

PRIMI PIATTI

STARTERS

Italian Baker House Focaccia / Focaccia La Famila	19/34
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa and garlic confit ●	
Crispy Cauliflower	39
Crispy cauliflower coated in bread crumbs on an aioli za'atar, Labane and Parmesan ●●	
Mushroom Arancini	39
Risotto balls in a crispy coating filled with mushrooms, peas and Mozzarella, on a goat yogurt and herb sauce ●	
Porcini Polenta	46
A delicate cream of fresh corn, parmesan, Champignon, Portobello and King of the wood mushrooms, blanched asparagus, truffle cream and Porcini	
Spinach and Cheese Canelloni	44
Pasta rolls filled with spinach and leek with Ricotta, Parmesan, Mozzarella and Feta, in Béchamel and tomato sauce decorated ●	
Roasted Camembert	56
Wood oven roasted Camembert with garlic confit, honey, thyme, fresh chili and arugula wrapped in Focaccia ●●	
Artichoke alla Romana	49
Roasted artichoke and caramelized onion on a rich root & Parmesan cream	
Sea Carpaccio	49
Thin slices of fresh sea fish, olive oil, artichoke alla Romana, orange, purple onion, radishes, pine nuts, fresh chili and cream ●	
Fritto Misto	58
Shrimps, calamari and onion in a durum flour and smoked paprika crispy batter, with Spicy salsa verde and paprika aioli	
Liver Pate and Drunk Pear Confiture	52
Chicken liver pate in a red wine glaze, pear confiture and toast	
Fillet of beef Carpaccio	51
Thin slices of fresh beef fillet with olive oil, balsamic vinegar, Artichoke Chips, garlic confit Parmesan and arugula leaves ●	

INSALATA

SALADS

Panzanella	42
Broccoli, cherry tomatoes, arugula, purple onion, roasted bell peppers, Kalamata olives, capers, basil, torn Focaccia, and Mozzarella in reduced balsamic vinegar, olive oil and lemon ●●	
Tomatoes on a Salty Cheese Cream	38
A variety of colored tomatoes, radishes, purple onion, basil, Kalamata olives, and pine nuts, on a salty cheese cream with artichoke, onion, and parsley ●●	
Mercato	56
A mixture of lettuces, cherry and Tamar tomatoes, cucumber, radishes, purple onion, artichoke alla Romana, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, grissini pesto in vinaigrette, olive oil and lemon ●●	
Pollo	56
Grilled chicken breast, a mixture of lettuces, broccoli, cherry tomatoes, garden peas, roasted almonds, Parmigianino Reggiano with crispy sweet potato chips on a mustard and honey vinnigrette ●	

PIZZA

Margarita	54
Tomato sauce, Mozzarella, basil and oregano ●	
Extras: Purple onion, Kalamata olives, cherry tomatoes, arugula leaves, hardboiled egg, feta cheese, anchovies, caramelized onions, roasted pepper ... 8	
Peperoni.....	12
Red Tuna N.Y. Style	68
Reduced tomato and balsamic sauce, seared red tuna strips, Mozzarella, cherry tomatoes, purple onion, Kalamata olives, fresh chili, arugula leaves and herbs and a little cilantro, with aioli above	
Funghi	62
Tomato sauce, Mozzarella, fresh Champignon, Portobello, and forest mushrooms, topped with arugula leaves ●	
Melanzana	56
Tomato sauce, Mozzarella, Parmesan, feta cheese, baked eggplant, cherry tomato confit, grated hard boiled egg, and parsley ●	
Steak & Egg	62
Tomato sauce, Mozzarella, corned beef, sunny side up egg, cherry tomato confit, caramelized onion, chili and basil	

Spicy Pepperoni	64
Tomato sauce, spicy chipotle, Mozzarella, pepperoni, grilled bell peppers, caramelized onion, fresh chili, and basil	

PIZZA BIANCA

Ricotta and Shrimps	74
Ricotta cheese, cream, shrimps, smoked goose breast, cherry tomatoes, pineapple, Jalapeño hot pepper and chives	
Mascarpone Carciofi	62
Mascarpone and truffle cream, Mozzarella, seared artichoke alla Romana, caramelized purple onion, Parmesan and chives ●	
Quattro Pesto	66
Pesto cream sauce, Mozzarella, Gouda, Feta, and Parmesan, sweet potato cubes, zucchini, lemon zest, and basil ●	
Spinach and Asparagus	64
Spinach cream, Mozzarella, Parmesan, grilled Portobello mushrooms, and asparagus ●	

