

RUSTICO PIZZERIA



Appetizers

Focaccia Rustico ●	28
Served with tomato vinaigrette and white balsamic vinegar, garlic confit and olive oil	
Shrimps in Lemon	66
Shrimps in white wine, butter, garlic and parsley	
Caprese Rustico	62
Shredded mozzarella di bufala, tomatoes, red onion, chili, olives and basil.	
Forest mushrooms and portobello	62
On leek cream and onion confit, rocket leaves, parmesan, oregano and olive oil	
Romana artichoke salad ●	62
Tomato vinaigrette, cherry tomatoes, cherry tomato confit, rocket leaves, fresh chili, hazelnuts and mint	

Grilled Vegetables

Tabun Oven Sweet Potato ●	48
Grilled in a tabun oven, crème fraîche, salsa verde, olive oil and sea salt	
Roasted cabbage ●	56
in tabun oven Caesar dressing, parmesan & salsa verde	

Carpaccio & Crudo

Sea Fish Sashimi	68
Salsa of tomatoes, capers, herbs, olive oil, fresh chili and crème fraîche	
Rump Roast	68
Grilled rump slices in herb sauce, Dijon mustard, olive oil and sea salt [served with focaccia]	
Beef fillet carpaccio	74
Aged balsamic vinegar, parmesan and rocket leaves [served with focaccia]	

Meat & Fish

Denise filet in an envelope	134
Leek confit, roasted cherry tomatoes, zucchini, garlic confit, fresh herbs, served with grilled vegetables	
Rustico hamburger 250 grams	88
Selected cuts of short rib and chuck In red wine and beef stock. Served with potatoes and grilled onions in tabon [served without a bun]	

You know that saying, "When in Rome, do as the Romans do"?

They roll their entire world in a bit of flour. And so do we. We do as the Romans do in Tel Aviv. We have been putting proper food on your table for than 10 years now. Without cheating, just like that, the way you like it. Take our word for it.

Pizza

Margherita ●	68
Tomatoes, mozzarella and basil	
Rustico ●	82
Tomatoes, mozzarella, arugula and parmesan shavings	
Calabria	82
Tomatoes, mozzarella, salami, roasted pepper, chili and oregano	
Tartufo	82
Cream and truffles, fresh champignon mushrooms, mozzarella and parsley	
Cipolla e mozzarella fresca ●	82
Tomatoes, mozzarella, red onion, oregano leaves, Kalamata and chili	
Roasted artichoke pizza ●	82
Artichoke, "burnt" onions and roasted cherry tomatoes, salsa verde, parmesan, rocket salad	

● Vegan cheese substitute available

Salads

Americano	66
Lettuce, arugula, roasted zucchini and tomatoes, croutons, half-boiled egg, parmesan and Caesar sauce	
Endive Gorgonzola ●	68
Celery, apple, blue cheese, hazelnuts, in vinaigrette sauce	

Children's menu available throughout the week. Get details from the waiter

● Vegan options. See marked dishes

Pasta & Risotto

Pappardelle	
Classic Bolognese	78
Spinach and lemon	78
With cream, garlic and parmesan	
Arrabbiata ●	78
Rich spicy tomato sauce, Kalamata olives and herbs	
Beef fillet	95
With cream, butter, burnt onions, wild mushrooms, portobello, oregano and fresh spinach	
Spaghetti Quadrato	
Tuna	86
Red tuna, garlic, lemon, chili, arugula, capers and parmesan	
Puttanesca	78
Tomatoes, anchovy, Kalamata, capers, parsley, garlic and chili	
Seafood	94
Shrimps, calamari in tomato butter, Asparagus, zucchini, chili and parsley	
Mezzi Rigatoni	
Dino	78
Tomatoes, mascarpone, béchamel, chili, parsley and parmesan	
Carbonara	82
Goose breast, black pepper, cream, fresh egg yolk and parmesan	
Specialty	
Mascarpone and goat cheese Tortellini	88
A delicate sauce of sage butter, peas, asparagus and parmesan shavings	
Lasagne Bolognese	82
Béchamel sauce, tomatoes and parmesan	
Homemade Gnocchi	81
Chestnuts & mascarpone cheese, spinach, parmesan and porcini cream	
● Gluten-free pasta can be requested in some dishes. Asked the waiter.	
Risotto	
Mushrooms	78
Wild and champignon mushrooms in porcini and truffle stock, butter and parmesan	
Seafood	94
Shrimps and calamari seared in tomato butter, oregano, garlic confit, burnt cherry tomatoes, basil and spinach leaves	
Vegan sweet potato ●	78
Sweet potato, garlic, oregano and spinach	

