

*Reno*  
EMILIA  
— ISRAELI DINER —

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EMILIA

## MEAT

<b>Grilled Tuscan Chicken Breast</b> served with two side dishes of your choice	57
<b>Charcoal Roast Pullet</b> served with two side dishes of your choice	62
<b>Shnitzel</b> crispy chicken breast served with two side dishes	57
<b>Chicken liver</b> and fried onion served with mashed potatoes	56
<b>Grilled Italian Chicken Breast</b> garlic tomato sauce and Kalamata olives	66
served with rice	65
<b>Red Curry Roast Pullet</b> and vegetables served with rice of the day	132
<b>Entrecote 300 Gr</b> served with puree	156
<b>Beef Tenderlion 200 Gr</b> served with puree and pepper-cream sauce	

## FISH

<b>Grilled Salmon Filet</b>	84
Garlic, lemon and herbs sauce and two side dishes	
<b>Whole \ Filet Charcoal Sea-Bass</b>	120
Garlic, lemon and herbs sauce and two side dishes	
<b>Filet Charcoal Sea-Bass and Spaghetti Picanetta</b>	88
Spaghetti with garlic, olive oil, chilli pepper, olives and herbs	86
<b>Grilled fillet and Garden green vegetables</b>	88
broccoli, peas, beans and spinach in butter, white wine cream sauce and lemon zest	

## SIDE DISHES

French Fries • White Rice • Green Beans • Coleslo Salad • Mashed Potatoes • Baked Potatoes

## PASTA

*whole wheat pasta - 4 NIS*

<b>Pappardelle Mushrooms and Onions</b> garlic, cream and thyme.	58
<b>Pappardelle Salmon &amp; Spinach</b> garlic confit, lemon, cream and parmesan	68
<b>Spaghetti Artichoke</b> garlic, olive oil, almonds, dried tomatoes and persuley	57
<b>Grilled Chicken Breast &amp; spaghetti</b> with garlic, almonds, olive oil and herbs	62
<b>Rigattoni Bolognese</b> ground beef, red wine and tomatoes sauce	56
<b>Ricotta spaghetti</b> tomato salsa, garlic, herbs and ricotta	58
<b>Bombay spaghetti</b> curry chicken, spinach, onion, cilantro, garlic and cream	65
<b>Beet and goat cheese ravioli</b> two types of ravioli in a cream sauce, shallots, white wine, chives, roasted pecans	72

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## STARTES

	<b>Soup of the day</b>	25/18
✎	<b>Frena oven baked bread</b> homemade olives and tomatos salsa	16
✎	<b>Texas Wings</b> in butter and chili sauce	28
	<b>Beef Carpaccio</b> arugula, parmesan, capers, balsamic vinegar and olive oil	48
	<b>Entrecote bruschetta</b> mustard aioli, arugula and balsamic vinegar	44
✎	<b>Grilled eggplant carpaccio</b> , oregano tahini, roasted almonds, radish, tomato salsa and red chili	42
✎	<b>Cauliflower baked in a Jasper oven</b> , a mixture of fresh leaves, red chili, served on tahini	42
✎	<b>Roasted cabbage</b> with herbs and olive oil in a Jasper oven served with yogurt cream, tomato salsa and roasted almonds	42

## Our Specials

side dish for your choice:

French Fries • Baked Potato • Green salad • Onion Rings \ 6



### — Cheesburger —

Reno Sauce, Cheddar cheese vegetables and Brioche ban

69 NIS



### — Veal Sausage —

Served with Pain De Mie ban, sauerkraut and mustard

48 NIS



### — Rotisserie Chicken —

Half a chicken roasted with garlic, lemon and rosemary

72 NIS

## EMILIA BURGER

220 Gr of homemade ground beef  
served in brioche ban with lettuce, tomato, pickels and onion

	<b>Emilia Burger</b> reno sauce and vegetables	59
	<b>Emilia Lamb Bacon &amp; Cheddar Cheese</b> reno sauce, and vegetables	79
	<b>Emilia Portobello Mushroom &amp; Onion Burger</b> reno sauce and vegetables	69
	<b>Emilia Schnitzel Burger</b> reno sauce and vegetables	63
✎	<b>Vegan Burger</b> Beyoned meet \ lantils and beet	62 / 72
	<b>Philadelphia Sandwich</b> Corned beef, freid onion, emmental cheese, mustard Aioli, tomato and pickels	58

## TOPINGS

Fried Onion \ Portobello Mushroom \ Fried Chili Pepper \ 7  
Cheddar \ Emmental \ Goat Cheese \ 10  
Lamb Bacon \ Corned Beef \ 14

\* Double Burger \ 28\*

## SIDE DISH

- French Fries
- Baked Potato
- Green Salad
- Onion Rings \ 6

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## SALADS

<b>Chicken Breast Salad</b> lettuce, aurugula, cucumber, cilantro, cherry, green onion, sprout and vinaigrette sauce	56
<b>Market Salad with labaneh Cheese</b> cucumber, tomato, onion, red cabbage, raddish, olives and persuley	50
<b>Israeli Salad</b> cucmber, tomato, onions, persley served with Thini	49 / 25
<b>Italian Salad</b> seared artichoke, purple onion, iceberg lettuce, shredded mozzarella and focaccia, yogurt cream, oregano pesto, basil and olive oil	60
<b>Quinoa, Beets&amp;black lentils</b> herbs, roasted pecans, lemon olive oil, served with tahini	55
<b>Beet&amp; pear salad</b> iceberg lettuce, roasted beet, pear, blue cheese pecan vinaigrette	55

## BUISNESS LUNCH

For and additional 14 NIS on the price of any main dish from the menu

A starter to choose from:

Soup of the day  
Tomato Spicy Salad  
Green Salad  
Asian Cabbage Salad

Soft drink of your choice:

Homemad Ice Tea  
Lemonade \ Orange juice  
Carbonated drinks +7 NIS

## DRAFT BEERS

Tuborg 27/23

## BOTTLED BEERS

Weihenstephan 30  
Blanc 1664 26  
Peroni 29  
Malka (Dark Beer) 32  
Carlsberg 22

## SOFT DRINKS

Orange \ Lemonade Juice 11  
Homemade Ice Tea 13  
Coke \ Coke Zero \ Fnta 13  
Sprite \ Sprite Zero 13  
Fuse Tea 14  
Mineral Water 12  
Sparkling Water 12  
Ferrarelle 24\14

## COCKTAILS

**GIN, LIME & TONIC** 39  
Campari, Vermouth, Gin Bombay

**BITTER ANISE** 39  
Bitter lemon, Pernod, Ice Tea

**MOJITO LIME** 44  
Lime rosemary, Baccardi, Mint

**SPRITZ APEROL** 39  
Sparkling white wine, Aperol, orange juice

**NAGERONI** 44  
Campari, Vermouth, Gin Bombay

**MIMOZA EMILIA** 39  
Triple sec, white wine, orange juice