

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

48 | 2 pcs

Seared Asparagus

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

44

Mussel Bruschetta

With a spicy Sicilian stew, chickpeas, pickled
lemon, shatta, crème fraîche,
and cilantro microgreens

47 | 1 pc

Red Tuna Tartlet

Fresh red tuna tartare, lime crème fraîche,
and crunchy potato straws

59 | 2 pcs

Saltwater Fish Ceviche

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

46 | 1 pc

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 gremolata, tomato salsa and crème fraîche

34 |  

Leek and Lime Arancini

Risotto bianco, mozzarella, Parmesan, leek, lemon Parmesan cream sauce, basil oil, chives, and Parmesan rind shavings

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

68 |  

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

65 | 

Mercato (Market) Salad

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

67 |  

Mozzarella Burrata

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

76 |  

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

72 |  

Fresh Red Tuna with Cucumber Vinaigrette and Celery

Fresh red tuna sashimi, celery root salsa, Grand Smith apples, spearmint, cilantro, fresh chili and cucumber vinaigrette

79 | 

Veal Sweetbread, Garlic Cream Sauce and Salsa Verde

Seared sweetbread, demi-glace, creamy lemon confit garlic sauce, focaccia strips, herb salsa, and fresh chili

79

Shrimp Skillet

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

73 | 

Beef Carpaccio

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

72 | 

Bûche Brulée Gnocchi

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

67 | 

Roasted Leek Crescents

Stuffed with cheese, roasted leeks, beurre blanc sauce, garlic, zucchini, sage, peas, Parmesan rind shavings and truffle oil

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

74 | 

Forno Italiano

Pizza Cipolla

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

79 | 

Pepperoni Salami Pizza

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

83

Three Cheese Pesto Pizza

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

77 | 

Goat-Cheese Honey Pizza Bianca

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

81 | 

Goose Pizza Bianca

Creamy mascarpone Parmesan sauce, smoked goose breast, roasted onions, garlic confit, soft-boiled egg, and chives

89

Mezzo

Campanelle Bolognese

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

79 | 

Linguine Aglio e Olio with Artichokes

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

78 |  

Linguine Carbonara

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

88 | 

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 | 

Ravioli al Formaggio

Stuffed with ricotta and Parmesan, served with cream sauce, vegetable-based butter, leeks, garlic confit, spinach leaves, sun-blushed tomatoes, and Parmesan shavings

79 | 

Ragù Lasagna

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

88

Pescare

Seafood Carbonara

Linguine with saltwater fish lightly smoked with thyme and sage, served with cream sauce, saffron fish stock, garlic confit, crushed black pepper, egg yolk, and Parmesan shavings

108 | 

Saltwater Fish and Spinach Risotto

Seared in saffron butter and fish stock, with white wine, spinach risotto, and Parmesan shavings

138 | 

Saltwater Fillet with Gnocchi in Sage Butter and Saffron

Grilled saltwater fish fillet with gnocchi in sage butter, lemony saffron fish stock, garlic, peas, fennel confit and herbs

139 | 

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

99 | 

Shrimp Risotto

Creamy burnt pepper sauce, seafood bisque, Parmesan shavings, and cilantro microgreens

126 | 

Saltwater Fish Fillet and Leet Crescents

Grilled saltwater fish fillet with cheese and roasted leek crescents served with beurre blanc sauce, garlic, zucchini, sage, peas, Parmesan shavings, and truffle oil

138 | 

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 | 

Campanelle with Angus Beef Fillet

Strips of Angus beef fillet, sun-blushed tomatoes, asparagus, chestnuts, garlic confit, demi-glace, fresh chili, basil leaves, and Parmesan shavings

112 | 

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

179 | 

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

98



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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