

The Deal Italian

CAFFÈ RAFFAELLO

Coffee & More

Espresso ristretto/lungo	10
Espresso double	11
Macchiato	10
espresso with a touch of steamed milk	
Cappuccino	13/15
espresso with steamed milk foam small/large/decaf	
Americano	12
espresso & hot water, served with cold/hot milk	
Tea / Fresh Mint Tea	11
Tea infusions single/double	14/19
Duo Café	16
espresso with a touch of Tia Maria coffee liqueur	
Café Corretto	16
espresso with a touch of Grappa/Sambuca /Coffee Sambuca	

BEVANDE FREDDE

Soft Drinks

Coca Cola/Zero/Sprite/Diet Sprite	13
Fuse Tea peach	14
Mineral Water - Neviot	13
Malty root beer	14
Natural fruit juice	13/32
orange / lemonade pitcher/glass	
Ferrarelle	13/25
Natural sparkling mineral water 330/750 ml	
Natia Italian mineral water 750 ml	24
Tonic Water/Ginger Ale/Ginger Beer ...	13

Raffaello SHOP

In the restaurant, you will find a store/ delicatessen offering the highest quality Italian food products. An excellent choice to take home or for the perfect gift!

Various fresh pastas (100 gr.)	6
Fresh ravioli (100 gr.)	9
Lasagna leaves (100 gr.)	6
Fresh potato gnocchi (100 gr.)	8
Ricotta & spinach Agnolotti (100 gr.) ..	15
Crushed tomatoes 400 gr., Mutti	15
Peeled tomatoes 400 gr., Mutti	15
Cherry tomatoes 220 gr., Agromonte .	19
Italian olive oil 750 ml., De Cecco	49
Arrabbiata Sauce Menu	22
Pomodorina Sauce 830 gr., Menu	22
Canned/Jarred Tuna 220 gr., Ortiz .	48
Amarena Cherries 230 gr., Fabbri ...	39
Pesto Sauce 220 gr., Agromonte	29
Artichokes 200 gr., Agromonte	29
Pickled cornichons 180 gr., Ponti	19
Black truffle Carpaccio 50 gr., Urbani .	39
Italian pasta flour Ruvida Pivetti	25
Girasole pizza flour Pivetti	25

The products are displayed on the shelves, or you can ask your waiter/waitress for them

Raffaello

Ristorante Italiano 1993

Raffaello Magazine | רפאלו קסטרא חיפה | רפאלו קריון ק. ביאליק | www.raffaelloc.co.il



ANTIPASTI

Starters

Focaccina	19
Stone-oven baked Italian bread, topped with olive oil and herbs, accompanied with eggplant cream and fresh tomato salsa	
Pasticcini	29
Italian bakes filled with pesto, mozzarella, Kalamata olives and sundried tomatoes	
Cauliflower	29
Crispy fried cauliflower, served with fresh radish and rocket leaves, chili oil and basil oil, Caesar dressing and Parmigiano	
Arancini	39
Rice balls, filled with mozzarella, Manchego cheese and truffles, served over crème fraîche, olive oil, tomato salsa and Kalamata olives	
Polenta Cream Cannelloni	42
With sage & white wine sauce	
Sardines' Bruschetta	49
Herb aioli, Ortiz sardines, rocket leaves, assorted cherry tomatoes, red onion, Kalamata olives, capers, chili & sundried tomatoes	
Chicken Liver Pâté	49
Accompanied with Italian crostini, with a side of passion fruit & drunk pear jam	
Beef Filet Carpaccio	49
Topped with olive oil, balsamic vinegar & Parmigiano, served with a Parmigiano breadstick	
Saltwater Fish Crudo	54
Fresh saltwater fish, blood orange, hazelnuts, chives, crème fraîche, chili, lemon vinegar & basil oil	
Entrecôte Bresaola	58
Home cured Entrecôte Bresaola, olive oil, beet cream, artichoke aioli, Parmigiano, balsamic vinegar and rocket leaves	
Chef's Soup Du Jour	29
Ask your waiter	



