

RAFELE

BRUNCH

ANTIPASTI

CARCIOFI - Crispy fried artichokes, grana Padano, parsley.	12
CALAMARI - Fried calamari, zucchini, fennel, sage.	14
POLPETTINE - Pan seared veal & beef meatballs house tomato sauce.	14
MELANZANA - Layers of eggplant, grana Padano, basil, buffalo mozzarella, house tomato sauce.	13
BURRATA - Burrata, mixed roasted vegetables.	14
ARANCINI - Lightly fried four cheese rice balls.	11
CAPRESE - Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes.	14
GNOCCO FRITTO - Prosciutto di Parma thinly sliced, fried dough.	15
PIZZA FRITTA - Fried Pizza, tomato, grana Padano	13

EGGS

FRITTATA DI SPINACI - Spinach, grana Padano, mozzarella omelette.	12
PIZZAIOLA - Poached eggs in house tomato sauce, oregano, olive oil, melted mozzarella, toasted bread.	13
SALMON EGGS BENEDICT - Poached eggs, smoked salmon on homemade focaccia, Hollandaise sauce.	14
FLORENTINE - Poached eggs, Prosciutto di Parma, mozzarella, spinach on homemade focaccia.	15
FRENCH TOAST - French toast on Italian brioche, fresh seasonal fruit, maple syrup.	15

INSALATE

CAVOLFIORRE - Roasted cauliflower, black currants, caramelized onion, pine nuts, breadcrumbs.	14
OCTOPUS - Grilled octopus, with tomatoes, cucumbers and spicy radish.	15
INSALATA DEL MERCATO - Market greens, cherry tomato, red onions with lemon and extra virgin olive oil.	13
INSALATA DI TONNO - Endive, arugula, capers, olives, hard boiled eggs, Italian oil cured tuna.	15
INSALATA DI GAMBERONI - Grilled Prawns, arugula, lemon dressing.	15
STRACCETTI DI MANZO - Grilled pounded beef, arugula, grana Padano, aged balsamic.	22

PIZZE E FOCACCE

MARGHERITA - Fior di latte mozzarella, house tomato sauce, basil.	15
CRISPY FRIED EGG BOLOGNESE PIZZA - Pizza with Bolognese sauce, Calabrian red pepper and fried eggs.	16
PIZZA RAFELE - Parma prosciutto, buffalo mozzarella, arugula, grana Padano.	16
PIZZA FUNGHI - Market mushrooms, gorgonzola cheese, truffle oil.	15
PIZZA SALSICCIA - Homemade sausage, broccoli rabe.	15
ITALIAN STYLE HAMBURGER - Homemade bread with mushrooms and melted fontina cheese, roasted potato.	17
FOCACCIA CON VEGETALES - Mixed grilled market vegetables and buffalo mozzarella	15
PANINO - Focaccia bread with light fried chicken Milanese, tomato and arugula	15

HOUSE-MADE PASTA

CHITARRA POMODORO - Spaghetti, house tomato sauce, ricotta cheese.	14
FETTUCCINE BOLOGNESE - Slowly roasted Bolognese pork and beef.	18
TAGLIOLINI - with pancetta, mix mushrooms and a touch of crème.	17
SPAGHETTI CACIO E PEPE - Spaghetti, Pecorino cheese, black pepper, extra virgin olive oil, roman style.	18
BUCATINI ALL' AMATRICIANA - Pasta, pork cheek, pecorino cheese on a San Marzano tomato sauce.	18
SPAGHETTI ALLA CARBONARA - Pasta, egg, Italian pork belly, pecorino cheese.	18
SPAGHETTI VONGOLE - Spaghetti, clams, parsley, extra virgin olive oil.	19
RAVIOLI - Filled with spinach, buffalo ricotta, house tomato sauce, basil.	18

ENTRÉE

POLLO ALLA FIORENTINA - Chicken with spinach, melted mozzarella.	18
POLLO ALLA PARMIGIANA - Chicken breast, mozzarella, house tomato sauce.	19
TAGLIATA DI MANZO - Grilled grass fed New York strip loin, salsa Verde, arugula, shaved grana Padano.	27
BRANZINO - Grilled Mediterranean Sea Bass (filet), spinach, potatoes.	27
POLLO ALLA MILANESE - Lightly breaded pan roasted chicken breast, arugula, endive, fennel.	18
FRUTTI DI MARE INZIMINO - Seafood stew in light tomato broth, spinach.	27