

Entrees

From the garden // 25

Lettuce leaves, tomato slices, arugula leaves, cherry tomatoes and red onion, in olive oil and lemon dressing

Caprese Salad // 37

Mozzarella shreds, cherry tomatoes chopped basil leaves, in reduced balsamic vinegar, olive oil and sea salt

Panzanella Salad // 35

Tomato, cucumber, cherry tomatoes, kalamata olives, red onion and crotons, In balsamic vinaigrette dressing

Fukacha // 23

With olive oil and herbs served with tomatoes olive oil and pesto

Our dishes

The Artichoke // 51

Artichoke in butter, garlic and white wine with parmigiano cheese, fresh oregano and parsley

Haktuma // 49

Sweet potato cream, garlic, and thyme with mushrooms and sweet potato cubes

 * option for vegan

Sun-Dried Tomatoes // 53

Sun-Dried tomatoes in butter, garlic and white wine with arugula leaves, parmigiano cheese and pine nuts

Carbonara // 64

Goost breast in butter, black pepper and dried chili, white wine, egg yolk and parmigiano cheese

Bolognese // 58

Ground beef cooked in red wine and root vegetables, tomato sause, basil and parsley

 * option for vegan based on soybean and seitan

Tartufo // 58

Butter, garlic and white wine with mushrooms, truffle puree, spinach leaves and a touch of cream

 * option for vegan

Hakafria // 47

Olive oil, garlic and chili, cherry tomatoes oregano, mozzarella balls and basil

Hamitologit // 51

Olive oil, garlic and chili, mushrooms and leek with white wine, basil and parsley

Parsley Lemon // 49

Olive oil, garlic and chili, a lot of parsley, butter, white wine, parmigiano cheese and lemon

Adom on fire // 41

Tomato sause with fresh hot pepper and onion confit in red wine

Our Fresh Pasta

Radiator •  Spinach Radiatori • Linguine •  Reginette • Bombati

 Whole-wheat Bombati •  Beet Bombati • Cheese /  Sweet potato / Spinach Ravioli +13

Goat cheese Ravioli +15 •  Gluten Free •  Gnocchi +9 • Cheese Gnocchi +20

Specials

Meat and cheese Lasagna // 64

Classic handmade lasagna stuffed with meat and cheese

La Pasta // 69

Cheese gnocchi in a rose sause with cherry tomatoes and pecorino

Goat cheese Ravioli // 67

Pesto and cream sause with goat cheese

Tomato butter Ravioli // 59

Spinach ravioli in butter, thyme, garlic, white wine, tomato sause, spinach leaves, and cherry tomatoes, with pecorino cheese

Mushrooms Risotto // 63

Mushrooms risotto with truffle puree, leek, a touch of cream and white wine

Pasta Via

PASTA DELI

Make your own dish

Choose a sause:

- ✓ Tomato 35
- Rose 39
- Cream 39
- ✓ Olive oil, garlic and chili 37
- Cheese Pesto 41
- ✓ Vegan Cream 39
- ✓ Vegan Rose 39
- ✓ Pesto 39

Extras:

- Sweet potato 4 | Beet 4 | Kalamata 6 | cauliflower 6 | Leeks 7 | Spinach leaves 7 | Onion confit 8 | Chestnuts 8 | Cherry tomatoes 8 | Mushrooms 9 | Mozzarella 10 | Pecorino 14 | Shimeji mushrooms 14 | Sun-dried Tomatoes 15 | Artichoke 15 | Goost breast 17 | truffle pure 19 |

Our Fresh Pasta

- Radiatori • ✓ Spinach Radiatori • Linguine • ✓ Reginette • Bombati
- 🌾 Whole-wheat Bombati • ✓ Beet Bombati • Cheese / ✓ Sweet potato / Spinach Ravioli +13
- Goat cheese Ravioli +15 • ✓ Gluten Free • ✓ Gnocchi +9 • Cheese Gnocchi +20

Soft Drinks

- Mineral water, Sparkling water // 9
- San Pellegrino // 11 / 23
- Coke, Zero Coke // 12
- Sprite, Zero Sprite // 12
- Grape juice, Fuse tea // 12
- Mint Lemonade // 12

Hot Drinks

- Espresso, Americano // 10
- Cold Americano // 10
- Tea // 10
- Cappuccino // 12 / 15

Wine and Beer

White wine

- Gewurztraminer Semi dry // 31 / 114
- Pinot Grigio Dry and fruity // 31 / 118
- Masa Israeli // 39 / 150

Red wine

- Chianti // 33 / 126
- Masa Israeli // 39 / 150
- La Vie - Castel // 155

Beer

- Peroni from the Barrel // 23 / 31
- Peroni from the bottle // 23
- Goldstar from the bottle // 22

Desserts

- Biscuit cake // 35
- Tiramisu // 33
- Cheese cake // 39
- ✓ Vegan cheese cake // 35

Fresh Pasta

	1/2 Kg	1 Kg
Fresh Pasta	37	74
Gnocchi	39	78
Cheese Gnocchi	50	100
Cheese / ✓ Sweet potato / Spinach Ravioli	47	94