

RAFFAELLO

For over a decade now, we at Raffaello have been serving an accurate Italian cuisine. We take pains to self-manufacture our pasta, pastries, sauces, and desserts, employing the techniques, raw materials, and flavors closest to the source and the Italian tradition. In our endless travels across the length and breadth of Italy, we taste, research, and learn the different Italian cuisines to continually improve the Italian experience served in our restaurants.





Appetizers

Beef Tartare

Bruschetta, chili artichoke aioli, chives,
demi-glace, pine nuts and Parmesan

41 | 2 pcs

Seared Asparagus

Smoked goose breast, creamy pepper sauce,
Parmesan and a crispy coated soft-boiled egg

38

Artichoke alla Romana

Crème fraîche, spearmint
and Parmesan shavings

37 | 

Bruschetta Fresca

Parmesan aioli, roasted cherry tomatoes,
mozzarella fresca and Ortiz anchovies

38 | 2 pcs

Saltwater Fish Ceviche

Toasted challah bread, spiced sour cream,
oregano, nut and seed medley
and micro cilantro

39 | 1 pc

Spritz

35 

66  

99   

128    

The image of the sun setting in Northern Italy, the scent of recent rain rising from the wet soil, and the view of magnificent mountains painted in sunset orange hues and perfect grapevine rows create a deep sensation of calm and magical optimism. This is the ideal time to taste more than one dish, starting, of course, with an aperitif from our refreshing 'Spritz' series specially adapted to the beginning of the meal, just like the Italian Aperitivo. We wish you an experience that is fully

100% PERCENTO ITALIANA



Dolce Vita

Ouzo, Campari Milano, passion fruit syrup, soda water, dried lemon and star anise



Negroni Piazza

Gin, red vermouth, Campari, tonic water and orange



Limonlychee

Villa Massa limoncello, lychee syrup, fresh lemon juice, sparkling prosecco and apple



Rosa Biancolita

White vermouth, red grapefruit, basil, tonic water and raspberry dust

First Course

Focaccia

Baked in a stone oven, served with olive oil and herbs, and accompanied with creamy eggplant purée, spearmint gremolata, tomato salsa and crème fraîche

33 |  

Arancini

Mushroom risotto, mozzarella, Manchego, truffle oil, crème fraîche, olive oil, tomato salsa and Parmesan

58 | 

Panzanella Salad

Tomatoes, assorted cherry tomatoes, Kalamata olives, mozzarella fresca, red onions, baked torn focaccia chunks, basil, spearmint, parsley, red wine vinegar, garlic and olive oil

65 |  

Caesar Salad

Lettuce hearts with Caesar sauce and baby radishes, crispy coated soft-boiled egg, baked torn focaccia chunks, pine nuts and Parmesan.

Add chicken cutlets 10

64 | 

Mercato (Market) Salad

Cucumbers, yellow carrots, Roma tomatoes, arugula leaves, baby radishes, red onion, celery, Kalamata olives, lemon vinaigrette and feta cheese

64 |  

Barbabietola (Beets) Salad

Stone-oven-roasted beets with crème fraîche, herbs, caramelized bûche cheese, beet mouse and roasted pecans

67 |  

Polenta with Asparagus and Mushrooms

Roasted mushroom medley, asparagus, truffle oil and Parmesan rind shavings

62 |  

Endive and Apple Salad

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

69 |  

Saltwater Ceviche and Spearmint Cream

Fresh saltwater fish, spearmint cream, baby radishes, shallot rings, fresh chili, caramelized cherry tomatoes and nut and seed crumble

69 | 

Mozzarella Burrata

Roasted tomato, Kalamata olives, garlic confit, artichoke, basil, oregano, pine nuts, fresh chili, eggplant cream, bruschetta, mozzarella burrata and balsamic glaze

76 | 

Shrimp Skillet

Shrimps in shatta pepper and saffron butter with asparagus, broccoli, garlic confit, herbs and toasted bruschetta

71 | 

Beef Carpaccio

Olive oil, balsamic glaze, roquette leaves, sea salt and Parmesan shavings

69 | 

Bûche Brulée Gnocchi

Beet gnocchi with cream sauce, garlic, spinach, chestnuts, caramelized bûche cheese, and nutmeg

