

# RAFELE

## LUNCH

### ANTIPASTI

<b>FRITTATA DI SPINACI</b> - Spinach, grana Padano, mozzarella omelette. 12	<b>MELANZANA</b> - Layers of eggplant with grana Padano, basil, buffalo mozzarella, house tomato sauce. 13
<b>CARCIOFI</b> - Crispy fried artichokes, grana Padano, parsley. 12	<b>BURRATA</b> - Burrata with mixed roasted vegetables. 14
<b>CALAMARI</b> - Fried calamari, zucchini, fennel, sage. 14	<b>PIZZA FRITTA</b> - Fried Pizza, tomato, grana Padano, basil 13
<b>CAPRESE</b> - Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes. 14	<b>ARANCINI</b> - Lightly fried four cheese rice balls. 11
<b>POLPETTINE</b> - Pan seared veal & beef meatballs in light tomato sauce. 13	<b>GNOCCO FRITTO</b> - Prosciutto di parma thinly sliced, fried dough. 15
	<b>OCTOPUS</b> - Grilled octopus, with tomatoes, cucumbers and spicy radish. 15

### INSALATE

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

### PIZZE E FOCACCE

<b>MARGHERITA</b> - Fior di latte, house tomato, basil. 15
<b>PIZZA RAFELE</b> - Parma prosciutto, buffalo mozzarella, arugula, grana Padano. 16
<b>PIZZA FUNGHI</b> - Market mushrooms, gorgonzola cheese, truffle oil. 15
<b>PIZZA SALSICCIA</b> - Homemade sausage, broccoli rabe. 15
<b>ITALIAN STYLE HAMBURGER</b> - Homemade bread with mushrooms and melted fontina cheese, roasted potato. 17
<b>FOCACCIA CON VEGETALES</b> - Mixed grilled market vegetables and buffalo mozzarella 15
<b>PANINO</b> - Focaccia bread with light fried chicken Milanese, tomato and arugula 15

### HOUSE-MADE PASTA

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

### ENTRÉE

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