

The Pizza

PIZZA BIANCA

Pesto, Spinach and Cheese 68
 Cream sauce, pesto and nutmeg, Mozzarella, spinach, cherry tomatoes, Kalamata olives, purple onion and Parmesan ●

Fungi Béchamel Sauce and Nutmeg 68
 Cream sauce, nutmeg and truffles, Mozzarella, roasted Champignon, Portobello and King of the Wood mushrooms, arugula, purple onion and Parmesan ●

Italian Baker House Focaccia / Focaccia La Familia 22/36
 Focaccia baked in a wood burning oven alongside olive oil, tomato salsa and garlic confit ●

Roasted Eggplant Carpaccio 44
 Roasted eggplant, cherry tomatoes, Feta cheese, arugula, roasted pistachio, coriander seeds and thyme, with Labaneh cream - silan ● ●

Cheese and Sweet Potato Arancini 44
 Risotto balls in a crispy coating, filled with Parmesan, Mozzarella, sweet potato, and thyme, on a bed of spicy Arrabbiata sauce, salsa verde, Creme Fraiche and Pecorino cheese ●

Crispy Cauliflower 48
 Crispy cauliflower coated with breadcrumbs and Parmesan on top, alongside a trio of dips: truffle aioli, Labaneh za'atar cream and hot pepper sauce ●

Beet Risotto 48
 Risotto with beets, chest nuts, cream, Parmesan and chives, with Mascarpone quenelle, Parmesan twill and thyme ● ●

Polenta 48
 A delicate cream of fresh corn, Parmesan, Champignon, Portobello and King of the wood mushrooms, blanched asparagus, truffle cream and Porcini ● ●

Burrata 58
 A Mozzarella ball filled with Creme Fraiche on a bed of arugula leaves, 3 types of cherry tomatoes - fresh, roasted, and dried, garlic confit, pesto, basil, olive oil and reduced balsamic vinegar ● ●

Spinach and Cheese Rotolo 52
 Pasta rolls filled with spinach, sweet potato, onion, thyme, and sage with Ricotta, Parmesan, and Mozzarella cheese, in a tomato sauce and basil pesto ●

Roasted Camembert 58
 Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chili and arugula wrapped in Focaccia ● ●

Sea Tartar 59
 Fish slices, purple and green onions, radish, fresh chili, 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 Drunk Pear Confiture 56
 Chicken liver paté with pistachio chips, pear and white wine confiture, garlic confit, and small toasts ●

Fillet of Beef Carpaccio 56
 Thin slices of beef fillet with capers, radishes, arugula, olive oil, reduced balsamic vinegar, garlic aioli, Jerusalem artichoke fries, and Parmesan ●

Short Ribs & Bolognese Ragout Calzone 56
 Home-made Italian pastry filled with Bolognese Ragout, short ribs, cherry tomato confit, and caramelized onions

Margherita 59
 Tomato sauce, Mozzarella and basil ●

Add-ons: Purple onion, Kalamata olives, mushrooms, cherry tomatoes, arugula, roasted pepper, roasted eggplant, hard boiled egg, Feta cheese, caramelized onion, anchovy 8
 Peperoni 12

Caprese 70
 Tomato sauce, Mozzarella, roasted cherry tomatoes, garlic confit, basil, arugula, roasted almonds and reduced balsamic vinegar, with torn fresh Mozzarella and Creme Fraiche ●

Melanzane and Goat Cheese 68
 Tomato sauce, Mozzarella, roasted eggplant, dried tomatoes, zucchini, garlic confit, goat cheese, Parmesan, basil and sweet potato fries ●

Hawaiian Style 68
 Tomato sauce, Mozzarella, pineapple, pickled Jalapeño, purple onion, Feta and cilantro ●

Spicy Peperoni 72
 Tomato sauce, Mozzarella, peperoni, pickled Jalapeño, purple onion, Kalamata olives, garlic confit, chives and basil

Salchicha Sausages 72
 Tomato sauce, Mozzarella, chorizo, peperoni, spinach and broccoli with Ricotta Parmesan cream

Red Tuna N.Y. Style 74
 Tomato sauce and reduced balsamic, seared red Tuna strips, Mozzarella, cherry tomatoes, purple onion, Kalamata olives, fresh chili, arugula, cilantro and chives with lemon basil aioli on top

Panzanella 52
 Different varieties of lettuce, cherry tomatoes, broccoli, spinach, purple onion, caramelized onion, capers, Mozzarella Fresca and toasted Sourdough bread, in cider vinaigrette and reduced balsamic vinegar ● ●

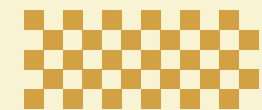
Tomatoes & Feta Cheese Cream 52
 Cherry tomatoes, tomatoes, roasted carrots and beetroot, radish, purple onion, Kalamata olives, pine nuts and basil with Feta cheese cream, onion, artichoke alla Romana and parsley ● ●

Caesar 52
 Lettuce hearts, endive and Salanova, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ● ●

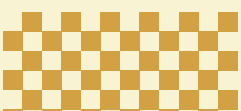
Chicken for Caesar Salad 15

Mercato 62
 A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, artichoke alla Romana, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, Pecorino stick in sherry vinegar and silan vinaigrette ● ●

Pollo 64
 Grilled chicken breast, a mixture of lettuces, broccoli, cherry tomatoes, garden peas, roasted almonds, and Parmesan with crispy sweet potato fries on top and citrus vinaigrette ●



