

M E N U

S T A R T E R S

Focaccia Pomo with Spreads 32 NIS

Carpaccio di Manzo Beef fillet, olive oil, arugula, balsamic vinegar, parmesan **74 NIS**

Cauliflower Salad Herbs, raisins, kalamata olives, cauliflower florets & puree, hazelnuts, onion, brinza sheep cheese **68 NIS**

Tuna Bruschetta With cilantro, cherry tomatoes, capers, aioli di peperoncino **82 NIS**

Brie Noir Salad With Salanova lettuce hearts, pink lady apple, toasted pecans in white balsamic vinegar **76 NIS**

Taboon Greens Beans, broccoli, iceberg lettuce, arugula, basil, kalamata olives, brinza sheep cheese **68 NIS**

Artichoke Burrata With cherry tomatoes, Kalamata olives, basil, balsamic vinegar **88 NIS**

Spanish Sashimi Sea fish, orange, Romesco, herb puree, artichoke chips **84 NIS**

Sea Fish Ceviche With zucchini, tomato, mint yogurt, pine nuts, spicy pepper puree **80 NIS**

Caesar Salad Lettuce hearts, croutons, parmesan, anchovies, egg **69 NIS**

Shrimps Pan Yellow pepper puree, pickled lemon and green onion **82 NIS**

Pomo Salad Tomatoes, Kalamata olives, torn focaccia pieces, rustic salsa, buffalo mozzarella **76 NIS**

Elba Risotto White wine, butter, truffle **66 NIS**

P I Z Z A

Margherita Tomatoes, mozzarella, parmesan, basil **73 NIS**

Romano Mozzarella, tomatoes, artichoke, red onion, kalamata olives, oregano and sheep cheese **86 NIS**

Sicilian Tomatoes, mozzarella, anchovies, garlic, capers, buffalo mozzarella, arugula, chili **78 NIS**

Tartufo Cream, truffle puree, portobello, champignon and shimeji mushrooms, provolone cheese, garlic confit **86 NIS**

P A S T A

Pomodorini Gialli Fettuccine with yellow tomato puree, basil, parmesan **78 NIS**

Artichoke Aglio e Olio Mafaldini with sun-dried tomatoes, garlic confit, asparagus, Kalamata olives, chili **88 NIS**

Cacciatore Rigatoni, beef fillet, portobello and porcini mushrooms, tomatoes, demi-glace, parmesan **128 NIS**

Cacio e Pepe Bucatini, butter, whipped pecorino sauce, and black pepper **78 NIS**

Mixed Cheese Tortellini Ricotta, spinach, pecorino romano, yellow tomato butter, oregano **96 NIS**

Spinach Tagliatelle With Portobello mushrooms, garlic, leek, white wine, cream, spinach and parmesan **88 NIS**

Gnocchi di Castagne truffle puree, cream, portobello, champignon and shimeji mushrooms, Cinzano and chesnuts **94 NIS**

Crab Spaghetti Served with shrimp, butter, parsley, chili, lemon **112 NIS**

Pesce Siciliano Fettuccine with Sea fish, tomatoes, basil, lemon, pine nuts, parsley, chili **128 NIS**

Butcher's Gnocchi With sirloin, charred tomatoes, onion, and asparagus in demi-glace with Parmesan cheese **118 NIS**

M A I N

Whole Bass In white wine and butter, with potatoes, tomatoes, Kalamata olives **154 NIS**

Sea Bass Fillet With roasted Maggie tomatoes, grilled hot pepper, olive oil, pickled lemon, garlic, green vegetables **166 NIS**

Lulu Skewers Spring chicken, wild & white rice, green vegetables, chicken & onion broth **98 NIS**

Sea fish fillet With gnocchi, artichoke, peas, butter, lemon, white wine, herbs **154 NIS**

Burger Brioche, potatoes, bone marrow, demi-glace, red wine **98 NIS**

Beef Fillet potatoes puree, asparagus, demi glace **192 NIS**



I T A L I A N O

COCKTAIL

NEGRONI

Hendrick's, Campari, Cinzano Rosso
And Orange Slice **58 NIS**

LA CONTESSA

Beluga, Lychee Liqueur, Kiwi Syrup,
Lychee Syrup, Rosemary Syrup, Lemon **62 NIS**

BASIL SMASH

Beefeater, Lemongrass Syrup,
Lemon And Basil **58 NIS**

STRAWBERRY STING

Beefeater, Aperol, Strawberry Puree,
Lemon Grass And Mint **60 NIS**

APEROL SPRITZ

With Prosecco And Refreshing
Orange Slice **52 NIS**

DRINKS

BEER

Paulaner **35 NIS**
Moretti **35 NIS**
Negev Oasis **38 NIS**
Malka Admonit **38 NIS**
Blue Moon **38 NIS**
Shapira IPA **38 NIS**
La Chouffe | 750ml **86 NIS**

SOFT DRINKS

San Pellegrino **30 NIS**
Acqua Panna **30 NIS**
Perrier **15 NIS**
San Benedetto **15 NIS**
Lemonade **15 NIS**
Orange Juice **15 NIS**
Coca-Cola / Coke Zero **15 NIS**
7 Up / 7 Up Free **15 NIS**
Tonic Water (various flavors) **18 NIS**