



Business Menu

Choice of one first course:

Soup of the day / Antipasti / Personal green salad / Caprese
Extra focaccia with / without garlic - 20 NIS

Choice of one drink:

Soft

Glass of house wine (red / white) / 330 ml. Draft beer / Martini - Extra 16 NIS

Glass of wine from the menu / 500 ml. Draft beer - Extra 22 NIS

Cocktail - Extra 24 NIS

77 NIS

- Pizza Margherita** - Tomato sauce and Mozzarella
- Pomodoro** - Spaghetti / Penne with tomato sauce
- Arrabbiata** - Spaghetti / Penne with tomato sauce, fresh tomato, hot green pepper and chili pepper - Spicy!
- Zia Pupetta** - Spaghetti with olive oil, garlic and parsley
- Zio Michele** - Spaghetti / Penne with cream, Parmesan and nutmeg
- Amore Salad** - Lettuce, arugula, croutons, roasted red bell peppers, walnuts and Parmesan with basil vinaigrette dressing (slightly sweet)
- Sicilian Salad** - Lettuce, arugula, cucumber, tomato, onion, Kalamata olives and Feta with olive oil, vinegar and lemon dressing (thickly cut)
- Angelo Salad** - Lettuce, beet, arugula, apple, cucumber, small radish and Roquefort with apple vinaigrette and herbs dressing


















87 NIS

- Zia Betta** - Pizza from the menu
- Ragú** - Spaghetti / Penne with tomato sauce, ground beef, onion and parsley
- Zia Marina** - Spaghetti / Penne with tomato sauce, fresh tomato, eggplant, Feta, Kalamata olives and basil
- Zia Giuditta** - Mafaldine with tomato sauce, Mascarpone cheese and spinach
- Zia Gloria** - Spaghetti with tomato sauce, zucchini, eggplant, Mozzarella and spinach
- Zia Fatina** - Strozzapreti with olive oil, pesto, zucchini, champignon mushrooms, broccoli and spinach
- Nonna Susanna** - Spaghetti with olive oil, a touch of tomato sauce, anchovies, Mozzarella, Roquefort, chard leaves, parsley and a slice of lemon
- Zia Annalisa** - Spaghetti with olive oil, a touch of tomato sauce, sweet potato with thyme, Feta, Kalamata olives and parsley
- Zio Alberto** - Strozzapreti with olive oil, a touch of cream, butter, Feta, chard leaves, spinach, basil, Parmesan and a slice of lemon
- Zio Pallino** - Spaghetti with olive oil, truffle puree, champignon butter, Parmesan and thyme
- Zio Picchio** - Mafaldine with cream and champignon mushrooms
- Zio Leandro** - Strozzapreti with cream and sweet potato with thyme
- Spiritosa** - Penne with cream, tomato sauce and Vodka







Business Menu



97 NIS

-  **Zio Sabatino** - Strozzapreti with a touch of tomato sauce, chicken slices, zucchini and bell pepper cream
-  **Zio Giovanni** - Strozzapreti with tomato sauce, smoked goose breast, salami, pesto and parsley
-  **Zia Giorgia** - Strozzapreti with a touch of tomato sauce, rump, fresh tomato and hot green pepper – Spicy!
-  **Zia Stella** - Spaghetti with olive oil, chicken liver and parsley
-  **Zio Marco** - Spaghetti with olive oil, pesto, ground beef, eggplant and onion
-  **Zio Claudio** - Spaghetti with olive oil, a touch of tomato sauce, smoked goose breast, chicken slices, onion and parsley
-  **Zia Francesca** - Strozzapreti with cream, broccoli, goat cheese and basil
-  **Zia Giulia** - Penne with cream, smoked goose breast, saffron and onion confit (slightly sweet)
-  **Guy's Carbonara** - Spaghetti with cream, smoked goose breast and pasteurise egg yolk
-  **Amir's Pulcinella** - Spaghetti with cream, chicken liver and red wine (slightly sweet)
-  **Zio Ciriola** - Strozzapreti with cream, chicken slices, pesto and spinach
-  **Zio Eugenio** - Strozzapreti with cream, bell pepper cream, diced chicken thigh and Kalamata olives (mildly spicy)
-  **Zia Federica** - Strozzapreti with cream, rump, truffle puree, garlic confit, red wine and chili pepper (mildly spicy)
- Zia Rosetta** - Gnocchi with cream and tomato sauce
- Zia Fiorella** - Gnocchi with cream, Roquefort and walnuts
-  **Zio Fabrizio** - Risotto with champignon mushrooms, Parmesan, butter, a touch of cream and parsley
-   **Zio Giuseppe** - Risotto with Mozzarella and Parmesan, tomato sauce, a touch of cream and basil
-  **Zio Anselmo** - Risotto with beet, chard leaves, green onion, butter, a touch of cream and Parmesan

107 NIS

-  **Fegato Ubriaco** - Chicken liver (app. 350 gr.) sautéed in butter, red wine, Brandy, sweet Vermouth and onion, served with grilled potatoes and green salad (slightly sweet)
-  **Fegato Alla Griglia** - Grilled chicken liver (app. 350 gr.) and onions, served with grilled potatoes and green salad
-  **Pollo Alla Griglia** - Grilled chicken thigh steak (app. 330 gr.), served with grilled potatoes and green salad
-  **Petto Di Pollo Alla Griglia** - Grilled chicken breast steak (app. 330 gr.), served with grilled potatoes and green salad

177 NIS

-  **Manzoni** - Sliced aged beef fillet (app. 270 gr.) and grilled onions, topped with roasted almonds, served with grilled potatoes, green salad and red wine sauce, served MR / M
-  **Bistecca Entrecote** - Sliced aged entrecote steak (app. 300 gr.) served with grilled potatoes and green salad served MW / WD