SALADS



Pomodoro Spaghetti	59
Roasted cherry tomatoes, fresh basil, Pecorino cheese in tomato sauce ●●	
Torchio Pesto	62
Broccoli, cauliflower, spinach, and asparagus, in a cream sauce, pesto, white wine, and nutmeg, with a herb crust, pine nuts and Parmesan ●●	
Spaghetti Aglio e Olio	62
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, chili, and Feta cheese in olive oil and garlic with herbs and pine nut crust ●●	
Fungi Fettuccine	66
Portobello and Champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle Porcini mousse ●●	
Pumpkin Cream Torchio	72
Velvety pumpkin cream, cream, nutmeg, hot chili, sage, parsley, and Parmesan with roasted Sainte-Maure cheese and nuts tuile ●●	
Salmon Linguini	82
Pan seared Salmon pieces, broccoli, spinach, and chives, in cream and white wine sauce ●	
Shrimps Picanto Linguini	82
Shrimps, goose breast pancetta, hot chili, in Rosé sauce with breadcrumb crust, garlic and parsley ●	
Ragu Bolognese Campanella	68
Traditional long cooked Bolognese sauce, root vegetables, beef stock and fresh basil ●	

Short Ribs Papardella	82
Pulled slow-cooked rib meat, chestnuts, spinach, roasted cherry tomatoes, herbs and Parmesan, in a rich tomato and beef stock sauce ●	
Goose Carbonara Campanella	78
Smoked goose breast, Portobello, and Champignon mushrooms, egg yolk, Parmesan and chopped chives in a cream and ground black pepper sauce ●	
Gnocchi alla Crema	68
Hand made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●	
Veal Fillet Gnocchi	82
Hand made gnocchi with veal fillet pieces, caramelized pumpkin, roasted Jerusalem artichoke, broccoli in red wine sauce and demi-glace with Parmesan and chives	
Four Cheese Ravioli	68
Ravioli filled with Mascarpone, Ricotta, Parmesan and Feta cheese, with dried tomatoes, eggplant, walnuts and chives in a velvety cream, white wine and nutmeg sauce ●	
Jerusalem Artichoke Ravioli	74
Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●	
Ragu Bolognese Lasagna	68
Lasagna pages, beef ragout casserole, Parmesan cheese, Mozzarella, basil in Béchamel and tomato sauce	

Funghi Risotto	68
Risotto with roasted C hampignon, Portobello and King of the Wood mushrooms, leek and Parmesan, in white wine, cream, truffle cream, and basil sauce ●●	
Roasted Spring Chicken and Vegetables ..	72
Roasted chicken in honey marinade, cilantro and lime, with zucchini, colored carrot, broccoli, roasted onions, garlic confit and bok choy, in olive oil, garlic, thyme and crispy onions on top ●	
Polo Schnitzel	72
Very large chicken Schnitzel in a crispy panko and breadcrumbs coating accompanied by Patatini Fritti, alongside Dijon mustard aioli and herb salsa	
Veal Schnitzel Milanese	84
Veal Schnitzel in a crispy coating alongside aioli paprika and mustard and honey vinaigrette accompanied by Patatini Fritti	

Sea Food and Beetroot Gnocchi	118
Shrimps, calamari, and mussels, beetroot gnocchi, roasted fennel, cherry tomatoes and broccoli, in cream sauce, white wine, crab bisque and Gorgonzola cheese, with herbs, and walnuts	
Roasted Salmon	108
Roasted Salmon on pumpkin cream, bonfire potato and broccomini in cream sauce, white wine, nutmeg and roasted almonds ●	
Sea Bass Fillet and Lemon Butter Risotto	118
Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach and herbs, seasoned with white wine, fish stock, Parmesan and crispy quinoa	
Hunter's Veal Fillet	134
Roasted veal fillet medallions on a King of the Wood mushroom and chestnut ragu, with homemade mushroom tortellini in a cream and black pepper sauce ●	

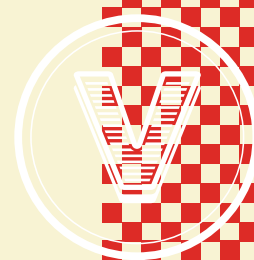
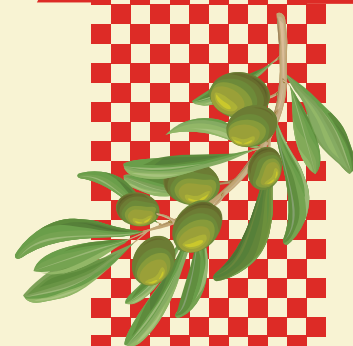
EXTRAS

Patatini Fritti Crispy potatoes ●	16
Green Salad a mixture of lettuces, radishes, and cherry tomatoes in sherry vinegar and silan vinaigrette ●● ..	16
Roasted Vegetables in Olive Oil and Thyme zucchini, colored carrots, broccoli, roasted onions, garlic confit and bok choy in olive oil, garlic and thyme ●● ..	22

● 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

PASTA



MAIN

SOFT DRINKS

Pepsi / Max / Miranda / 7UP / 7UP Diet	13
San Benedetto Mineral Water / Large	13/24
San Pellegrino Small / Flavored / Large	13/14/26
Orange Juice / Lemonade / Grapefruit Juice	14
Clear Cider	14
Malt Beer	14
Grape juice	12

