



RED WINE

Jerusalem - <i>Cabernet</i> - 0,75 L	€ 24
Terre di Seta - <i>IGT Toscana</i> - 0,75 L	€ 22
Borgo Reale - <i>Montepulciano Abruzzo</i> - 0,75 L	€ 16
Borgo Reale - <i>Montepulciano Abruzzo brocca</i> - 0,50 L	€ 12

WHITE WINE

Jerusalem W. - <i>Emerald Riesling</i> - 0,75 L	€ 24
Bartenura - <i>Prosecco</i> - 0,75 L	€ 26

DESSERT WINE

Luzzatto - <i>Mosto Rosso</i> - 0,75 L	€ 22
Bread, water and bulgarian coffee for gentile clients	€ 5

STARTERS

- Three oriental dips: Hummus, Baba Ganush, Muhammara	€ 10
- Tuscan salami w/chicken-liver crostini Florentine style	€ 10
- Pastrami with Jewish chicken-liver patè	€ 10
- Lax marinated salmon w/horseradish sauce	€ 10
- Eggplant-filled borekitas w/hummus	€ 10

FIRST COURSES

- Home made cocoa tagliatelle w/tuscan meat-sauce	€ 12
- Home made cocoa tagliatelle w/mushroom-walnut sauce (vegetarian sauce)	€ 12
- Lentil-soap Jewish-style	€ 12
- Chorba vegetable soup w/bulghur	€ 12

MAIN COURSES

- Cod-fish in tomato sauce Leghorn-style	€ 15
- Beef stew w/wine and pepper Impruneta style	€ 15
- Stewed chicken morrocan style w/prunes and almonds, w/golden cous cous	€ 15
- Veal tajine stew w/artichokes and bamyas (okra), w/golden cous cous	€ 15
- Puff-pastry brik filled w/potatoes in Israeli salad	€ 15
- Baked beef-kebab on skewer, w/pink bulghur	€ 15
- Turkish style fancied eggplant halves, w/pink bulghur	€ 15

SIDE DISHES

- Boiled beans or chickpeas w/new olive-oil	€ 5
- Sauteed spinach Florentine style	€ 5
- Baked potatoes	€ 5
- Israeli salad	€ 5

DESSERT

- Vanilla ice cream	€ 8
- Baklavah w/vanilla ice cream	€ 8
- Hungarian style strudel w/vanilla curd	€ 8
- Rice sùtlaç oriental syle	€ 8