic,
pine nuts, and Parmesan cheese

Chestnut and Mushroom Gnocchi / 69

Cream, truffle purée, mushrooms,
chestnuts, garlic, white wine, nutmeg,
and Parmesan cheese

Spinach and Salmon Pappardelle / 91

Cream, white wine, nutmeg, leek, broccoli,
string beans, asparagus, seared salmon fillet,
and herb butter



Main Courses

 **Sweet Potato Ravioli** / 69

Handmade ravioli stuffed with sweet potato in cream sauce with mushrooms, white wine, and nutmeg

 **Cheese Ravioli** / 69

Handmade ravioli stuffed with cheese in tomato basil/cream sauce with mushrooms, white wine, and nutmeg

 **Lasagna Siciliana** / 79

Eggplant, bell peppers, basil, pine nuts, mozzarella, and Parmesan in tomato butter sauce, served with mixed vegetable salad on the side

 **Lasagna Verde** / 79

Filled with assorted cheeses, roasted mushrooms, onions, and summer squash and served with truffle and walnut cream sauce. Accompanied with mixed vegetable salad on the side

 **Ricotta and Spinach Agnolotti** / 72

In saffron butter with leeks, asparagus, sun-blushed tomatoes, Parmesan, garlic, and roasted almonds

 **Sea Bass Fillet over Vegetables** / 122

Grilled sea bass fillet with cherry tomato raisins, garlic, spinach leaves, broccoli, artichoke, string bean confit, red onions, and fresh chili, in a lemony sauce

 **Salmon Primavera** / 122

Salmon fillet in white wine butter sauce with asparagus, spinach, peas, broccoli, string beans, leek, and herb butter, served with mixed vegetable salad / potato on the side

 **Salmon and Porcini Risotto** / 122

Salmon fillet on a bed of mushroom risotto with butter, white wine, and Parmesan cheese

 **Sea Bream with Spinach Risotto** / 122

Grilled sea bream fillet in saffron and white wine butter, served over spinach risotto

Tomato Tortellini and Sea Bream Fillet / 124

Grilled sea bream fillet and tortellini stuffed with charred tomatoes, mozzarella, and Parmesan cheese, in oregano and roasted tomato butter with Kalamata olives, sun-blushed tomatoes, crème fraîche, and spiced pine nut crumble

Mushroom Tortellini and Sea Bass Fillet / 124

Grilled sea bass fillet with portobello and mascarpone tortellini and Jerusalem artichoke cream, in garlic butter with asparagus, Parmesan shavings, and hazelnut chips



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 100 g	13	Ricotta and spinach agnolotti 100 g	15
Fresh ravioli 100 g	15	Amarena cherries 230 g Fabbri	39
Lasagna sheets 100 g	13	Italian olive oil 750 ml	25
Fresh potato gnocchi 100 g	15	Salad vinaigrette Coconut lime flavor	52

Colazione **Breakfast**

Italian Breakfast for One / 72

Two eggs of your choice, crostini with tuna dip, cube of feta cheese, tomato and mozzarella salsa, eggplant cream, black lentil dip, jam, bulgur with cranberries, cream cheese, Italian bread, coarsely chopped vegetable salad, hot and cold beverages

Italian Breakfast for Two / 139

Four eggs of your choice, crostini with tuna dip, cube of feta cheese, cream cheese, eggplant cream, pesto cream cheese, crispy potato salad, tomato and mozzarella salsa, bulgur with cranberries, black lentil dip, jam, beet salad, salmon salad, Italian bread, coarsely chopped vegetable salad, hot and cold beverages

Boccancini / 54

Italian savory pastries stuffed with pesto, mozzarella, Parmesan, Kalamata olives, blushed tomatoes, and roquette leaves dressed with balsamic vinegar, served with mixed vegetable salad on the side

Sicilian Shakshuka / 58

Tomato sauce, burnt eggplant, eggs, and feta cheese. Served on a bed of stone-oven-baked Italian bread and coarsely chopped vegetable salad on the side

Spinach and Cheese Calzone / 61

Italian pastry filled with spinach, ricotta, mozzarella, and Parmesan, served with a hard-boiled egg and mixed vegetable salad on the side

