

desserts

Sour cherry tart (1-3) **€8**

Caprese lemon cake (1-3-8) **€8**

Caprese chocolate cake (1-3-8) **€8**

Homemade Tiramisù (1-3-6) **€8**

Chocolate lava cake (1-3) **€8**
WITH A WARM HEART

Lemon sorbet **€5**

Lemon sorbet with Vodka **€7**

Catalan cream (3-7) **€8**

Chocolate sphere
filled with pistachio mousse (1-5-8) **€8**

Seasonal fruit **€8**

Cover charge **€2**

BAGHETTO
ROME/MILAN/FLORENCE/VENICE
baghetto.com

BAGHETTO
milan

THIS RESTAURANT DOESN'T SERVE MILK OR DAIRIES.

Please be advised that the food we serve may contain one or more allergens, either as ingredients or as traces resulting from the manufacturing process. Ask our staff for further information.
(1) CEREALS AND DERIVATIVES; (2) SHELLFISH; (3) EGGS; (4) FISH; (5) PEANUTS; (6) SOY; (7) MILK; (8) NUTS;
(9) CELERY; (10) MUSTARD; (11) SESAME; (12) ANHYDRIDE SULFUR AND SULFITES; (13) LUPINS; (14) CLAMS.

"You Shall Not Cook A Lamb in its Mother's Milk."
"לֹא תִבְשֵׁל גְדִי בְחֵלֶב אִמּוֹ."
TORAH (ESODO 23:19)

beverages

Sparkling/still microfiltered water **€3**

Mineral water San Pellegrino/Panna **€4**

Coke/Fanta/Sprite **€4**

Italian or international beer (33 CL) **€7**

Maccabee beer (33 CL) **€8**

BaGhetto beer (33 CL) **€8**

Limonana **€5**
MINT FLAVORED LEMONADE

bitters

Kosher Bitter **€5**

Arak (ANISETTE) **€5**

Limoncello **€5**

Grappa (CLEAR SPIRIT DISTILLED FROM GRAPES) **€9**

Chivas whisky **€8**

Red Label whisky **€10/€14**

Japanese whiskies **€12/14**

cafeteria

Espresso coffee **€2**

Cappuccino (6) **€4**
WITH SOY MILK

Orange juice **€6**

Tea with fresh mint **€3**

appetizers

Crispy puff pastry burik with egg filling,
served with mixed mushrooms and truffle (1-3) **€13**

Concia, fried and marinated zucchini **€7**

Crunchy artichoke Jewish style **€8**

Roll kebab with spiced minced and Tahini (11) **€12**

Hummus BaGhetto with white ragù,
stewed onion and breaded aubergines (1-3) **€13**

Chickpea Hummus dip (1) **€7**

Falafel (1-11) **€8**

Artichoke soufflé with crispy leek
and truffle fondue (6) **€12**

Fried cod* with chive mayonnaise (1-3-4) **€8**

Mixed Southern
with Tabule salad and Moroccan style carrots (1-11) **€14**
HUMMUS, TAHINI AND BABA GANOUSH

Sesame Tahini dip (11) **€7**

Pinsa Romana
with Puntarelle and Mortadella (1) **€20**
GLATT KOSHER

Pinsa Romana
with dried salted meat and Concia (1) **€20**

first courses

Bucatini Amatriciana style Kosher (1) **€15**
WITH TOMATO SAUCE AND DRIED MEAT

Spaghetti Carbonara style Kosher (1-3-6) **€15**
WITH EGG CREAM, DRIED MEAT AND PEPPER

Homemade tonnarelli
with artichoke and flaked mullet roe (1-3-4) **€18**

Milanese risotto with Ossobuco (1) **€30**

Paccheri with beef rib tomato sauce (1) **€20**

Homemade pappardelle
with mixed mushrooms (1-3) **€18**

Chickpea creamy soup with cod (4) **€18**

Homemade meat agnolotti*
with Bolognese sauce (1-3) **€18**

Chicken soup (1-9) **€15**

couscous

Berber couscous (1-9) **€18**
WITH BEEF STEW AND VEGETABLES, SPICED WITH CURRY

Hraimi cou cous (1-4) **€18**
WITH GROUPER COOKED IN SPICY SAUCE

Bamia couscous (1-8) **€18**
WITH BEEF AND OKRA

Veggie couscous (1-9) **€16**
SPICED WITH CURRY

main courses

Baked lamb and potatoes **€32**

Cod* Jewish style (4-8) **€23**
WITH TOMATO SAUCE, RAISINS AND PINE NUTS

Chicken strips with artichokes **€24**

Oven roasted veal breast and potatoes **€32**

Chicken schnitzel and French fries* (1-3) **€24**

Baked salmon steak with steamed spinach
and balsamic vinegar glaze (4) **€26**

Baked sea bass fillet with sautéed vegetables (4) **€24**

Fried beef meatballs
and served with parsley potato salad (1) **€22**

Beef spicy goulash with potatoes and peas **€24**

Breaded beef cutlet with sautéed chicory (1-3) **€26**

sandwiches

Beef burger
with caramelized onion and BBQ sauce,
served with French fries* **€24**

Tasting of 4 flavour pitas **€26**
- PULLED CHICKEN, AVOCADO CREAM AND EGG (1-3)
- HUMMUS DIP/STEWED ONION AND FALAFEL (1-11)
- KEBAB, TAHINI DIP, HARISSA DIP AND TABULE (1-11)
- BREADED BEEF, SMOKED AUBERGINE SAUCE AND FRIED AUBERGINES (1)
served with French fries*

grilled

Grilled lamb chops **€28**

Kebab* with Tahini dip and Tabule salad **€24**
SKEWERS WITH SMALL PIECES OF MEAT

Grilled chicken parguit skewer and French fries* **€24**

Florentine steak **€13/hg**
MIN 1.2 KG

Sliced beef and sautéed artichokes **€39**
ABOUT 350 GR

Sliced beef with radicchio and balsamic vinegar **€39**
ABOUT 350 GR

Sliced beef with truffle and mixed mushrooms **€42**
ABOUT 350 GR

Beef entrécote with mashed potatoes **€39**
ABOUT 350 GR

Mix of grilled meat for 2 persons
served with baked potatoes and vegetables,
tris of dips and EVO oil bruschetta (1-11) **€90**

side dishes

Sautéed spinach **€7**

Boiled or sautéed chicory **€7**

Chicory with mullet roe scales (4) **€9**

French fries* **€7**

Baked potatoes **€7**

Tabule salad (1) **€7**
WITH SEMOLINA, TOMATO, ONION, CUCUMBER AND PARSLEY

Israeli salad **€8**
WITH MIXED SALAD, TOMATO AND CUCUMBER

Boiled Basmati rice **€7**