

RAFELE

BRUNCH

ANTIPASTI

CARCIOFI - Crispy fried artichokes, grana Padano, parsley.	11
CALAMARI - Fried calamari, zucchini, fennel, sage.	11
POLPETTINE - Pan seared veal & beef meatballs house tomato sauce.	11
MELANZANA - Layers of eggplant, grana Padano, basil. buffalo mozzarella, house tomato sauce.	11
BURRATA - Burrata, mixed roasted vegetables.	11
ARANCINI - Lightly fried four cheese rice balls.	10
CAPRESE - Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes.	12
GNOCCO FRITTO - Prosciutto di Parma thinly sliced, fried dough.	13

EGGS

FRITTATA DI SPINACI - Spinach, grana Padano, mozzarella omelette.	10
PIZZAIOLA - Poached eggs in house tomato sauce, oregano, olive oil, melted mozzarella, toasted bread.	11
SALMON EGGS BENEDICT - Poached eggs, smoked salmon on homemade focaccia, Hollandaise sauce.	12
FLORENTINE - Poached eggs, Prosciutto di Parma, mozzarella, spinach on homemade focaccia.	13
FRENCH TOAST - French toast on Italian brioche, fresh seasonal fruit, maple syrup.	10

INSALATE

CAVOLFIORRE - Roasted cauliflower, black currants, caramelized onion, pine nuts, breadcrumbs.	10
OCTOPUS - Grilled octopus, with tomatoes, cucumbers and spicy radish.	13
INSALATA DEL MERCATO - Market greens, cherry tomato, red onions with lemon and extra virgin olive oil.	11
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.	19

PIZZE E FOCACCE

MARGHERITA - Fior di latte mozzarella, house tomato sauce, basil.	12
CRISPY FRIED EGG BOLOGNESE PIZZA - Pizza with Bolognese sauce, Calabrian red pepper and fried eggs.	12
PIZZA RAFELE - Parma prosciutto, buffalo mozzarella, arugula, grana Padano.	15
PIZZA FUNGHI - Market mushrooms, gorgonzola cheese, truffle oil.	13
PIZZA SALSICCIA - Homemade sausage, broccoli rabe.	13
ITALIAN STYLE HAMBURGER - Homemade bread with mushrooms and melted fontina cheese, roasted potato.	12
FOCACCIA CON VEGETALES - Mixed grilled market vegetables and buffalo mozzarella	12
PANINO - Focaccia bread with light fried chicken Milanese, tomato and arugula	15

HOUSE-MADE PASTA

CHITARRA POMODORO - Spaghetti, house tomato sauce, ricotta cheese.	12
FETTUCINE BOLOGNESE - Slowly roasted Bolognese pork and beef.	14
TAGLIOLINI - with pancetta, mix mushrooms and a touch of crème.	14
SPAGHETTI CACIO E PEPE - Spaghetti, Pecorino cheese, black pepper, extra virgin olive oil, roman style.	14
BUCATINI ALL' AMATRICIANA - Pasta, pork cheek, pecorino cheese on a San Marzano tomato sauce.	15
SPAGHETTI ALLA CARBONARA - Pasta, egg, Italian pork belly, pecorino cheese.	14
SPAGHETTI VONGOLE - Spaghetti, clams, parsley, extra virgin olive oil.	16
RAVIOLI - Filled with spinach, buffalo ricotta, house tomato sauce, basil.	14

ENTRÉE

POLLO ALLA FIORENTINA - Chicken with spinach, melted mozzarella.	15
POLLO ALLA PARMIGIANA - Chicken breast, mozzarella, house tomato sauce.	18
TAGLIATA DI MANZO - Grilled grass fed New York strip loin, salsa Verde, arugula, shaved grana Padano.	25
BRANZINO - Grilled Mediterranean Sea Bass (filet), spinach, potatoes.	25
POLLO ALLA MILANESE - Lightly breaded pan roasted chicken breast, arugula, endive, fennel.	15
FRUTTI DI MARE INZIMINO - Seafood stew in light tomato broth, spinach.	24