

ANTIPASTI

BAGEL YERUSHALMI • \$18

Homemade Jerusalem bagel served with thina olives and fresh tomato salsa

GARLIC BREAD • \$18

Served with dipping Sauce

ARAYES • \$24

Ground Bronzino with spices & herbs stuffed in a pita. Served with green yogurt tahini

FISH CIGARS • \$22

Seasoned ground fillet of sole served with a Chrayme Sauce

MOZZARELLA CIGARS • \$22

Hand roll cigars with mozzarella Kashkaval-cheese served with green yogurt



INSALADA

BURATTA • \$24

4 types of tomato with garlic, olive oil, Kalamata olives, fresh basil in a balsamic reduction

MISTA • \$22

Mix greens, cherry tomato, red onion, Parmesan cheese in Italian dressing

QUINOA SALAD • \$22

Tricolor quinoa, kale, cucumbers, almonds, with lemon vinaigrette dressing

WILD BEET SALAD • \$22

Roasted beets, baby mix greens, walnuts, blue cheese, medjool dates in a mustard vinaigrette

PANZANELLA • \$22

Market vegetables capes baby mozzarella balsamic reduction

CHEESY CAULIFLOWER • \$24

Roasted cauliflower with cheese topped sun-dried tomato

EGGPLANT ROLATINI • \$26

Eggplant stuffed with cheese, herbs and matbucha Sauce

TUNA TARTARE • \$28

Chopped tuna with pineapple served on a bruschetta

SALMON CEVICHE • \$28

Salmon and Kiwi on a garlic bruschetta

ARTICHOKE KALAMATA TAMPANDE • \$24

Sliced artichoke, kalamata tampanade and shaved Parmesan on a bruschetta

MUSHROOM CAPS • \$26

stuffed with mixed cheese, pesto puree, maple topped with crispy beets

PASTA

PRIMAVERA PAPPARDELLA • \$28

aglio olio asparagus, artichoke, mushroom, champion
peas and spinach

RIGATONI NEAPOLITANA • \$26

Napolitana sauce with feta snowflakes

GNOCCHI • \$28

Beet bechamel Sauce, spinach garlic confit and blue
cheese

TRUFFLE FUZZILI • \$32

Mix mushrooms, chestnuts, white wine and sage

SPAGHETTI BOLOGNESE • \$32

Ragu tomatoes, mixed mushroom and meat parmesan flakes

TUSCAN RAVIOLI • \$30

Aglio olio Artichoke parmesan cheese,
sundried tomato and basil

ARTISANAL PIZZA

MARGARITA • \$20

Pizza sauce fresh mozzarella and basil

BLANKA PIZZA • \$26

Truffle bechamel, mixed mushrooms,
mozzarella, fresh oregano and goat cheese

CHEESE PIE • \$24

Aglio olio Sauce, mozzarella, goat cheese, blue cheese,
and Parmesan served with arugula Caramel onions

PRIMAVERA • \$26

Pizza Sauce, artichoke, asparagus, cherry
tomatoes, fresh oregano, mozzarella and
Kimamber cheese

NORWOOD AVE • \$24

Beet bechamel, roasted pumpkin, fresh
mozzarella and oregano

PESCI

SALMON TERIYAKI • \$48

Artichoke cream and Roasted bok choy

BLACKENED SALMON • \$48

bulgar megedra with sautéed celery and spinach

HERB CRUSTED CHILEAN SEA BASS • \$75

Tricolor potatoes, roasted vegetables with a herb lemon wine sauce

BRONZINO PRIMAVERA • \$52

Served with mixed mushroom cream, sautéed mixed greens topped
with sun-dried tomatoes and garlic confit

SEARED TUNA • \$54

Fresh corn cream and sautéed snow peas



Desserts • \$18

Chocolate fudge • Tiramisu • Crème brûlée • Candy and wine pear • Panna Cotta

Exclusive chef YEHONATAN SADE

20% percent gratuity