Arancini

INSALATE

Salads

Insalata di Calamari	51
Seared calamari, roasted peppers, crispy gnocchi, Kalamata leaves, red onion, assorted cherry tomatoes and rocket leaves serve over homemade sheep's milk cheese	
Italian Market	57
Tomato, cucumber, carrots, peppers, radish, string beans, red onion, basil, mint leaves, parsley and feta cheese, topped with lemon vinegar dressing	
Stracchino Panzanella	59
Tomatoes, assorted cherry tomatoes, Kalamata olives, Stracchino cheese, red onion, torn pieces of baked focaccia, basil, mint leaves, parsley, red wine vinegar, garlic, olive oil and fresh squeezed lemon	
Caesar Salad	46/62
Lettuce hearts tossed with Caesar dressing, torn pieces of baked focaccia and Parmigiano / chicken breast (optional)	

Parmigiano breadsticks may be substituted with a focaccia (9 ILS extra charge)



Sardines' Bruschetta



COCKTAIL

Cocktails

Italian Sangria white/red	36
Refreshing, thirst-quenching drink. Fun before or after food. Orange and lemon cubes, red/white wine, apples and passion fruit	
Campari Arancio	38
The perfect aperitif. Sour, sweet, bitter, savory! Orange Stoli, fresh orange cubes, Campari and passion fruit	
Aperol Spritz	36
An Italian classic! Aperol, Prosecco, seltzer water & orange	
Mojito Italiano	36
An even tastier Italian version with sweet, sour, lightly bitter flavors and fresh mint leaves	
Litchi Love	36
Aperol, Litchi Monin, lemonade & seltzer water	
Frutti di Bosco	32
A blasting sensuality of berries, lemons & strawberries.	



HOT DEAL!

Chaser 15 NIS

Stoli / Tullamore Dew / Jameson
/ Arak Fayruz / Jägermeister
/ Limoncello Villa Massa

Straight from the Bottle

Vodka	
Stoli Premium	26
Stoli Gold	36
Stoli Orange / Vanilla / Blueberry	28
Gin	
Hayman's	32
Hendrix	36
Rum	
Negrita	32
Negrita Spice	42
Tequila	
Tres Reyes Gold	32
Milagro Reposado	48
Liquors	
Cointreau	44
Midori	39
Fidg	28
Café Tia Maria	28
Passoá	28
Cognac	
Remi Martin VSOP	62
Whisky	
Tullamore Dew	34
Bushmills	32
Jameson	32
Monkey Shoulders	38
Johnnie Double Black	52
Glenfiddich 12	48
Glenfiddich 15	69
Glenfiddich 18	86
Balvenie 12	64
Caol Ila 12	48
Anise	
Arak Fairuz	26
Arack El Namroud	32
Ouzo Metaxa	31

Beers

Draft	
Stella Artois 1/3 1/2	28/32
Weihenstephan 1/3 1/2	28/32
Malka Red 1/3 1/2	29/33
Bottled	
Malka Blonde Israeli boutique	28
Peroni Italian beer	26

PASTA FRESCA

All Raffaello's fresh pastas are homemade from durum flour and fresh eggs

Pasta

- Artichoke Alio-Olio Linguini** 58
Olive oil, garlic, basil, pine nuts, asparagus, sundried tomatoes, artichokes, chili & Parmigiano
- Mushrooms, Cream & Truffles Pappardelle** 59
Cream, mushrooms, truffle puree, garlic & thyme
- Melanzane Siciliana Radiatori** 59
Roasted eggplants, roasted assorted cherry tomatoes, capers, anchovy, tomatoes, Kalamata olives, onion, feta cheese & fresh chili
- Bolognese Radiatori** 59
Beef ragu with root vegetables, tomatoes, red wine and herbs
- Chestnut & Mushroom Gnocchi** 59
With roasted chestnuts and mushrooms in truffle & cream sauce
- Linguine Carbonara** 69
Smoked goose breast, cream, garlic, ground black pepper and egg yolk
- Fruit de Mer Linguini** 79
Shrimps, calamari & mussels served in tomato, cream, vodka and saffron sauce
- Salmon Pappardelle** 79
Baked salmon fillet, served over spinach Pappardelle with peas, broccoli & asparagus in white wine & cream sauce
- Beef Filet Linguini** 79
Red wine, beef broth, garlic, truffles, artichokes, beef filet strips, asparagus, leeks, fresh chili, pine nuts and Parmigiano