Soft Drinks

Bevande

Hot Beverages

Bevande calde

Pepsi / Pepsi Max 7UP / Diet 7UP / Mirinda	14	Espresso	11/12
Jump grape flavor	13	Short / long / double	
Nestea peach flavor	14	Macchiato	11
Natural juice lemonade / orange	15	Espresso stained with milk foam	
Glass / pitcher	14	Latte Macchiato	13
Clear Apple Cider	14	A glass of foamed milk with hits of espresso	
Nesher Malt Beer (non-alcoholic)	14	Cappuccino	14/16
San Benedetto Mineral Water	15	A shot of espresso with frothed milk, small / large	
San Pellegrino	14/26	Americano	14
Sparkling natural mineral water 330/750 ml		A shot of espresso with hot water and hot/cold milk on the side	
Acqua Panna	27	Turkish Coffee	14
Italian mineral water, 700 ml		The authentic version	
Tonic Water / Ginger Ale / Ginger Beer	14	Instant Coffee	13
Carrot Juice	16	With cold / hot coffee on the side	
Frozen Spearmint Lemonade	15	Milk-Based Instant Coffee	17
		With foamed milk	
		Hot Chocolate	17
		With foamed milk	
		Iced Coffee	17
		Cold espresso with cold milk and milk froth	
		Tea / Mint	14
		Herbal Tea	15
		Ask your waiter / waitress	
		Hot Cider	19
		Hot apple cider with a cinnamon stick	

Available options: decaf / low-fat milk / soy milk for an additional fee

RAFFAELLO

Desserts

Sweets

Tiramisu / 47

Mascarpone cream with biscotti dipped
in amaretto and espresso

Nemesis / 46

A chocolate cake that melts in your mouth,
accompanied with mascarpone mousse,
warm chocolate ganache, a crunchy chocolate tuile,
and vanilla ice cream

Pistachio Brûlée / 46

Pistachio paste, vanilla, and white chocolate

Nutella / 45

Layers of halva, Italian Nutella ice cream, hazelnuts,
and chocolate nut ganache

Cheesecake / 46

Baked cheesecake topped with sour cream,
confectioners' sugar, and amarena cherries

Gelato / 24

Italian ice cream / sorbet, ask your waiter / waitress

Affogato / 24

Italian vanilla ice cream 'drowned' in espresso
and chocolate ganache

Vegan / Sugar-Free Dessert / 46

Ask your waiter / waitress



Digestif

In their present version, digestifs have their origins in the Renaissance period. Monks in various isolated monasteries used to macerate herbs, spices, roots, fruits, and flowers in alcohol. The resulting potions were mostly bitter and purposely lacking in sweetness. On the one hand, this enhanced the seriousness of their digestive purpose, and on the other hand, sugar and honey were very expensive, and not always available, materials. The word 'digestif' derives from 'digestion'. Digestifs are usually characterized by a high alcohol percentage and low sugar content. A significant portion of digestif beverages contain medicinal plants. Digestifs promote good digestion and generate an exalted feeling at the end of a rich meal.

Limoncello, Villa Massa / 33

A lemon liqueur originally from Southern Italy, made with fresh lemon peels.

Fernet-Branca / 39

An Italian digestif characterized by dominant bitterness, made with 40 spices and herbs macerated in a distillate.

Jägermeister / 43

The name means 'champion hunter'. It is produced by adding 56 botanicals to the original distillate.

Hot Beverages

Espresso / 11/12

short / long / double

Macchiato / 11

espresso stained with milk foam

Latte Macchiato / 13

a glass of foamed milk with hits of espresso

Cappuccino / 14/16

a shot of espresso with frothed milk, small / large

Americano / 14

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

Turkish Coffee / 13

the authentic version

Instant Coffee / 13

with cold/hot milk

Milk-based Instant Coffee / 16

with foamed milk

Hot Chocolate / 16

with foamed milk

Iced Coffee / 16

cold espresso with cold milk and milk froth

Tea / 14

regular / spearmint

Herbal Tea / 14

ask your waiter/waitress

Hot Cider / 18

hot apple cider with a cinnamon stick

Available options: decaf / low-fat milk / soy milk