

Raffilù

SERVICE 2.30 €

EAT SEASONAL, FRESH & LOCAL

MAKE TASTE NOT WASTE

FOLLOW US



RAFFILU.COM

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": PORK "COPPA" COOKED IN VALPOLICELLA RIPASSO WINE. "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES. LIME AND GINGER BRESAOLA. HAY AND CAMOMILE BACON. CLASSIC SALAMI - BUFALA MOZZARELLA FROM CAMPANA. HONEY & JUNIPER PICKLES. SMOKED OLIVES. CITRUS WARM OLIVES. SEMI DRY TOMATOES. AUBERGINES IN OLIVE OIL. BLACK OLIVE PATE. HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS. CARASAU BREAD WITH ROSMARINE. BREAD CROUTONS (1-7-8-12)
FOR TWO PEOPLE: 28€

CHARTURIE FROM THE SEA: TUNA MORTADELLA. SQUID AND PISTACHIOS - SWORDFISH MORTADELLA. OCTOPUS AND PISTACHIOS - VALPOLICELLA MARINATED TUNA BRESAOLA - HERBED SWORDFISH HAM - TUNA SALAMI WITH FENNEL - HONEY & JUNIPER PICKLES. SMOKED OLIVES. CITRUS WARM OLIVES. AUBERGINES IN OLIVE OIL. BLACK OLIVE PATE. SEMI DRY TOMATOES. WILDBERRIES. SEA ASPARAGUS. CARASAU BREAD WITH ROSMARINE. BREAD CROUTONS. CUTTLEFISH INK CHIPS
FOR TWO PEOPLE: 29€ (1-4-8)

from the garden CARROT. TURMERIC AND CHICKPEAS HUMMUS. SEASONAL VEGGIES. SEMI DRY TOMATOES. CARASAU BREAD WITH ROSMARINE. BREAD CROUTONS 11€ (1-9)

PUMPKIN FLAN AND MONTE VERONESE CHEESE FONDUE WITH TOASTED BRIOCHES 7€ (1-7-3)

meat SOFT PAN-COOKED PIZZA WITH BUFALA MOZZARELLA FROM CAMPANA. HOMEMADE LIME AND GINGER BRESAOLA 12€ (1-7)

CARPACCIO OF HOMEMADE LIME & GINGER BRESAOLA. AMARONE AGED CHEESE. OUR VEGGIE PICKLES WITH HONEY & JUNIPER. BURNT WHEAT BREADSTICK 13.50€ (1-7)

MEAT TARTARE WITH SAVORY CRUMBLE. CHESTNUT CREAM AND FENNEL 15€ (1-7)

fish ANCHOVIES FROM CANTABRIA. SMOKED OLIVES. SEMI DRY TOMATOES. BURRATA CHEESE. TOASTED BRIOCHE BREAD 14€ (1-7-14)

SEA & LAKE DUET: BEETROOT MARINATED SWORDFISH. SMOKED TROUT. SEA ASPARAGUS. HOMEMADE TURMERIC FLATBREAD WITH CHIA SEEDS 15€ (1-4)

ARANCINO: VERONA RICE WITH SAFFRON (COVERED WITH BREADCRUMBS) STUFFED WITH RED MULLET AND ITS BROTH 12€ (1-4)

MAZARA DEL VALLO RED PRAWN TARTARE. PUGLIESE BURRATA AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE 18€ (1-7-14)

MEDITERRANEAN AMBERJACK TARTARE. MASCARPONE WITH SALTED LEMON. BERRY SAUCE 16€ (4-7)

fried FRIED SQUID & SEAWEEDS. LIME. TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

Pasta

from the garden HOMEMADE MACCHERONCINI PASTA. TOMATO SAUCE. BURRATA AND GREEN PARMIGIANO CHEESE 12€ (1-3-7-8)

fish BIGOLI DI PASTA FRESCA AL CACIO E PEPE AFFUMICATO. TARTARE DI GAMBERI ROSSI DI MAZARA DEL VALLO. SCORZA DI LIME FRESCO 16€ (1-3-7-2)

HOME MADE BIGOLI PASTA WITH MUSSEL BUTTER AND "NDUJA. CITRUS CRUMBLE FRESH MUSSELS 14€ (1-7-14)

POTATO GNOCCHI. PRAWNS. BURRATA CHEESE. PISTACHIO PESTO 15€ (1-2-3-7-8)

HOME MADE BIGOLI PASTA. LAKE FISH BOLOGNESE. CHERRY TOMATOES. THYME 14€ (1-3-7)

SPAGHETTONE WITH GARLIC. OIL AND CHILLI PEPPER WITH AMBERJACK TARTARE AND SEA CORAL 16€ (1-4)

HOME MADE BIGOLI PASTA. SMOKED TROUT CARBONARA AND PEPPER 14€ (1-3-7)