Stuffed Pasta

- Sweet Potato Ravioli** 59
Ravioli stuffed with sweet potato, ricotta and Parmigiano, in cream & chive sauce
- Cheese Ravioli** 59
Ravioli stuffed with ricotta & Parmigiano, served in tomato & basil sauce or in mushroom & cream sauce
- Lasagna Verde** 64
Lasagna leaves, ground beef, béchamel sauce, Mozzarella and herbs, served in tomato cream, cream & Parmigiano sauce
- Ricotta & Spinach Agnolotti** 69
In saffron butter, with leeks, asparagus, sundried tomatoes, Parmigiano, garlic & roasted almonds
- Veal Cannelloni** 69
In red wine & beef broth, cream, truffles, mushrooms, fresh chili & Parmigiano



Veal Cannelloni

PIATTI DELLA CASA

Specials

- Escalope Vino Bianco** 69
Grilled chicken breast served over baked potatoes, funnel, zucchini, onions & peppers with white wine & butter sauce
- Chianti Entrecote** 84
Entrecote patty - selected cut, served over baked potatoes and topped with Chianti, onion jam, smoked goose breast and Parmigiano
- Goose Leg over Polenta** 98
Goose leg in sweet red wine & beef broth sauce, served over crema di polenta
- Seafood Risotto** 89
Shrimps, calamari, mussels, forest mushrooms & pees in saffron & white wine butter
- Shrimps & Asparagus with Saffron** 96
Shrimps & asparagus served in white wine, artichoke & saffron sauce, served with a side of wild rice
- Salmone Primavera** 104
Salmon fillet in white wine & butter sauce with asparagus, spinach, green peas, broccoli, fresh string beans and leek, served with a side of potatoes
- Sea Bream & Spinach Risotto** 109
Sea Bream fillet in white wine & saffron sauce served over spinach risotto, onion & mushrooms
- Beef Filet over Mushroom Gnocchi** 129
Selected cut beef filet, served in beef broth & red wine, bone marrow & crispy gnocchi



Shrimps & Asparagus with Saffron

APERITIVO

Aperitif

- Galliano L'Aperitivo** 32
- Aperol Spritz** 36
- White/Dry/Red Cinzano** 32
- Campari** 32
- Aperol** 32



Nemesis

DOLCE

Desserts

- Tiramisu** 39
Mascarpone cream with biscotti, dipped in Amaretto & espresso
- Nemesis** 41
Soft chocolate truffle cake, accompanied with chocolate mousse, warm chocolate ganache & a crunchy chocolate tuile
- Canolli** 38
Filled with Amarena cream & caramelized pecans, served over mascarpone cream & berries
- Pistachio Brûlée** 38
Pistachio, vanilla & white chocolate crème
- Raphaello Gelateria** 12
Italian, homemade Italian gelato (ask your waiter)



Tiramisu



Pistachio Brûlée

Digestif

- Moscato d'Asti** 22/94
Fresh & sweet sparkling wine, with great tropical fruit aroma
- Grappa Alexander Bianca** 22
Smooth quality white grappa, with a pleasant sting
- Grappa Alexander Moscato** 28
Aromatic & elegant grappa, with a delicate sweetness
- Grappa Nonino Merlot** 39
Delicate grappa with a rose & cherry aroma
- Jägermeister** 32
- Cynar** 28
- Molinari Sambuca** 28
- Molinari Sambuca Caffé** 28
- Limoncello Villa Massa** 29
- Mandarin i Siciliani** 29
- Amaretto Diaronno** 32



BAMBINI

KID'S MEAL

**Pasta Napoletana
/ Pasta Alfredo
/ Pasta Rose
/ Pizza Margherita**

Each kid's meal is served with a choice of soft drink:
Orange juice / lemonade / grape juice / apple juice

— 44 NIS —

VINO ITALIANO

LUNCH WINE

Glass of
red/white
wine **28** NIS

Offer valid on Sunday-Thursday
from 12pm to 5pm, excluding holiday evenings,
holidays and Chol HaMoed