COCKTAILS

Monica Bellucci Vivino's house cocktail	42
Stoli premium vodka, Galliano liqueur, lychee liqueur, watermelon syrup, cranberry and lemon juice	
Aperol Spritz The aperitif everybody loves	39
Aperol, Cava, soda and orange	
Passion Fruit Mojito Classic and refreshing	42
rum, lemon, mint, passion fruit syrup and tjhesambuk flower with fresh passion fruit	
Orange Gin Sensual citrus flavour	44
Hendrix gin, Galliano liqueur, orange liqueur, pineapple and passion fruit syrup, lemon, grapefruit, sage and mango caviar	
Tropical Scotch Tropical party	48
whiskey, cherry liqueur, almond syrup, pineapple juice, lemon, and Tonic water	



SPIRITS



Aperitif		Brandy / Cognac	
Martini Bianco	29	Courvoisier VS	55
Martini Rosso	29	Courvoisier VSOP	75
Martini Extra Dry	29	Courvoisier XO	135
Martini Bitter	29	Remy Martin VSOP	70
Campari	33	Remy Martin XO	135
Apreol.....	31	Hennessy VSOP	65
Vodka		Liqueurs	
Absolut	35	Alexander, Bianca	45
Stoli	35	Grand Marnier	48
Grey Goose	52	Benedictine	48
Flavored Grey Goose	52	Jägermeister	38
Beluga	55	Cointreau	38
Gin		Kahlua	38
Beefeater	35	Malibu	38
Hendrix	48	Limocello Villa Massa	29
Bombay	37	Southern Comfort.....	35
Rum		Whisky	
White Bacardi	34	Jack Daniels.....	45
Havana Club	38	Jameson	41
Negrita.....	30	Macallan 12 Fine Oak	68
Tequila		Laphroaig 10	72
Milagro Silver.....	55	Glenfiddich 12	63
Milagro Reposado	58	Balvenie Double Wood 12	70
Milagro Anejo	78	Johnnie Walker Black	52
Patron Anejo	85	Glenlivet 12	59
Anise		Chivas 12.....	42
Ashkelon Arak.....	33	Chivas 18.....	62
Ouzo Metaxa	25	Famous Grouse	39
Sambuca	35	*Extra Tonic	5

BEER

Bottle

Paulaner	28
Heineken	28
Peroni - real Italian beer	28
Goldstar	26
Goldstar UF	28
Redhead Malca	28

On tap

	third/half
Goldstar	29/34
Heineken	29/34

BUSINESS DEAL

Sunday-Thursday 12:00-17:00 Not on Israeli holidays

Complimentary glass of wine for business lunch | 26 NIS

Lambrusco Rosato sparkling semi-sweet rose wine
 Frascati dry white wine
 Assemblage Reichan dry red wine
 Primitivo Il Pumo dry red wine

*See wine details in the wine menu >>

BIANCO

ROSSO

Sparkling Wines

- Lambrusco Grasparossa, Cavicchioli, Italy** 33/108
A gently sparkling rosé wine. Suitable for everybody
- Lambrusco Rosato, Cavicchioli, Emilia Romagna, Italy** 33/108
A rosé lambrusco, nice and sweet. Suitable for everybody
- Prosecco extra dry maschio dei Cavalieri, Veneto, Italy** 33/108
A dry sparkling wine from Veneto Italy. Light bodied, fruity and fresh
- Prosecco, Valdobbiadene, Maschio Dei Cavalieri, Veneto, Italy** 375 ml 60
A dry sparkling wine from Veneto Italy. Light bodied, fruity and fresh
- Malvasia Emilia, Cavicchioli, Emilia Romagna, Italy** .. 105
Lambrusco, semi-sweet, fruity and fun
- Crémant d'Alsace Blanc de Blanc, Pfaffenheim** 148
A dry sparkling wine made in same method as champagne from Alsace
- Champagne Blanc de Noirs, Alexandre Bonnet** 320
An extremely rich and full-bodied Champagne based on solely Pinot Noir grapes

Italian White Wines and More

- Chardonnay, Corte Giara, Allegrini, Veneto, Italy** ... 36/132
100% grape variety. Apple and pear fragrances with a hint of citrus fruit
- Gewurtztraminer, Two Vines, Columbia Crust, Washington, USA** 36/133
With classical features, spicy wine with aromas of fruit and honey
- Sancerre, Langlois-Chateau, Loire valley, France** .. 48/188
Sharp and acidic wine. Perfect for seafood and goad cheese dishes
- Chablis, Domaine des Malandes, France** 48/188
The most famous white wine in the world. A true classic
- Villa Antinori Bianco, Antinori, Tuscany, Italy** 375/750 ml 78/124
Fresh and crisp, perfect for every meal
- Frascati Superiore, Fontana Candida, Latium, Italy** 375/750 ml 71/102
From vineyards outside the city of Rome. Found on every Roman's dinner table
- Sauvignon Blanc, La Tonelle, Friuli, Italy** 135
Tropical and herbal aromas, rich flavour and long lasting taste

Israeli White Wines

- VIVINO BIANCO, House Wine** 32/124
Sauvignon Blanc blend with a little Semion
- Gewürztraminer Special Reserve, Barkan** 128
Semi-dry white wine, a light-bodied sweet wine
- Riesling Beta, Barkan** 36/132
Suggested sweetness, clear and low in acidity
- Sauvignon Blanc Reserve, Dalton** 38/142
Greenish clear wine with herbal aromas, and citrus, fresh and lasting acidity
- Chardonnay Bravdo** 158
Thick, creamy textured wine with buttery taste and mineral feel

