

RAFFAELLO

For over a decade now, we at Raffaello serve an accurate Italian cuisine, taking pains to self-manufacture our pasta, pastries, sauces and, of course, desserts. It is an experiential cuisine that keeps its techniques, raw materials, and flavors as close to the original as possible. After touring the length and breadth of Italy an endless number of times, we sample, research, and learn the different Italian cuisines in order to continually improve the Italian experience that we serve in our restaurants. This year, we serve to you a renewed menu that includes a fascinating trip to the different provinces of boot-shaped country.



Spritz

- 29 
- 52 
- 72 
- 92 

The image of the sun setting in North Italy, the scent of recent rain rising up from the wet soil, the panorama of magnificent mountains painted in the orangish color of the sunset, and the grapevines arranged in perfect rows, they all create a deep sensation of calm and enchanting optimism. It's the perfect time to taste more than one dish, and of course, to start with an aperitif from our refreshing spritzer series adapted especially to the beginning of the meal, just like the Italian APERITIVO. We wish you an experience that is completely

100% PERCENTO ITALIANO



Wine N' Roses

Rosé wine, red grapefruit syrup, freshly squeezed lemon, dried roses, sparkling water, and rosemary



Fontana Di Trevi

Flowery sauvignon blanc, lychee syrup, freshly squeezed lemon, sparkling prosecco, and an aroma of caramelized apples



Italiano 75

Gin, basil, lemony sweetness, and sparkling prosecco



Aperol Spritz

Aperol, prosecco, sparkling water, and orange

Starters Antipasti

Focaccia / 22

Stone-oven-baked Italian bread with olive oil and herbs, served with garlic cream, eggplant cream, and fresh tomato salsa

Boccancini / 44

Italian savory pastries stuffed with pesto, mozzarella, Parmesan, Kalamata olives, blushed tomatoes, and roquette leaves dressed with balsamic vinegar

Cauliflower / 44

Crispy-coated and served with small radishes, roquette leaves, Caesar dressing and Parmesan cheese

Eggplant Caponata / 48

Charred eggplant core with a stew of peppers, tomatoes, and Kalamata olives, salsa verde, pine nuts, feta cheese, and herbs

Partito Salad / 45

Spinach leaves, beets, red grapefruit, oranges, caramelized cashew and pecans, feta cheese, olive oil, and balsamic vinegar

Arancini / 49

Risotto balls filled with mozzarella and porcini mushrooms, served on a bed of crème fraîche, olive oil, tomato salsa, Kalamata olives, and parsley

Asparagus and Mushroom Polenta / 53

Roasted portobello mushrooms, leek and onion confit, asparagus, and Parmesan shavings

Mushroom Risotto / 53

Roasted mushrooms, leek cream, portobello carpaccio, truffles, and Parmesan cheese

Bûche Brulée Gnocchi / 56

Beet gnocchi in spinach, chestnut, and cream sauce with caramelized bûche cheese and nutmeg

Mozzarella Burrata / 59

Roasted tomato, Kalamata olives, garlic confit, artichoke, basil, pine nuts, bruschetta, mozzarella burrata, and balsamic glaze

Rotolo Zucchini Spinaci / 53

Zucchini, spinach, leek, portobello mushrooms, ricotta fresca, fior di latte mozzarella, Grana Padano, and hazelnut chips

Endive and Apple Salad / 54

Endive hearts, spinach, roquette, apples, white balsamic vinaigrette, roasted pecans, and caramelized bûche cheese

Saltwater Fish Crudo / 61

Fresh saltwater fish with tomato seeds, olive tapenade, shallot rings, hazelnuts, small radishes, pine nuts, micro basil, crème fraîche, olive oil, and lemon

Mushroom Salad / 67

Pan-sautéed champignons and onions served over mixed lettuce, sprouts, cucumbers, scallions, walnuts, and feta cheese, dressed with chili aioli

Market Salad / 67

Tomatoes, cucumbers, red and yellow bell peppers, cherry tomatoes, string beans, feta cheese, red onions, scallions, small radishes, Kalamata olives, parsley, and spearmint, dressed with olive oil and lemon juice

Tomato and Halloumi Salad / 69

Tomatoes, multi-colored cherry tomatoes, roasted bell peppers, red onions, Kalamata olives, small radishes, basil, arugula, pine nuts, and Halloumi cheese, with balsamic vinegar and olive oil dressing

Soup du Jour / 34

Ask your waiter/waitress



Pizza

Margherita / 56

Tomato sauce and shredded mozzarella
Optional toppings (5 NIS each):
Kalamata olives / feta cheese / goat cheese
/ anchovies / tuna / onions / mushrooms

Siciliana / 64

Tomato sauce, bell peppers, eggplant,
Kalamata olives, cherry tomatoes, sliced
chili peppers, feta cheese, mozzarella,
and basil leaves