PASTA

Gnocchi alla Crema	62	Linguine Broccoli Salmon	76
Hand made gnocchi, portobello, Champignon and fresh Oyster mushrooms, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●		Pieces of fresh salmon, broccoli, spinach, chopped chives in a cream and white wine sauce ●	
Gnocchi Spiadini Beef Fillet	78	Linguini Shrimps Picanto	78
Hand made gnocchi, sage butter, Parmesan, chestnuts, and garden peas with Spiadini Beef Fillet on the Plancha		Shrimps, smoked goose breast pancetta, and parsley in a Rose wine, with touches of cream and a breadcrumb crust, garlic and chili above ●	
Seafood Gnocchi in Crab Butter	79	Radiatore Goose Carbonara	72
Handmade gnocchi, shrimps, mussels, broccoli, spicy crab stock, butter, and basil		Smoked goose breast, fresh mushrooms, egg yolk, Parmesan and chopped chives in a cream and ground black pepper sauce ●	
Radiatori Primavera	54	Short Ribs Papardella	78
Zucchini, cherry tomato comfit, caramelized onion and basil in a classic tomato sauce ● ●		Pulled slow-cooked rib meat, chestnuts, spinach, cherry tomatoes, herbs and Parmesan in a rich beef stock sauce	
Pesto Fettuccine	56	Spaghetti Ragu Bolognese	62
Broccoli, garden peas, dried tomatoes, in a pesto, pine nuts and Parmesan cream sauce ● ●		Traditional long cooked Bolognese sauce , beef stock and fresh basil ●	
Spaghetti alla Olio	58	Cheese Ravioli	66
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, chili, and Feta cheese in olive oil and garlic with a Focaccia chip crust, almonds and herbs ● ●		Ravioli filled with Tom sheep cheese and Ricotta with dried tomatoes, eggplant, walnuts and chives in a velvety cream, white wine and nutmeg sauce ●	
Fungi fettuccine	59	Jerusalem Artichoke Ravioli	72
Portobello, champignon and forest mushrooms ragu, fresh basil and Parmesan in a cream and white wine sauce with a truffle Porcini mousse ● ●		Ravioli filled with Jerusalem artichoke and almonds, sweet potato, broccoli, chopped chives, and Pecorino cheese, in an artichoke and chestnut cream sauce ●	
		Lasagna Ragu Bolognese	68
		Lasagna pages, beef ragout casserole, Parmesan cheese, Mozzarella, basil in Béchamel and tomato sauce	

MEAT AND FISH

CARNE E PESCE

Roasted Spring Chicken	69	Beetroot Risotto	42
on a bed of peas and olive oil cream, diced potatoes, caramelized onion, peas and Crispy Onion ●		Risotto with beetroot, chestnuts and Parmesan with a Mascarpone quenelle, Parmesan twill, thyme and chives ●	
Veal Schnitzel Milanese	74	Funghi Risotto	66
Veal fillet schnitzel in a crispy coating along side paprika, aioli and mustard and honey vinaigrette accompanied by Patatini Fritti		Risotto with Champignon, Portobello and fresh Oyster mushrooms, leek, Parmesan in white wine, truffle cream and basil sauce ● ●	
Sea Fish and Gnocchi in Tomato Butter	109		
Pan seared fillet of sea fish, Gnocchi in tomato butter, basil and chives with a crispy chia seed crust ●			
Seared Salmon	98		
Roasted Salmon fillet on a bed of green beans, artichoke alla Romana, cherry tomatoes, Kalamata olives, sweet potato and garlic comfit in a white wine, herbs, cream and almond sauce ●			
Sea Food Cassarole	104		
Shrimps, calamari, mussels, broccoli, diced potatoes, risotto and roasted tomatoes in a cream, white wine and tomato sauce with fresh basil on top ●			
Hunter's Veal Fillet	129		
Roasted veal fillet medallions on a forest mushroom and chestnut ragu, with handmade mushroom tortellini in a cream and back pepper sauce ●			

Risotto



EXTRA | 14 Nis

Patatini Fritti Crispy potatoes ●	
Green Salad a mixture of lettuces, radishes, and cherry tomatoes in mustard an honey vinaigrette ● ●	
Wood taboun baked vegetables in olive oil, garlic and herbs, potatoes, sweet potatoes, caramelized onions and peas ● ●	

BERE | BEVERAGES

Pepsi / Pepsi MAX / Miranda / 7UP / 7UP Diet	12
San Benedetto mineral water / large	12 / 14 / 22
Small San Pellegrino / flavors / large	12 / 14 / 26
Oranges / Lemonade / Grapefruit.....	14
Cider	14
Malt beer.....	14
Grape juice	10

● Vegan / can be changed to vegan
 ● Gluten free / can be changed to gluten free | ● Vegetarian

*The mentioned dishes do not contain gluten but there may be gluten residue from the work area