Rosé

- Rose, Feldstein, Israel** 142
A Provençal rose, smooth with low acidity, fruity and fresh
- Rose, Bravdo, Israel** 138
Rich and elegant wine, citrus and white flower flavour
- Tramari Rosé, San Marzano, Italy** 34/130
A magical Italian wine, fruity and slightly spiced, for every occasion

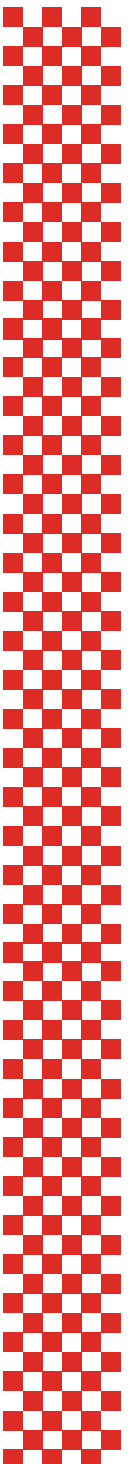
Italian Red Wines

- Chianti 'Leonardo', Tuscany, Italy** glass/375/750 ml .. 36/52/132
Rich with fresh red fruit taste, modern Tuscany
- Valpolicella, Corte Giara, Allegrini, Veneto** 38/132
Light and fruity, pleasant to drink and ideal as a food wine, made from Veneto grapes
- Negroamaro F, Cantine Sam Marzano, Puglia, Italy** ... 178
Based on the black grapes of Puglia. This is a bombastic wine, thick and flavoursome
- Palazzo della Torre, Allegrini, Veneto, Italy** 178
One of the most decorated wines of the Allegrini winery, fruity and bountiful
- Primitivo, Il Pumo, San Marzano, Puglia** 115
A.k.a. Zinfandel from Puglia with ripeness of berries and aromas
- Cabernet Franc La Tunella, Friuli** 135
Cabernet Franc grapes, young and elegant, for light meaty dinner
- Mediterra, Poggio Al Tesoro, Friuli** 152
A wonderful harmony of tastes with a Mediterranean character
- Villa Antinori Rosso, Tuscany** 375/750 ml 92/168
A combination of Sicilian strain, Nero d'Avola and Merlot, Sirrah, and Cabernet Franc grapes
- Chianti Classico Riserva, Villa Antinori, Tuscany** 375/750 ml 192
600 years of Tuscan nobility in each sip of this great wine
- Brunello di Montalcino, Col d'Orcia, Tuscany** 265
The pick of the Tuscan wine Industry and one of the greatest wines of all of Italy
- Amarone della Valpolicella, Monte Zovo** 230
Iconic wine of Valpolicella, from naturally dried grapes, with endless depth and length

Israeli Red Wines

- VIVINO ROSSO, House Wine** 32/124
A blend of Cabernet Sauvignon with a little Petit Verdot
- Assemblage Reichan, Barkan** 38/132
A blend of Cabernet Sauvignon with a little Merlot, Syrah and Petit Verdot
- Alma Deep Red, Dalton** 46/175
A blend of Shiraz, and Grenache from vineyards in the Galilee
- Cabernet Sauvignon Estate, Dalton**
glass/375/750 ml 42/80/150
Rich with fruit flavors (Black cherry and plum), soft and velvety texture
- Cabernet Sauvignon, Bravdo** 188
Rich and powerful wine, from Karmei Yosef
- Merlot Estate, Dalton** 42/150
The merlot grapes from the Dalton Winery's habitat come from the vineyards in the upper Galilee, Kerem Zarit and Kerem Ben Zimra. Suitable for any meal in the Israeli climate
- Cabernet Sauvignon, Tzivon, Dalton** 192
An organic Cabernet from a single vineyard on the Upper Galilee. Full-bodied and dense
- Neta Red** 138
A balanced blend of merlot, Syrah and Petit Verdot, a deep and full-bodied wine with great harmony
- Argaman, Beta, Barkan** 36/132
A special Israeli grape from a single vineyard, purple and concentrated
- Cabernet Sauvignon Special Reserve, Barkan** 146
Powerful and complex, will continue to improve in correct aging conditions
- Altitude +720 Cabernet Sauvignon, Barkan** 178
Grown from a vineyard at an altitude of 720 meters above sea level, After a maturation period of 14 months in oak casks. Fresh and elegance wine
- Merlot Reserve, Dalton** 160
90% Merlot with a little Cabernet. A proud Galilee wine with a spicy Mediterranean touch

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CAFÉ

& HOT DRINKS

Espresso / double | 11/12

Macchiato / double | 12/13

Cappuccino / Large cappuccino | 13/16

Americano | 13

Cold coffee | 15

Decaf | 14

Mint tea | 10

jasmine / Earl Gray tea | 13

GELATERIA

ICE CREAM

Vivino Ice-Cream ♦ | 34

3 scoops of real Italian ice-cream, meringue chips,
white chocolate twill and almonds

Classic affogato ♦ | 26

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

DOLCE

— DESSERTS —

Lemon Pie with Pistachio | 42

Waffel and pistachio caramelized crumbs, lemon cream and burnt Italian meringue

Caramel Pecan Cheese Cake | 42

Baked cheese cake with white chocolate ganache, salted caramel and Chinese pecan nuts

