

Entrées

Soup of the day	49
Change every day - Ask the waiter ●	
Italian Baker House Focaccia / Focaccia La Famila	26/39
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa, Reduced balsamic and garlic confit ●	
Eggplant carpaccio and yogurt cream	58
Roasted eggplant, olive oil, cherry tomato seeds, fresh chilli, micro basil, fried almonds, yogurt cream and pomegranate sauce with focaccia stick ●●	
Neapolitana Frittatina	56
Pasta croquette with a crispy coating, filled with béchamel, mozzarella, Parmesan, and chives, served with an arugula cream dip ●	
An addition of 1 Frittatina 17	
Crispy Champignon	68
Crusty coated champignon mushrooms filled with cheese and herbs alongside a trio of dips: truffle aioli, hot pepper sauce, and labaneh za'atar cream ●	

Polenta	62
A delicate cream of corn with roasted champagne mushrooms, truffles, asparagus, seared and parmesan ●●	
Calzone alle Melanzane	61
Home made Italian pastry filled with Mozzarella, Parmesan, roasted eggplant, tomato sauce and basil pesto, alongside a small antipasti salad, labaneh, tomato slasa and garlic confit ●	
Roasted Camembert	74
Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chilli and arugula wrapped in Focaccia ●	
Sea Tartar	78
Fish slices, purple onions, chives, radish, fresh chilli, orange wedges, cherry tomatoes, cilantro, mint and Creme Fraiche in citrus vinaigrette and peanut, sesame and coriander seed's crust with toasted sourdough bread ●	

Salads

Greens & Arugula cream	74
Broccoli, fresh green beans, Lalik lettuce, arugula, asparagus, zucchini, red onion, and feta cheese, with spicy honey and olive oil. Served on labneh-arugula cream, topped with a crust of peanuts, sesame seeds, coriander seeds, and roasted pistachios ●●	
Panzanella Burrata	74
Cherry tomatoes, cucumber, roasted peppers, red onion, half of burrata ball, toasted sourdough bread, basil, in a cherry vinaigrette ●●	
Caesar	64
Lettuce hearts, Lalik lettuce and endive, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ●●	
Addition Avocado for Caesar salad..... 10	

Tomatoes & Feta cheese cream	74
Cherry tomatoes, tomatoes, roasted carrots and beetroot, radish, purple onion, Kalamata olives, pine nuts and basil with Feta cheese cream, onion and parsley in Lemon vinaigrette ●●	
Mercato	76
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, in lemon vinaigrette with Focaccia stick ●●	

Pizza

Margherita	78
Tomato sauce, Mozzarella and basil ●	
Add-ons: Purple onion, caramelized onion, Kalamata olives, mushrooms, cherry tomatoes, roasted pepper, pineapple, roasted eggplant, hard boiled egg, Feta cheese, arugula anchovy..... 10	
Goat cheese, Peperoni 12	
Feta cheese & avocado	84
Tomato sauce, mozzarella, avocado, fresh chili, cherry tomatoes, purple onion, Feta cheese and arugula ●	
Bianca Jerusalem artichoke	84
Cream sauce, nutmeg, mozzarella, spinach, roasted Jerusalem artichoke, purple onion, kalamate olives, thyme and parmesan ●	
Bianca Fungi Béchamel sauce and nutmeg	84
Cream sauce, nutmeg and truffles, Mozzarella, roasted Champignon, Portobello and King of the Wood mushrooms, arugula, purple onion and Parmesan ●	

Caprese	88
Tomato sauce, Mozzarella, roasted cherry tomatoes, garlic confit, basil, arugula, fried almonds and reduced balsamic vinegar, with baby Mozzarella and Creme Fraiche ●	
Melanzane and goat cheese	82
Tomato sauce, Mozzarella, roasted eggplant, dried tomatoes, zucchini, garlic confit, goat cheese, Parmesan and basil ●	
Florentine	80
Tomato sauce, Mozzarella, spinach, roasted king of the wood mushroom, purple onion, cherry tomatoes, Parmesan, sunny side-up egg ●	
HAWAIIAN STYLE	82
Tomato sauce, Mozzarella, pineapple, pickled Jalapeño, purple onion, Feta and cilantro ●	