65 | 

Pasta Candies

Filled with cheeses, spinach, leek, spinach cream sauce, shatta, micro basil, nut and seed crumble and Parmesan shavings

64 | 

Saltwater Fish Crudo

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

71 | 

Forno Italiano

Pizza Cipolla

Fresh mozzarella, Parmesan, spinach leaves, sun-blushed tomatoes, roasted red onions, artichok, and garlic confit

76 | 

Pepperoni Salami Pizza

Tomato sauce, grated mozzarella, pepperoni, olives, red onion and roquette leaves

79

Three Cheese Pesto Pizza

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

74 | 

Goat-Cheese Honey Pizza Bianca

Mascarpone and Parmesan cream, mozzarella, goat cheese, honey, garlic, oregano, rosemary, fresh chili and roasted almonds

77 | 

Mezzo

Campanelle Bolognese

Beef ragù, root vegetables, Napoletana sauce, beef stock and herbs

78 | 

Linguine Aglio e Olio with Artichokes

Broccoli, asparagus, sun-blushed tomatoes, shatta, spinach, garlic, herbs, lemon zest, pistachio crumble and Parmesan shavings

74 |  

Linguine Carbonara

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

86 | 

Linguine Puttanesca

Tomatoes, roasted cherry tomatoes, garlic, basil, Ortiz anchovies, goat cheese, fresh chili and pistachio crumble

89 |  

Gnocchi al Tartufo

With cream sauce, truffle, garlic, white wine, shimeji and portobello mushrooms, basil leaves and Parmesan shavings

79 | 

Sweet Potato Ravioli

With sage butter, white wine, caramelized hazelnuts, sweet potato fries and crispy sage leaves

79 | 

Four Cheese Agnolotti

Filled with mascarpone and ricotta cream sauce, white wine, leek, garlic confit, spinach leaves, roasted cherry tomatoes, shatta and Parmesan shavings

79 | 

Ragù Lasagna

Lasagna sheets filled with beef, béchamel sauce, mozzarella, and Parmesan, dressed with marinara sauce and basil leaves

86

Pescare


Linguine with Sea Bass Filet and Asparagus

Grilled sea bass filet, herb linguine with lemongrass butter, saffron, garlic confit, shatta, leek, basil, nut and seed medley, feta, and micro sorrel

99 | 


Sea Bass and Spinach Risotto

Seared sea bass filet with saffron butter and fish broth, white wine, spinach risotto, and Parmesan shavings

131 | 

Bass Filet, Chard Stew and Root Vegetable Cream

Seared bass filet, creamy celery root purée, lemony chard and leek stew, nut and seed medley and micro cilantro

131 | 

Linguine di Mare

Herb linguine with shrimps, calamari, and mussels, served with roasted cherry tomato butter sauce, green beans, artichoke, garlic confit, Kalamata olives, pine nuts and shatta

96 | 

Sicilian-Style Shrimps

Fisherman's bouillabaisse, asparagus, sun-blushed tomatoes, garlic confit, fresh chili, basil and Parmesan shavings

128 | 

Carne


Pollo e Spinaci

Grilled chicken breast tossed in honey-rosemary marinade with garlic confit, spinach leaves, leek, and stone-oven-roasted red onions, served on creamy butter potato purée

89 | 

Stracci with Angus Filet

Torn pasta, Angus beef filet strips, blushed tomatoes, asparagus, garlic confit, demi-glace, fresh chili, basil leaves, and Parmesan shavings

103 | 

Angus Beef Filet and Asparagus Gnocchi

Beef filet medallions made from a fresh high-grade Black Angus cut with crispy gnocchi tossed in demi-glace and asparagus

169 | 

Veal Cannelloni

Stuffed with veal cheek and chuck meat, beef stock, cream, mushrooms, fresh chili, and Parmesan

89

Veal Tortellini

Stuffed with veal cheek and chuck meat, sunchoke cream, asparagus, chestnuts, browned shallots, demi-glace, artichoke, and Parmesan shavings

96



A Journey to Italy

We serve our Italian journey with all its aromas,
flavors, landscapes, and fascinating history.
Join us in living an experience that is

100% Italy.

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