Sparkling Wines

Lambrusco Grasparossa, Caviccholi Winery	25/99
Sweet White Lambrusco, Caviccholi Winery	23/97
Prosecco Extra Dry, Maschio dei Cavalieri	26/99
Malvasia Amabile, Caviccholi Winery	118

White Wines

Frascati Superiore, Terre dei Grifi Fontana Candida Winery, Lazio 2015	27/98
Chardonnay, Corte Giara, Allegrini Winery, Veneto 2015	29/102
Orvieto Classico Casasole, Santa Cristina Winery, Amabile 2015 ..	30/109
Roussanne, Adama, Tabor 2016	32/110
Two Vines Gewurztraminer, Columbia Crest Winery	32/118
Villa Antinori Bianco, Antinori Winery Toscana, 2015, 375 ml / 750 ml	76/127
Vignenouve, Ottella Winery, Lombardy 2015	33/129
Pinot Gris, Dalton Winery, Galil 2015	129
Pinot Grigio San'Antimo, Col d'Orcia Winery, Toscana 2015	37/144
White Israeli Journey, Vitkin 2015	149



Rose Wines

Rose, Dalton Winery, Galil 2016	26/99
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Red Wines

Chianti Santa Trinita, La Chiantigiane Winery, Toscana 2014/5	28/99
Montepulciano d'Abruzzo Umani Ronchi Winery, Abruzzo 2014	28/99
Nero d'Avola Campo Reale, Tenuta Rapitala Winery, Sicily 2015	29/110
Le Maestrelle, Santa Cristina Winery, Toscana 2014	31/114
Merlot, Dalton Winery, Galil 2014	38/139
Syrah, Dalton Winery, Galil 2014	36/138
Cabernet Sauvignon, Dalton Winery, Galil 2014	39/142
Ripasso della Valpolicella Superiore Allegrini Winery, Veneto 2014/5	39/149
Villa Antinori Rosso, Antinori Winery Toscana 2013/4, 375 ml / 750 ml	88/154
Sufa, Tabor 2013	145
Red Israeli Journey, Vitkin 2015	154
Alma SGM (Syrah-Grenache-Mourvedre) Dalton Winery, Galil 2012	156
Pepolli Chianti Classico, Antinori Winery Toscana 2013/4, 375 ml / 750 ml	88/167
Palazzo della Torre, Allegrini Winery, Veneto 2013, 500 ml / 750 ml	124/184
Nearco, Col d'Orcia Winery, Toscana, 2012	198

Basement Wine

Brunello di Montalcino, Col d'Orcia Winery, Toscana 2010, 375 ml / 750 ml	158/274
Amarone Della Valpolicella Classico, Monta Zovo 2007	299
Monfalletto Barolo, Cordero di Montezemolo, Piedmont 2012	342
Tignanello, Tignanello Estate, Antinori 2012	476



Goose Breast Bianca

PIZZA ITALIANA

Raffaello's pizza are made from Italian materials, following authentic recipes and baked in a special oven

Pizza

Margherita	49
Tomato sauce, grated Mozzarella	
Mushrooms & Truffles	57
Tomato sauce, grated Mozzarella, truffle puree, assorted mushrooms and rocket leaves	
Siciliana	57
Tomato sauce, grated Mozzarella, peppers, olives, cherry tomatoes, eggplants, feta cheese and rocket leaves	
Primavera	58
Parmigiano & cream, grated mozzarella, Stracchino cheese, asparagus, broccoli & sundried tomatoes	
Three-Cheese & Pesto	58
Pesto sauce, Mozzarella cheese, goat cheese, feta cheese and rocket leaves	
Chipola	59
Mozzarella, Stracchino cheese, Parmigiano, spinach leaves, sundried tomatoes, roasted red onion, artichoke & garlic	
Salami Pepperoni	61
Tomato sauce, grated Mozzarella, pepperoni, olives, red onion and rocket leaves	
Goose Breast Bianca	61
Parmigiano & cream, grated Mozzarella, goose breast, mushrooms, red onion & fried egg	



Three-Cheese & Pesto

LUNCH SPECIALS

Sundays – Thursday from 12pm to 5pm,
excluding holiday evenings and holidays

15%
off the whole menu!