Pasta

Pomodoro Spaghetti	72
Roasted cherry tomatoes, fresh basil and Pecorino cheese in tomato sauce ●●	
Pomodoro Burrata Spaghetti	88
Roasted cherry tomatoes, half of burrata ball and Genovese pesto in tomato sauce ●●	
Spaghetti Aglio e Olio	82
Cherry tomatoes, Kalamata olives, parsley, chili, and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust ●●	
Fungi Papardella	82
Portobello and Champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle Porcini mousse ●●	
Pumpkin Cream Radiatori	86
Velvety pumpkin cream, cream, nutmeg, dried chilli, sage, parsley, and Parmesan with roasted Sainte - Maure cheese, chives and nuts tuile ●●	
Salmon Linguini	99
Pan seared Salmon pieces, broccoli, spinach, and chives, in cream and white wine sauce ●	
Gnocchi alla Crema	87
Hand-made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●	

Tortellini Grana Padana	91
Pasta filled with mascarpone, parmesan and ricotta with roasted Jordan mushrooms, asparagus, cream and lemon zest ●	
Pici al Pesto Genovese	82
Thick and long pasta, Genovese pesto cream sauce with white wine and nutmeg, pecorino, zucchini, asparagus, toasted pine nuts, and parmesan ●	
Pici al Limone	79
Thick and long pasta, a rich and creamy lemon sauce with fried zucchini, panko crust, and Parmesan ●	
Jerusalem Artichoke Ravioli	89
Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●	
Sweet Potato Ravioli	88
Ravioli filled with baked sweet potato, garlic confit and thyme, asparagus, and Parmesan in rose sauce ●	
Beetroot and Mascarpone Agnolotti	88
Agnolotti filled with beetroot, goat cheese and mascarpone in gorgonzola, white wine and sage sauce with reduced balsamic vinegar and roasted pistachios ●	

Main

Funghi Risotto	84
Risotto with roasted Champignon, Portobello and King of the Wood mushrooms, leek and Parmesan, in white wine, cream, truffle cream, and basil sauce ●●	
Cheese and Eggplant Lasagna	91
Lasagna pages, Mozzarella, Ricotta, goat and Parmesan cheese, eggplants, caramelized onion, sweet potato, nutmeg, pesto and basil, in Béchamel and tomato sauce ●	
Salmon Rustica	129
Seared salmon fillet on the plancha, served with roasted potatoes and spinach in a white wine sauce with mustard, tomatoes, chili, cream, and chives ●	

Sea Bass Fillet and Lemon Butter Risotto	139
Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach, white wine, herbs and Parmesan, with Lemon-breadcrumbs crust ●	
Roasted Sea Bass fillet in herbs and greens	139
Sea bass fillet marinated in herbs, olive oil and lemon zest, served with broccoli and fresh green beans ●	
Whole Sea Bass in stone oven	165
Baked Sea Bass, Roasted cherry tomatoes, shallots, and baked potato in butter sauce, white wine and herbs ●	

Extras

Patatini Fritti	24
Crispy potatoes ●	
Green salad	21
A mixture of lettuces, radishes, and cherry tomatoes in Citrus vinaigrette ●●	
Roasted greens in lemon butter	28
Broccoli and fresh green beans in lemon butter and fried almonds ●●	



Drinks

Pepsi / Max / Miranda / 7UP / 7UP Diet.....	15
San Benedetto Mineral Water / Large.....	13/24
San Pellegrino Small / Flavored / Large...	13/15/28
Orange Juice / Lemonade.....	16
Grapefruit Juice / Grape juice.....	15
Clear Cider / Malt Beer.....	15
Lemon-Mint Frappé.....	29

Ice Tea

Flavored ice tea | 19

Detox

Green, Louisa, mint & lime

Energy

Green, lemon grass, mint & lemon

Calm

Chamomile, apple & clove - Decaf



ENTREES

- Italian Baker House Focaccia/ Focaccia La Familia**.....26/39
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa, Reduced balsamic and garlic confit
- Eggplant carpaccio** ★58
Roasted eggplant, olive oil, cherry tomato seeds, fresh chili, micro basil, fried almonds and pomegranate sauce with focaccia stick



SALADS

- Panzanella** ★74
Cherry tomatoes, cucumber, roasted peppers, red onion, almond feta, and fresh herbs, served with toasted sourdough bread and basil in a cherry vinegar vinaigret
- Greens & Almond Feta** ★74
Broccoli, fresh green beans, Lalik lettuce, arugula, asparagus, zucchini, red onion, and almond and herbs Feta, with spicy honey and olive oil. Served on vegan cream, topped with a crust of peanuts, sesame seeds, coriander seeds, and roasted pistachios
- Mercato** ★76
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, Kalamata olives, pumpkin seeds, almond and herbs Feta in lemon vinaigrette with Focaccia stick