Tiramisu | 44

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

Nemesis ♦ | 46

Soft chocolate fudge cake with vanilla cream ice-cream, Amarena cherries, ganache and chocolate macaroon

Mascarpone Milfoyl | 46

Crispy Italian pastry leaves with rich Mascarpone cream, berries, pineapple, and strawberry & Amarena coulis

Sicilian Cassata | 48

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

Broule ♦ | 42

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

Roche ♦ | 42

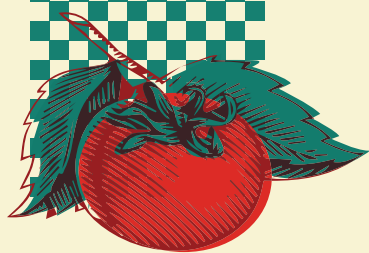
A rich chocolate ball filled with creme patisserie, nougat, and coconut, with berries, chocolate chips and cracked nuts



- KOSHER -

ENTRÉS

Italian Baker House Focaccia / Focaccia La Familia	22/36
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa and garlic confit ●	
Cheese and Sweet Potato Arancini	44
Risotto balls in a crispy coating, filled with Parmesan, Mozzarella, sweet potato, and thyme, on a bed of spicy Arrabbiata sauce, salsa verde, Creme Fraiche and Pecorino cheese ●	
Crispy Champignon	48
Crusty coated champignon mushrooms filled with cheese and herbs alongside a trio of dips: truffle aioli, hot pepper sauce, and labaneh za'atar cream ●	
Spinach and Cheese Rotolo	52
Pasta rolls filled with spinach, sweet potato, onion, thyme, and sage with Ricotta, Parmesan, and Mozzarella cheese, in a tomato sauce and basil pesto ●	
Burrata	58
A Mozzarella ball filled with Crème fraîche on a bed of arugula leaves, roasted, fresh and dried cherry tomatoes, with a touch of basil pesto, garlic confit and reduced balsamic vinegar ●●	
Roasted Eggplant Carpaccio	44
Roasted eggplant, cherry tomatoes, Feta cheese, arugula, roasted pistachio, coriander seeds and thyme, with labaneh cream - silan ●●	
Sea Tartar	59
Fish slices, purple and green onions, radish, coriander, mint, fresh chili, orange wedges, cherry tomatoes and creme fraiche in citrus vinaigrette and peanut, sesame and coriander seed's crust with toasted sourdough bread ●	
Parmesan Fundu	44
Roasted vegetables on a rich Parmesan cream, salsa verde and roasted pine nuts ●●	
Spiadini sea fish for Fundu	15
Beet Risotto	48
Risotto with beets, chest nuts, cream, Parmesan and chives, with Mascarpone quenelle, Parmesan twill and thyme ●●	
Calzone alle Melanzane	49
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 ●	
Polenta	48
A delicate cream of fresh corn, Parmesan, champignon, portobello and King of the wood mushrooms, blanched asparagus, truffle cream and porcini ●●	
Roasted Camembert	58
Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chili and arugula wrapped in Focaccia ●●	



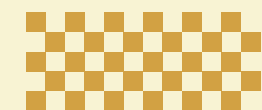
The PIZZA

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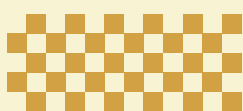
Pesto, Spinach and Cheese	68
Cream sauce, pesto and nutmeg, Mozzarella, spinach, cherry tomatoes, Kalamata olives, purple onion and Parmesan ●	
Fungi Bechamel sauce and nutmeg	68
Cream sauce, nutmeg and truffles, Mozzarella, roasted champignon, portobello and king of the wood mushrooms, arugula, purple onion and Parmesan ●	

Margarita	59
Tomato sauce, Mozzarella and basil ●	
Add-ons: Purple onion, Kalamata olives, mushrooms, cherry tomatoes, arugula, roasted pepper, roasted eggplant, hard boiled egg, feta cheese, caramelized onion, anchovy	8
Caprese	70
Tomato sauce, Mozzarella, roasted cherry tomatoes, garlic confit, basil, arugula, roasted almonds and reduced balsamic vinegar, with torn fresh Mozzarella and Creme Fraiche ●	
Florentine	68
Tomato sauce, Mozzarella, spinach, roasted king of the wood mushroom, purple onion, cherry tomatoes, Parmesan, sunny-side-up egg ●	
Melanzane and Goat Cheese	68
Tomato sauce, Mozzarella, roasted eggplant, dried tomatoes, zucchini, garlic confit, goat cheese, Parmesan, basil and sweet potato fries ●	
Hawaiian Style	68
Tomato sauce, Mozzarella, pineapple, pickled Jalapeño, purple onion, Feta and cilantro ●	
Red Tuna N.Y. Style	74
Tomato sauce and reduced balsamic, seared red Tuna strips, Mozzarella, cherry tomatoes, purple onion, Kalamata olives, fresh chili, arugula, cilantro and chives with lemon basil aioli above	