HOMEMADE SCIALATIELLI PASTA WITH SEAFOOD* 17€ (1-2-3-7-14)

meat HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS). PECORINO CHEESE 13€ (1-3-7)

POTATO GNOCCHI WITH "OLD STYLE" MEAT BOLOGNESE SAUCE. AU GRATIN WITH SMOKED SCAMORZA CHEESE 13€ (1-7)

risotto RISOTTO WITH SEAFOOD SAUTÉED WITH LUGANA WINE. CITRUS. CAPERS AND SEAWEED CORAL. SERVED WITH A GENEROUS SPRINKLING OF OUR RED TUNA BOTTARGA REFINED IN BEESWAX (1-7-4-14-2-9)
17€ - PER PERSON

*FROZEN PRODUCT

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.



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- WE DON'T MAKE SEPARATE CHECKS -

Our Meats

WILD PORK "TAGLIATA" WITH PORCINI MUSHROOMS. RASPBERRY SAUCE AND CHEESE AGED IN AMARONE WINE 22€ (5-7)

CLASSIC ITALIAN FIORENTINA
1.3 KG 1.4 KG 6 €/HG

BRAISED BEEF CHEEK COOKED AT LOW TEMPERATURE. SMOKED POTATO CREAM 19€ (7)

GREAT HOMEMADE BREADED VEAL CUTLET. WITH SCAMORZA AND TOMATO SAUCE SERVED WITH FRENCH FRIES* 20€ (1-3-5-7-8)



Our Fish Recipes

CARTOCCIO SAUTÉED MUSSELS FROM SAINT MICHEL DOP, BRITAIN, LUGANA WINE, RICH TOMATO SAUCE, TOASTED BREAD 15€ (1-12-14)

FRIED SEAFOOD*, BREADED VEGGIES, SEAWEEDS AND FRIED CODFISH 20€ (1-2-4-5)

ROASTED OCTOPUS*, OUR SMOKED POTATO CREAM, SMOKED BLACK PEPPER, OLIVE CHARCOAL, SWEET PAPRIKA 20€ (4-7)

MEDITERRANEAN YELLOWFIN TUNA TATAKI FIELD HERBS, WASABI MAYO 19€ (4-8)

AMBERJACK COOKED IN ERB SALT WITH FENNEL, OLIVE AND CITRUS SALAD 20€ (4)

BLUE CRAB SERVED WITH HOMEMADE BBQ SAUCE 18€ (6-14)

FISH & CHIPS*: WITH WASABI MAYO 16€ (1-4-7)

MEDITERRANEAN OCTOPUS WITH MEDALLION OF POLENTA 15€ (4)

side dishes



FRENCH FRIES* 5.50€ (1-5-8)

FRIARIELLI (TYPICAL ITALIAN GREENS) GARLIC. OIL AND HOT PEPPER 6€

ROSMARINE ROASTED "NOVELLE" POTATOES 6€

FENNEL. OLIVE AND CITRUS SALAD 7€

LIGHT CHILLI SAUTÉED CORN WITH MOUNTAIN CHEESE AND HERBS 6€ (7)

VEGGIE OF THE DAY 6€

FISH DELICATESSEN IT IS PREPARED WITH LONG REFINEMENTS IN SPECIAL REFRIGERATED ROOMS WITH CONSTANT OZONE SANITIZATION. THE RESULT IS CURED MEATS THAT RECALL THEIR MEAT COUNTERPARTS BUT AT THE SAME TIME ENHANCE THEIR TYPICAL CHARACTERISTICS OF THE FISH. THANKS TO THE FISH DELICATESSEN. WE ARE ABLE TO USE MORE THAN 80% OF THE CATCH. WE THEREFORE FISH LESS. USE MORE AND MAKE THE DISH MORE SUSTAINABLE.

MEAT DELICATESSEN IT IS PREPARED AND REFINED STARTING FROM THE HIGHEST QUALITY LOCAL MEAT. THE HERBS USED COME FROM OUR AROMATIC GARDEN.

BREAD OUR BAKER BAKES EVERY DAY. USING WHOLEMEAL FLOURS AND ANCIENT GRAINS TO GIVE US A UNIQUE TASTE AND AROMA.

FRESH PASTA MADE EVERY DAY WITH ORGANIC ANCIENT GRAIN FLOURS.

THE CIRCULAR KITCHEN IT IS PART OF OUR PHILOSOPHY TO AVOID FOOD WASTE.

OUR DESSERTS GREAT LEAVENED PRODUCTS AND FINE CHOCOLATE PRODUCTS ARE PREPARED BY OUR PASTRY CHEFS

KIDSEAT free

FRESH MACCHERONCINI PASTA WITH A TOMATO AND BASIL SAUCE 6€ (1-3-6)

GRILLED WURSTEL WITH FRENCH FRIES* 7.50€ (1-3-5-8)

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.