PIZZA

- Margherita**.....78
Tomato sauce, cashew Mozzarella and basil.
- Add-ons: Purple onion, Kalamata olives, mushrooms, pineapple, cherry tomatoes, arugula, roasted pepper, Roasted eggplant, pickled Jalapeño10
- Almond and herbs Feta 12
- Feta & Avocado** 84
Tomato sauce, cashew Mozzarella, avocado, fresh chili, cherry tomatoes, purple onion, Almond and herbs Feta and arugula
- Hawaiian Style** 82
Tomato sauce, cashew Mozzarella, pineapple, pickled Jalapeño, purple onion, almond and herbs Feta and cilantro
- Bianca Fungi**..... 84
Vegan nutmeg and truffles Béchamel sauce, cashew Mozzarella, roasted Champignon, Portobello and Wood mushrooms, arugula and purple onion

PASTA

- Pomodoro Radiatori** ★ 72
Roasted cherry tomatoes and fresh basil in tomato sauce
- Radiatori Aglio e Olio** ★ 82
Cherry tomatoes, Kalamata olives, almond and herbs Feta, parsley and chili in olive oil and garlic with Lemon-breadcrumbs crust
- Fettuccine spinach Fungi** ★ 82
Portobello, truffle and champignon mushroom Ragu in vegan cream, white wine and fresh basil
Along with truffle whipped cream
- Funghi Risotto** ★ 84
Risotto with roasted Champignon, Portobello and Wood mushrooms, In a vegan cream, truffle and white wine

EXTRAS

- Patatini Fritti**..... 24
Crispy potatoes
- Green salad** ★21
A mixture of lettuces, radishes, and cherry tomatoes in lemon vinaigrette
- Roasted greens** ★ 28
Broccoli and fresh green beans in lemon, olive oil and fried almonds

DESSERTS

- Chocolate crunch and salty pretzels**52
Covered in dark chocolate with vegan creme patisserie and cocoa
- Broken Mascarpone Mille-feuille**56
Crispy shards of Italian puff pastry with vegan mascarpone cream, fresh pineapple, streusel, strawberry and berries coulis

KIDS MEAL

- Pasta Radiatori in Pomodoro sauce** ★ 58
Vegan Cream sauce / Rosé
- Margherita**..... 58
Tomato sauce, cashew Mozzarella and basil
Add-ons: Cherry tomato, champignon mushrooms, Olives, Red onion - 5 NIS
- The dishes are served with Fresh and healthy vegetables and a glass of drink* - Oranges / lemonade / grapes and Sorbet ball
*Can be exchanged for a light drink for an additional - 5 NIS

DESSERTS

Tiramisu 52

Layers of biscotti soaked in Italian espresso and Brandy, wrapped in a rich Mascarpone cream, cocoa powder and a chocolate arabesque twill

Lemon Pie with almonds 54

Waffle chips, caramelized almonds and peanuts, lemon cream, charred Italian meringue and roasted pistachios

Broule 54 ★

A velvety vanilla and honey cream, with an almond twill, nut truffle, Mascarpone and vanilla ice-cream

Sicilian Cassata 59

A tower of soft chocolate cookies, Lotus ice-cream in salty toffee sauce, halva chips and crispy streusel

Nemesis 56 ★

Soft chocolate fudge cake with vanilla ice-cream slice, sesame twill and chocolate ganache

Chocolate crunch and salty pretzels 52 ★

Covered in dark chocolate with creme patisserie and cocoa

Broken Mascarpone Mille-feuille 56 ★

Crispy shards of Italian puff pastry with rich mascarpone cream, fresh pineapple, streusel, strawberry and berries coulis

★ Gluten Free / can be changed to gluten free

★ Vegan / can be changed to vegan

CAFÉ

Espresso/ Double Espresso 11/12

Macchiato / Double Macchiato 12/13

Cappuccino / Large Cappuccino 14/16

Americano 14

Cold Coffee 16

Decaf 14

Mint Tea 12

Jasmine / Earl Grey Tea 13

Flavored tea extracts 19

Calm Chamomile, apple and clove - Decaf

Detox Green, Louisa, mint and lime

Energy Lemon grass, mint and lemon

ICE CREAM

Vivino Ice Cream 44 ★

3 scoops of real Italian ice cream with almond twill

Classic Affogato 32 ★

2 scoops of vanilla ice-cream, chocolate arabesque twill topped with a shot of real Italian espresso