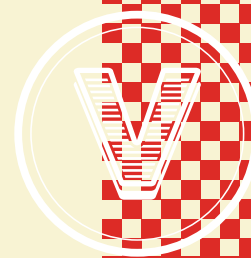
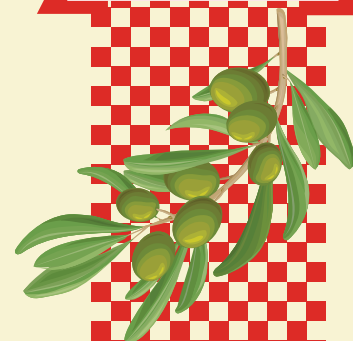
Panzanella	52
Different varieties of lettuce, cherry tomatoes, broccoli, spinach, purple onion, caramelized onion, capers, Mozzarella Fresca and toasted Sourdough bread, in cider vinaigrette and reduced balsamic vinegar ●●	
Tomatoes & Feta Cheese Cream	52
Cherry tomatoes, tomatoes, roasted carrots and beetroot, radish, purple onion, Kalamata olives, pine nuts and basil with Feta cheese cream, onion, and parsley ●●	
Caesar	52
Lettuce hearts, endive and Salanova, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ●●	
Mercato	62
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, Pecorino stick in sherry vinegar and silan vinaigrette ●●	



SALADS



PASTA



Pomodoro Spaghetti	59	Four Cheese Ravioli	68
Roasted cherry tomatoes, fresh basil, Pecorino cheese in tomato sauce ● ●		Ravioli filled with Mascarpone, Ricotta, Parmesan and Feta cheese, with dried tomatoes, eggplant, walnuts and chives in a velvety cream, white wine and nutmeg sauce ●	
Torchio Pesto	62	Pumpkin Cream Torchio	72
Broccoli, Zucchini, spinach, and asparagus, in a cream sauce, pesto, white wine, and nutmeg, with a herb crust, pine nuts and Parmesan ● ●		Velvety pumpkin cream, cream, nutmeg, hot chili, sage, parsley, and Parmesan with roasted Sainte-Maure cheese and nuts tuile ● ●	
Aglio e Olio Spaghetti	62	Sweet Potato Ravioli	68
Cherry tomatoes, Kalamata olives, parsley, chili, and Feta cheese in olive oil and garlic with a herb and pine nut crust ● ●		Ravioli filled with baked sweet potato, garlic confit and thyme, asparagus, and Parmesan in rose sauce ●	
Fungi Fettuccine	66	Jerusalem Artichoke Ravioli	74
Portobello, and champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle porcini mousse ● ●		Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●	
Gnocchi alla Crema	68	Spinach Fettuccine and Sea Fish	79
Hand made gnocchi, portobello, and champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●		Fish pieces, shallot, roasted tomatoes, cherry tomatoes, chili, thyme, and parsley in olive oil, garlic and lime with broken crostini	
Salmon Linguini	82		
Pan seared Salmon pieces, broccoli, spinach, and chives, in cream and white wine sauce ●			
Drumfish Linguini	79		
Drumfish, cherry tomatoes, Kalamata olives, zucchini, chili, and lemon zest with olive oil, white wine and breadcrumb crust and basil ●			

Funghi Risotto	68
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	68
Lasagna pages, Mozzarella, Ricotta, goat and Parmesan cheese, eggplants, caramelized onion, sweet potato, nutmeg, pine nuts, pesto and basil, in Béchamel and tomato sauce ●	
Roasted Salmon	108
Roasted Salmon on pumpkin cream, bonfire potato and broccomini in cream sauce, white wine, nutmeg and roasted almonds ●	
Drumfish and Beet Gnocchi	112
Drumfish pieces, beet gnocchi, roasted fennel, cherry tomatoes and broccoli in cream sauce, white wine and Gorgonzola cheese with herbs and walnuts	
Sea Bass Fillet and Lemon Butter Risotto	118
Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach and herbs, seasoned with white wine, fish stock, Parmesan and crispy quinoa	
Sea Bass in Stone Oven	132
Green beans, cherry tomatoes, shallot, Kalamata olives, chili and Fiuri pasta, in white wine sauce, fish broth and herbs	

EXTRAS

Patatini Fritti Crispy potatoes ●	16
Green Salad a mixture of lettuces, radishes, and cherry tomatoes in sherry vinegar and silan vinaigrette ● ● ..	16
Greens in Olive Oil Green beans, broccoli and zucchini in olive oil and garlic ● ●	22

MAIN

SOFT DRINKS

Pepsi / Max / Miranda / 7UP / 7UP Diet	13
San Benedetto Mineral Water / Large	13/24
San Pellegrino Small / Flavored / Large	13/14/26
Orange Juice / Lemonade / Grapefruit Juice	14
Clear Cider	14
Malt Beer	14
Grape juice	12

● 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

- KOSHER -

CELEBRATE ITALY
VIVINO

GOOD MORNING

- MORNING MENU -

Every Friday
9:00-14:00

CAFÉ

— & HOT DRINKS —

Espresso / Double | 11/12

Macchiato / Double | 12/13

Cappuccino / Large Cappuccino | 13/16

Americano | 13

Cold Coffee | 15

Decaf | 14

Mint Tea | 10

Jasmine Tea / Earl Gray Tea | 13



Morning Cocktails | 18 NIS

Mimosa

Cointreau Liqueur, Dry Cava and Orange Juice

Aperol Spritz

Aperol, Cava, Carbonated Water and Orange

- Morning Menu -

Shakshuka Pizza 52

Tomatoes, onion, bell peppers, chili, eggplant, spinach, baby Mozzarella, Feta cheese, soft boiled egg, Parmesan and herbs ●

Sicilian Shakshuka 52

Tomatoes, onion, bell peppers, chili, eggplant, spinach, baby Mozzarella, Feta cheese, soft boiled egg, Parmesan and herbs. Served with house Focaccia ●●