Soft Drinks

Pepsi / Pepsi Max / 7 Up / diet 7 Up 14
 Mineral water small / large 13 / 28
 San Pellegrino small / large 15 / 29
 Tonic water 11

Cocktails

Pink Gin & Tonic

Sweet and refreshing.
 A classic with a twist
 Beefeater pink Gin, strawberry mash,
 3Cents Tonic, red & black berries
 52

Rustico Sour

Light, sweet and refreshing cocktail
 Vodka, limoncello, lemon
 and tonic water
 48

White Lotus

This is a powerful one.
 Rustico's homage to a true classic
 Tequila, Campari, triple sec,
 lemon and cranberries
 54

Basil sambuca

Gin Beefeater, sambuca liquor,
 cardamom mash, basil & lemon
 48

Vesta

Fruity and sour with an herbaceous
 touch and fine, elegant aroma
 Van Gogh watermelon vodka,
 Campari, cranberry juice, lemon,
 caramelized Orange.
 48

Apple Whiskey

Peach liqueur, lemon sour
 and fresh apple
 54

Toscana Sunrise

Anejo, pineapple taquila,
 passion fruit, chili and lemon
 54

The Classics

Aperol Spritz	54
Green Gin	54
Negroni	54
Mojito	54

Beer

Draft

Goldstar UF 330ml-29 / 500ml-32
 Israel

Bottled

Malka Blonde Ale 32
 Israel
Shapira Amber Ale 32
 Israel

Just give an Italian the best olive oil there is,

with the best balsamic vinegar there is and a focaccia – and he won't ask for anything else. Apart from a glass of wine, of course. We aren't confusing you with a list of hundreds of bottles. We have reduced the list to things one can count on, in other words – things one can drink. **CinCin – cheers!**

Italian & Mediterranean Wine

Red

Talo 48/178
Primitivo di Manduria
 San Marzano, Puglia, Italy

La Sagreta Rosso 178
Nero d'Avola, Merlot, Syrah
 Planeta, Sicilia, Italy

Paul Mas 48/178
Grenache Noir
 Languedoc, France

White

Talo 48/178
Fiano Salento
 San Marzano, Puglia, Italy

Notte Rossa 44
Chardonnay Salento
 Puglia, Italy

Paul Mas 48/178
Vermentino
 Languedoc, France

Pierre Chainier 46/168
Atmosphère Sauvignon Blanc
 France

Rosé

Tramari 48/172
Rosé di Primitivo
 San Marzano, Puglia, Italy

Sparkling

Maschio dei Cavallieri 47-200ml/148
Prosecco Treviso
 Veneto, Italy

Israeli Wine

Red

Kishor Red 178
Merlot, Cabernet, Petit Verdot
 Western Upper Galilee

Rustico Rosso 51/188
Shiraz, Grenache, Carignan
 Upper Galilee

Gvaot - Nave 51/188
Cabernet Sauvignon, Marselan

White

Bravdo 188
Chardonna
 Judean Hills

Gvaot - Dance in White 51/186
sauvignon blanc, chardonnay

Rosé

Gva'ot Rose 186
C. Sauvignon- Marselan

Hard Liqueur

Whiskey

Johnny Walker black label 28/49
 Cutti Sark 26/48
 Glen Moray 12 years 25/46
 Jim Beam White 23/39
 Jameson 25/43
 Chivas 13 y. Sherry Oak 28/49

Vodka

Stolichnaya 21/39
 Absolut 21/37
 Beluga 28/51
 Van Gogh Asai 29/51
 Van Gogh Watermelon 29/52

Gin

Beefeater 25/43
 Beefeater Pink Gin 26/45
 Beefeater Blood Orange 26/45
 Roku (Japan) 48

Tequila

Olmeca Blanco 24/41
 Rooster Rojo Reposado 28/49
 Milagro Silver 53/30
 Rooster Rojo Anejo 59

Anise

Arak Noah 26/43
 Arak Noah Lemon 23/39
 Molinari Sambuca 25/43
 Ouzo 12 27/39

Cognac

Remy Martin VSOP 71
 Remy Martin XO 112
 Torres Brandy 25/43

Liqueur & Amaro

Cinzano white 28
 Cinzano red 28
 Cinzano extra dry 28
 Campari 23/39
 Aperol 23/39
 Amaro Nonino 28/49
 Limoncello Isola Bella 23/39
 Quantro 29/51

Digestif

Jägermeister 23/39
 Chartreuse 57

Rum

Negrta white 23/41
 Sailor Jerry 28/49
 Havana Club 7 yo. 29/51

Grapa

Nonino Grappa Millesimata 47