Three Cheeses and Pesto / 65

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

Portobello Bianca / 67

Mascarpone sauce, portobello mushrooms,
mozzarella, sage, and Parmesan cheese

Sweet Potato Bianca / 67

Mascarpone sauce, roasted sweet potato
cubes, feta cheese, Parmesan, seasoned
roquette leaves, and almonds

Polenta and Greens / 67

Creamy corn sauce with shredded
mozzarella, Parmesan, string beans,
broccoli, and asparagus



Pasta

Artichoke Aglio e Olio / 64

Long casareccia pasta, olive oil, garlic confit,
sun-blushed tomato, artichoke, broccoli,
asparagus, herbs, Parmesan shavings,
and spice crumble

Rigatoni Melanzane / 65

Roasted eggplant, bell peppers, zucchini,
cherry tomato confit, Napoletana sauce,
Parmesan snow, and basil

Rigatoni in Tomato Butter / 65

Tomato butter sauce, red onions,
Kalamata olives, and stracchino cheese

Mushroom and Truffle Fettuccine / 66

Cream, mushrooms, truffle purée, garlic,
white wine, nutmeg, and basil

Sweet Potato Fettuccini / 65

Cream, seared sweet potato cubes, garlic,
white wine, nutmeg, basil, roasted almonds,
and goat cheese

Rigatoni in Crema Verde / 67

Heavy cream, basil and spinach cream,
sun-blushed tomatoes, broccoli, garlic,
pine nuts, and Parmesan cheese

Chestnut and Mushroom Gnocchi / 68

Cream, truffle purée, mushrooms,
chestnuts, garlic, white wine, nutmeg,
and Parmesan cheese

Spinach and Salmon Pappardelle / 89

Cream, white wine, nutmeg, leek, broccoli,
string beans, asparagus, seared salmon fillet,
and herb butter



Gluten-free dish / available in gluten-free version



Vegetarian dish



Vegan dish / available in vegan version



Main Courses

 **Sweet Potato Ravioli** / 69

Handmade ravioli stuffed with sweet potato in cream sauce with mushrooms, white wine, and nutmeg

 **Cheese Ravioli** / 69

Handmade ravioli stuffed with cheese in tomato basil/cream sauce with mushrooms, white wine, and nutmeg

 **Lasagna Siciliana** / 76

Eggplant, bell peppers, basil, pine nuts, mozzarella, and Parmesan in tomato butter sauce, served with mixed vegetable salad on the side

 **Lasagna Verde** / 76

Filled with assorted cheeses, roasted mushrooms, onions, and summer squash and served with truffle and walnut cream sauce. Accompanied with mixed vegetable salad on the side

 **Ricotta and Spinach Agnolotti** / 72

In saffron butter with leeks, asparagus, sun-blushed tomatoes, Parmesan, garlic, and roasted almonds

 **Sea Bass Fillet over Vegetables** / 116

Grilled sea bass fillet with cherry tomato raisins, garlic, spinach leaves, broccoli, artichoke, string bean confit, red onions, and fresh chili, in a lemony sauce

 **Salmon Primavera** / 116

Salmon fillet in white wine butter sauce with asparagus, spinach, peas, broccoli, string beans, leek, and herb butter, served with mixed vegetable salad / potato on the side

 **Salmon and Porcini Risotto** / 119

Salmon fillet on a bed of mushroom risotto with butter, white wine, and Parmesan cheese

 **Sea Bream with Spinach Risotto** / 119

Grilled sea bream fillet in saffron and white wine butter, served over spinach risotto

Tomato Tortellini and Sea Bream Fillet / 119

Grilled sea bream fillet and tortellini stuffed with charred tomatoes, mozzarella, and Parmesan cheese, in oregano and roasted tomato butter with Kalamata olives, sun-blushed tomatoes, crème fraîche, and spiced pine nut crumble

Mushroom Tortellini and Sea Bass Fillet / 119

Grilled sea bass fillet with portobello and mascarpone tortellini and Jerusalem artichoke cream, in garlic butter with asparagus, Parmesan shavings, and hazelnut chips



Gluten-free dish / available in gluten-free version



Vegetarian dish



Vegan dish / available in vegan version

RAFFAELLO

OUR STORE

Gastronomia

Raffaello operates an in-house store/deli that offers the best Italian food products. It's an excellent option to take home or to give the perfect gift! You can find the products on the shelves, or simply as your waiter/waitress.



Assorted fresh pasta 100 g	13
Fresh ravioli 100 g	15
Lasagna sheets 100 g	13
Fresh potato gnocchi 100 g	15



Ricotta and spinach agnolotti 100 g	15
Amarena cherries 230 g Fabbri	39
Italian olive oil 750 ml	25
Salad vinaigrette Coconut lime flavor	52



RAFFAELLO

The Journey to Italy

We serve our journey through Italy in our restaurants—
region by region, with all its aromas, flavors,
landscapes, and fascinating history. Come live with
us an experience that is

100% ITALY

Stay updated