Bonfire Potato and Cheese Frittata 49

Bonfire potato, chard, cherry tomatoes, purple onion, mushrooms, zucchini, Feta cheese, Mozzarella, Parmesan and herbs ●

Antipasti and Bouche Cheese Focaccia 46

Basil pesto, vegetable antipasti, and roasted Bouche cheese ●

Roasted Eggplant Carpaccio 44

Roasted eggplant, cherry tomatoes, Feta cheese, arugula, roasted pistachio, coriander seeds and thyme, with labaneh cream - silan ●●

Caprese Panini 54

A sandwich with cherry tomato confit, Kalamata olives, Mozzarella Fresca, Ricotta, Selanova lettuce and basil pesto ●

*The dishes are served with a green salad

Spinach and Cheese Rotolo 52

Pasta rolls filled with spinach, sweet potato, onion, thyme and sage, with Ricotta, Parmesan and Mozzarella cheeses, in tomato and basil pesto sauce ●

Burrata 58

A Mozzarella ball filled with Crème fraîche on a bed of arugula leaves, roasted, fresh and dried cherry tomatoes, with a touch of basil pesto, garlic confit and reduced balsamic vinegar ●●

Melanzana Calzone a la Parmesana 49

Home made Italian pastry filled with Mozzarella, Parmesan, roasted eggplant, tomato and basil pesto sauce, with a small antipasti salad, Labaneh, tomato salsa and garlic confit ●

Cheese and Sweet Potato Arancini 44

Risotto balls in a crispy coating, filled with Parmesan, Mozzarella, sweet potato and thyme, on a bed of spicy Arrabbiata sauce, salsa verde, Crème fraîche and Pecorino cheese ●

Crispy Champignon 48

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 48

A delicate cream of fresh corn, Parmesan, Champignon, Portobello and King of the Wood mushrooms, poached asparagus, truffle cream and Porcini ●●

Roasted Camembert 58

Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chili and arugula, wrapped in Focaccia bread ●●

Salads

Panzanella Salad 52

Different varieties of lettuce, cherry tomatoes, broccoli, spinach, purple onion, caramelized onion, capers, Mozzarella Fresca and toasted Sourdough bread, in cider vinaigrette and reduced balsamic vinegar ●●

Tomatoes & Cream of Feta Cheese Salad 52

Cherry tomatoes, tomatoes, roasted carrots and beetroot, radish, purple onion, Kalamata olives, pine nuts and basil with Feta cheese cream, onion and parsley ●●

Caesar Salad 52

Lettuce hearts, endive and Salanova, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ●●

Mercato Salad 62

Lettuce mixture, cherry tomatoes, tomato, cucumber, radish, purple onion, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese and Pecorino stick, in Sherry vinegar & silan vinaigrette ●●

Morning Kids Calzone Toast | 49 NIS

A Mozzarella cheese and Parmesan pastry with cherry tomatoes. Served with fresh and healthy vegetables Beverage* - Orange Juice / Lemonade / Grape Juice and a Scoop of Ice Cream

*Can be replaced by a soft drink with additional 5 NIS

COCKTAILS

- Limoncello basilico | Vivino's house cocktail** 45
Limoncello Liqueur, premium Stoli vodka, almond and kiwi syrup, lemon, tonic, basil and mint
- Aperol Spritz | The aperitif everybody loves** 39
Aperol, Cava, soda and orange
- Passion Fruit Mojito | Classic and refreshing** 42
Rum, lemon, mint, passion fruit syrup and tjhesambuk flower with fresh passion fruit
- Orange Gin | Sensual citrus flavour** 44
Hendrix gin, Galliano liqueur, orange liqueur, pineapple and passion fruit syrup, lemon, grapefruit, sage and mango caviar
- Tropical Scotch | Tropical party** 48
Whiskey, cherry liqueur, almond syrup, pineapple juice, lemon, and Tonic water



SPIRITS



- Aperitif**
- Martini Bianco 29
 - Martini Rosso 29
 - Martini Extra Dry 29
 - Campari 33
 - Apreol 31

- Anise**
- Ashkelon Arak 33
 - Ouzo Metaxa 25
 - Sambuca 35

- Vodka**
- Absolut 35
 - Stoli 35
 - Grey Goose 52
 - Beluga 55

- Liqueurs**
- Jägermeister 38
 - Cointreau 38
 - Limoncello Villa Massa 29
 - Southern Comfort 35
 - Disaronno Amaretto 35

- Gin**
- Bombay 37
 - Beefeater 35
 - Hendrix 48

- Whisky**
- Jack Daniels 45
 - Jameson 41
 - Glenfiddich IPA 68
 - Balvenie Double Wood 14 78
 - Johnnie Walker Black 52
 - Grant's 38
 - Chivas 12 42
 - Glenlivet Founder's Kosher 39

