

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


Salmon Arancini

Crème fraîche, lemon zest,
chives and Parmesan

41 | 3 pcs

Egg Salad Bruschetta with Caramelized Onions

Toasted brioche challah, scallion butter, egg salad,
caramelized onions and chives

38 | 2 pcs 

Tomato Concassé Bruschetta

Maggie tomatoes, Kalamata olives, basil,
fresh chili, pine nuts and feta

38 | 2 pcs 

Bruschetta Fresca

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

38 | 2 pcs

Saltwater Fish Ceviche

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

39 | 2 pcs

Spritz

35 

99   

66  

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 crème fraîche, tomato salsa and balsamic vinegar

33 |  

Arancini

Mushroom risotto, mozzarella, Manchego, truffle oil, crème fraîche, green 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

64 | 

Mercato (Market) Salad

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

64 |  

Barbabetola (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, chives and Parmesan 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 |  

Fertito Salad

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

65 |  

Salmon Gravlax

Lightly cured salmon with citrus zest, crème fraîche, baby radishes, pickled onions, fresh chili and roasted almonds

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, fresh chili, olive oil and lemon

71 | 

Forno Italiano


Pizza Margherita

Tomato sauce and grated mozzarella
Add Kalamata olives / feta / onions /
mushrooms +6 each
Add goat cheese / anchovies / tuna +9 each
71 | 

Portobello Pizza Bianca

Mascarpone sauce, portobello mushrooms,
mozzarella, sage fries and Parmesan
78 | 

Goat-Cheese Honey Pizza Bianca

Mascarpone and Parmesan cream, mozzarella,
goat cheese, honey, garlic, oregano, rosemary,
fresh chili and roasted almonds
77 | 


Three Cheese Pesto Pizza

Pesto cream, mozzarella, goat cheese,
feta and rocket leaves
74 | 

Pizza Puttanesca


Tomato sauce, mozzarella, garlic confit, basil,
Ortiz anchovies, artichoke, Kalamata olives
and goat cheese
79

Pizza Cipolla



Fresh mozzarella, Parmesan, spinach leaves,
sun-blushed tomatoes, roasted red onions,
artichoke and garlic confit
76 | 

Mezzo


Campanelle Crema Verde

With cream sauce, basil and spinach cream,
sun-blushed tomatoes, broccoli, garlic confit, pine
nuts, pistachio crumble and mascarpone
83 | 



Linguine Aglio e Olio with Artichokes

Broccoli, asparagus, sun-blushed tomatoes, shatta,
spinach, garlic, herbs, lemon zest, pistachio
crumble and Parmesan shavings
76 |  


Sunchoke Tortellini

Filled with mascarpone and dressed with cream and
vegetable butter sauce, spinach leaves, garlic confit,
nutmeg and Parmesan shavings
91 | 

Yellow Tomato Butter Campanelle

With tomato butter cream, garlic confit, asparagus,
shatta, basil ricotta and nut and seed crumble
81 |  


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, 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 | 

Lasagna Verde

Filled with cheeses, roasted mushrooms, onions,
spinach, and squash, and dressed with truffle
cream sauce, Parmesan and nut and seed crumble
84 | 

Linguine Puttanesca

Tomatoes, roasted cherry tomatoes, garlic,
basil, Ortiz anchovies, goat cheese, fresh chili
and pistachio crumble
92 | 

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

134 | 


Bass Filet, Chard Stew, and Root Vegetable Cream

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

134 | 


Salmon Filet on Vegetables

Grilled salmon filet, cherry tomato raisins, garlic,
spinach leaves, broccoli, artichoke confit, green beans,
red onion with vegetable butter and shatta

134 | 

Seafood Carbonara

Linguine pasta, saltwater fish lightly smoked in thyme
and sage, dressed with fish broth, saffron, and cream sauce,
garlic confit, ground black pepper, egg yolk
and Parmesan shavings

103 | 

Mushroom Tortellini with Sea Bass Filet

Grilled sea bass filet, tortellini filled with portobello
mushrooms and mascarpone, sunchoke cream,
asparagus, chestnuts, sweetish wine sauce,
Parmesan shavings and chopped hazelnuts

136



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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