

# Reno EMILIA

ISRAELI DINER

## STARTERS

Soup of the day	29
Frena bread oven baked served with tomato salsa and tahini	19
Texas Wings in butter and chilli sauce	35
Beef Carpaccio arugula, parmesan, balsamic vinigar and olive oil	49
Grilled eggplant carpaccio oregano, tahini, roasted almonds, radish, tomato salsa and red chilli	43
Cauliflower baked in a jasper oven a mixture of fresh leaves, red chilli served on tahini	43
Roasted cabbge with herbs and olive oil in a jasper oven served with yogurt cream, tomato salsa and roasted almonds	43
Moroccan cigars stuffed with beef meat served with tahini	47

## SALADS

Chicken salad lettuce, rocket cucumber, cherry, onion, carrot served with vinaigrette sauce	61
Market salad cream yogurt,cucumber, tomato,onion,Red cabbage radish,kalamata olives,parsley Olive oil and lemon	57
Israeli salad-tomato,cucumber parsley and tahini	51
Quinoa salad and black lentils, beets, herbs, roasted pecans, olive oil, lemon and fetta cheese	61
Italian salad iceberg lettuce, tomatoes, artichokes, purple onion, mozzarella shreds croutons, cream yogurt, pesto, oregano, basil and olive oil	61

## PASTA

Whole wheat pasta extra 4 NIS

Pappardelle salmon and spinach , cream sauce, garlic and lemon zest	69
Grilled Chicken Breast & Spaghetti with garlic, almonds, olive oil and herbs	69
Rigattoni Bolognese ground beef, red wine and tomato sauce	59
Pappardelle long cooked ontrio beef	69
Beet and goat cheese ravioli two types of ravioli in a cream sauce, shallots, white wine, chives and roasted pecans	73
Polenta gnocchi with cream and mushroom sauce	73

## MEAT

Grilled Italian Chicken breast tomato garlic sauce and Kalamata olives served with rice	69
Grilled Tuscan Chicken Breast served with two side dished of your choice	61
Charcoal Roast Pullet served with two side dishes of your choice	69
Red Curry Roast Pullet and vegetables with white rice	71
Shnitzel crispy chicken served with two side dishes of your choice	61
Chicken liver and fried onion served with mashed potatos	61
Entrecote 300 gr served with puree	143
Beef Tenderlion 200 gr served with puree and pepper - cream sauce	160

## FISH

Grilled Salmon Filet garlic lemon and herbs sauce served with two side dishes of your choice	87
Whole \ Filet Charcoal Sea-Bass garlic lemon and herbs sauce served with two side dishes of your choice	121
Filet Charcoal Sea-Bass and Spaghetti Picanetta Spaghetti with garlic, olive oil, chilli pepper, olives and herbs	89
Filet Charcoal Sea-Bass and Gnocchi with cream sauce	89
Grilled fillet and Garden green vegetables in butter,white wine cream sauce	89

## SIDE DISH

French Frise	17
White Rice	17
Green Beans	17
Baked Potatos	17
Mashed potatos	17
Green Salad	17
Coleslo Salad	17
Onion Rings	26

## BUISNESS LUNCH

For and additional 16 NIS on the price of any main

A stareter to choose from	
Soup of the day / green salad /Israeli salad- tomatoes cucumbers and onions	
Drink of a choice	
Orange juice / lemonade / homemade ice tea without sugar	
Carbonated drinks	8
Toburg 330 ml	18
Red/ White wine	15
Espresso	5

## SANDWITCHES

Served with a side dish of your choice

Friday Schnitzel Sandwich Crispy Schnitzel Matbukha, fried eggplants, tahini and parsley	
American sandwich roast beef strips Emmental cheese, onion, roasted red pepper and mustard aioli	
Minced meat sandwich	
Long-cooked Antrio beef mustard aioli rocket leaves and purple onion	
On the side	
French fries / baked potato / green salad / onion rings 7 NIS	

## EMILIA BURGER

homemade ground beef served with lettuce, tomato, pickels and onion

Emilia Burger reno sauce and vegetables	65
Emilia Cheeseburger cheddar cheese reno sauce and vegetables	70
Emilia Lamb bacon & cheddar cheese reno sauce and vegetables	80
Emilia Schnitzel Burger reno sauce and vegetables	64
Emilia Portobello Mushrooms & onions Burger reno sauce and vegetables	70
Vegan Burger lantils and beet	65
Smash Burger 2 hamburger cheddar cheese lettuce, pickels and ketchup served in a brioche bread	70

## BEER

DRAFT	
Tuborg	29/25
BOTTLE	
Weihenstephan	32
Blanc 1664	28
Peroni	31
Malka (Dark beer)	34
Carlsberg	24
Ecusson Brut 750 ml	50

## SOFT DRINKS

Orange juice / lemonade	12
Homemade iced tea	12
Coca Cola / Cola Zero	15
Sprite / Sprite Zero	15
Fuze Tea	15
Mineral water	13
Soda	13
Ferrarelle	16/26

## TOPPINGS

Cheddar / Emmental cheese	11
Lamb bacon	15
Fried onion / portabello / fried chilli pepper	8
Extra Burger 100 / 200 gr	17/ 29

## HOT DRINKS

Cappuccino	13
Espresso / Macchiato	11
Double Espresso / Macchiato	13
Americano	13
Black Tea	13
Affogato	20
Ice coffee	15
Black coffee	13

## DESSERTS

Pecan pie	43
Walnut Hazelnut and Pecan pie in toffee caramel	
Tiramisu	43
layers of mascarpone cream And coffee biscuits and cocoa	
American Apple pie Served with Vanilla ice cream	43
Fudge Nemesis	43
Hot chocolate cake coated with ganache and vanilla ice cream	
New York Cheesecake Baked cheesecake and berries	43
Crème Brulee	43

## COCKTAILS

SPRITZ APEROL Sparkling white wine, Aperol, soda, orange juice	40
NAGERONI Campari,Vermouth,Gin bombay	45
GIN, LIME & TONIC Gin Bombay, Lime Roses,Tonic	40
MOJITO LIME Lime Roses, Bacardi, Mint	45