- Rum**
- White Bacardi 34
 - Negrita 30

- Tequila**
- Milagro Reposado 58
 - Milagro Anejo 78

*Extra Tonic 5

BEER

Bottle

- Paulaner 28
- Heineken 28
- Goldstar 26
- Goldstar UF 28
- Redhead Malca 28

On tap

third/half

- Goldstar 29/34
- Heineken 29/34

BIANCO

ROSSO

TEST
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Sparkling Wines

Lambrusco Di Luigi Smoke, Cavicchioli, Italy 31/105

A multi scent and flavour wine, red fresh fruit and light flowers

Lambrusco Di Luigi Rosato, Cavicchioli, Italy 31/105

Perfect for every meal, refreshing wine, fruity and balanced

Lambrusco Di Luigi Bianco, Cavicchioli, Italy 31/105

This Di Luigi wine is light, aromatic and sweet

White Wines

VIVINO BIANCO, House Wine 32/124

Sauvignon Blanc blend with a little Semion

Riesling Beta, Barkan 36/132

Suggested sweetness, clear and low in acidity

Gewürztraminer Special Reserve, Barkan 36/138

Semi-dry white wine, a light-bodied sweet wine

Chardonnay Special Reserve, Barkan 36/138

The best and most famous blend. Classic wine aged for a while in oak barrel

Neta, White 36/132

Elegant and light wine, crispy and fresh

Pinot, Gray Estate, Dalton 138

Fruity aroma of yellow pears, apples and ripe melon with a whiff of white pepper and rose water

Chardonnay Bravdo 158

Thick, creamy textured wine with buttery taste and mineral feel

Chablis Domaine des Malandes 48/188

Citrus aromas and green apples next to classical mineral finish

Rosé

Rose, Feldstein, Israel 142

A Provençal rose, smooth with low acidity, fruity and fresh

Rose, Bravdo, Israel 138

Rich and elegant wine, citrus and white flower flavour

Or De La Castinelle, France 34/130

Merlot and Sirah blend from the south of France

Red Wines

VIVINO ROSSO, House Wine 32/124

A blend of Cabernet Sauvignon with a little Petit Verdot

Cabernet Sauvignon Special Reserve, Barkan 36/146

Powerful and complex, will continue to improve in correct aging conditions

Alma Deep Red, Dalton 46/175

A blend of Shiraz, and Grenache from vineyards in the Galilee

Cabernet Sauvignon Estate, Dalton

glass/375/750 ml 40/80/150

Rich with fruit flavors (Black cherry and plum), soft and velvety texture

Argaman, Beta, Barkan 36/132

A special Israeli grape from a single vineyard, purple and concentrated

Cabernet Sauvignon, Bravdo 188

Rich and powerful wine, from Karmeit Yosef

Shiraz, Bravdo 178

Pure Shiraz, strong in color and complexity of ripe fruit and Mediterranean seasoning

Merlot Estate, Dalton 42/150

The merlot grapes from the Dalton Winery's habitat come from the vineyards in the upper Galilee, Kerem Zarit and Kerem Ben Zimra. Suitable for any meal in the Israeli climate

Neta Red 38/138

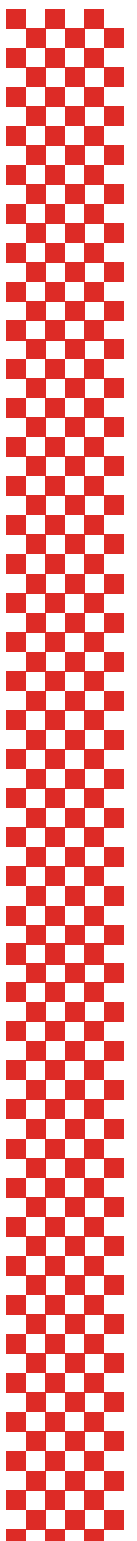
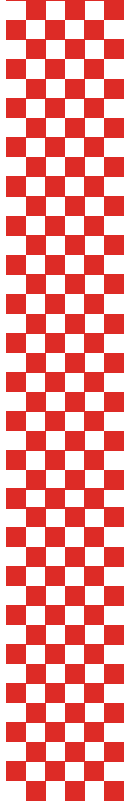
A balanced blend of merlot, Syrah and Petit Verdot, a deep and full-bodied wine with great harmony

Altitude +720 Cabernet Sauvignon, Barkan 178

Grown from a vineyard at an altitude of 720 meters above sea level, After a maturation period of 14 months in oak casks. Fresh and elegance wine

Merlot Reserve, Dalton 160

90% Merlot with a little Cabernet. A proud Galilee wine with a spicy Mediterranean touch



CAFÉ

& HOT DRINKS

Espresso / double | 11/12

Macchiato / double | 12/13

Cappuccino / Large cappuccino | 13/16

Americano | 13

Cold coffee | 15

Decaf | 14

Mint tea | 10

jasmine / Earl Gray tea | 13

GELATERIA

ICE CREAM

Vivino Ice-Cream ♦ | 34

3 scoops of real Italian ice-cream, meringue chips,
white chocolate twill and almonds

Classic affogato ♦ | 26

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

- Kosher -

DOLCE

DESSERTS

Lemon Pie with Pistachio | 42

Waffel and pistachio caramelized crumbs, lemon cream and burnt Italian meringue

Caramel Pecan Cheese Cake | 42

Baked cheese cake with white chocolate ganache, salted caramel and Chinese pecan nuts

Tiramisu | 44

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

Nemesis ♦ | 46

Soft chocolate fudge cake with vanilla cream ice-cream, Amarena cherries, ganache and chocolate macaroon

Mascarpone Milfoy | 46

Crispy Italian pastry leaves with rich Mascarpone cream, berries, pineapple, and strawberry & Amarena coulis

Sicilian Cassata | 48

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

Broule ♦ | 42

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

Roche ♦ | 42

A rich chocolate ball filled with creme patisserie, nougat, and coconut, with berries, chocolate chips and cracked nuts



♦ Gluten free optional ♦ Vegan ♦ Sugar Free