

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 16	
Crispy Cauliflower	68
Crispy cauliflower coated with breadcrumbs, alongside a trio of dips: truffle aioli, Labaneh za'atar cream and hot pepper sauce ●	

Polenta	62
A delicate cream of corn with roasted champagne mushrooms, truffles, asparagus, seared white corn on the plancha and parmesan ●●	
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 ●	
Liver Paté and pear confiture	66
Chicken liver paté with pistachio chips, pear and white wine confiture, garlic confit, and small toasts ●	
Veal Carpaccio	74
Slices of veal fillet, arugula, capers, horseradish aioli, reduced balsamic, olive oil, Parmesan shavings, and 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 for Caesar salad: Avocado 10 Chicken 15	

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, artichoke alla Romana and parsley, in Lemon vinaigrette ●●	
Mercato	76
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, artichoke alla Romana, 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 & avocado	84
Tomato sauce, mozzarella, avocado, artichoke a la Romana, fresh chili, cherry tomatoes, purple onion, Feta cheese and arugula ●	
Bianca Artichoke à la Romana	84
Cream sauce, nutmeg, mozzarella, spinach, artichoke à la romana, purple onion, kalamate olives, thyme and parmesan ●	
Bianca Funghi 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 ●	
Asado and citrus honey	89
Tomato sauce, mozzarella, long-cooked shredded rib meat, purple onion, fresh chilli, garlic confit, thyme, honey, parmesan and chives	
Spicy Peperoni	88
Tomato sauce, Mozzarella, pepperoni, pickled Jalapeño, purple onion, Kalamata olives, garlic confit, chives and basil	

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
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, dried chilli, and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust ●●	
Addition of Chicken for Aglio e Olio..... 15	
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 ●	
Shrimps Picanto Linguini	98
Lamb pancetta, dried chilli, in Rosé sauce with breadcrumb crust, garlic and parsley ●	
Carbonara Campanella	90
Lamb pancetta, Portobello, and Champignon mushrooms, egg yolk, Parmesan and chopped chives in a cream and ground black pepper sauce ●	
Ragu Bolognese Campanelle	82
Traditional long cooked Bolognese sauce, root vegetables, beef stock and fresh basil ●	

Short Ribs Papardella	99
Pulled slow-cooked rib meat, chestnuts, spinach, roasted cherry tomatoes, herbs and Parmesan, in a rich tomato and beef stock sauce ●	
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 ●	
Addition of Chicken for Pici al Pesto..... 15	
Pici al Limone	79
Thick and long pasta, a rich and creamy lemon sauce with fried zucchini, panko crust, and Parmesan ●	
Gnocchi alla Crema	87
Hand-made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●	
Veal Fillet Gnocchi	98
Hand-made gnocchi with veal fillet slices, caramelized pumpkin, wild mushrooms, broccoli, and asparagus in a red wine, sage-butter and demi-glace sauce, topped with Parmesan and chives	
Tortellini Grana Padana	91
Pasta filled with mascarpone, parmesan and ricotta with roasted Jordan mushrooms, asparagus, cream and lemon zest ●	
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 ●	
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 ●●	
Spring Chicken & Orzo	88
Grilled chicken thigh on the plancha, served with orzo pasta stew, spinach cream, and arugula ●	
Polo Schnitzel	88
Very large chicken Schnitzel in a crispy panko and breadcrumbs coating accompanied by Patatini Fritti, alongside Dijon mustard aioli and chili balsamic	
Ragu Bolognese Lasagna	91
Lasagna pages, beef ragout casserole, Parmesan cheese, Mozzarella, 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 ●	
Hunter's Veal Fillet	169
Roasted veal fillet medallions on a King of the Wood mushroom and chestnut ragu, with Ricotta and truffle agnolotti in a cream and black pepper sauce ●	

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

Ice Tea

Flavored ice tea | 19

Detox

Green, Louisa, mint & lime

Energy

Green, lemon grass, mint & lemon

Calm

Chamomile, apple & clove - Decaf



VEGAN MENU



ENTREES

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 ★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, artichoke alla Romana, 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 Jalapeño.....10

Almond and herbs Feta.....12

Feta & Avocado84
Tomato sauce, cashew mozzarella, avocado, artichoke a la Romana, 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 Funghi.....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
Artichoke alla Romana, cherry tomatoes, Kalamata olives, almond and herbs Feta, parsley and dry chili in olive oil and garlic with Lemon-breadcrumbs crust

Fettuccine spinach Funghi ★82
Portobello, truffle and champignon mushroom Ragu in vegan cream, white wine and fresh basil

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

Strawberries Mascarpone ★58
Rich Vegan Mascarpone cream, Fresh strawberries, crispy crumble, strawberry coulis and berries

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

★ Gluten free q can
be changed to gluten free



All our dishes are from vegan
ingredients only

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

Strawberries Mascarpone 58 ★★

Rich Mascarpone cream, fresh strawberries, nougat dacquoise, crispy streusel, raspberry twill, strawberry and forest berry 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