

Raffilù

ESTD. 2020



COME FOR THE FOOD,
STAY FOR THE WINE

RAFFILU.COM

RAFFILÙ COLLECTION, PESCHIERA DEL GARDA, VERONA

Our fish coldcuts 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 THE 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.

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

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

Circular kitchen IT IS PART OF OUR PHILOSOPHY TO AVOID WASTE.

Our desserts GREAT LEAVENED PRODUCTS AND FINE CHOCOLATE PRODUCTS ARE PREPARED BY OUR PASTRY CHEFS FOLLOWING THE SEASONS AND THE TIME OF YEAST AND CHOCOLATE.

Fancy Gin OUR GIN DISTILLED IN PARTNERSHIP WITH A FAMOUS HERBALIST USING OLIVE LEAVES FALLEN FROM THE HARVEST OF GARDA DOP OLIVES AT THE LA BERTOLETTA RESIDENCE IN PESCHIERA DEL GARDA AND LEMONS FROM THE NORTH OF LAKE GARDA.

LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE - 'SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES'

1. CEREALS CONTAINING GLUTEN, I.E. WHEAT, TYE, BARLEY, OAT, EMMER, KAMUT, THEIR DERIVATIVE STRAINS AND BY-PRODUCTS
2. CRUSTACEANS AND PRODUCTS BASED ON SELLFISH
3. EGGS AND BY-PRODUCTS
4. FISH AND PRODUCTS BASED ON FISH
5. PEANUTS AND PEANUT-BASED PRODUCTS
6. SOY AND SOY-BASED PRODUCTS
7. MILK AND DAIRY PRODUCTS (LACTOSE INCLUDED)
8. FRUITS IN SHELL, I.E. ALMONDS, HAZELNUTS, WALNUTS, CASHEW, PECAN, BRAZIL, PISTACHIOS, MACADEMIA NUTS OR QUEENSLAND NUTS AND THEIR BY-PRODUCTS
9. CELERY AND PRODUCTS BASED ON CELERY
10. MUSTARD AND MUSTARD-BASED PRODUCTS
11. SESAME SEEDS AND SESAME SEEDS-BASED PRODUCTS
12. SULPHUR DIOXE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG/KG
13. LUPINE AND LUPINE-BASED PRODUCTS
14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS

invoices & promotions **MUST BE REQUEST BEFORE
THE ISSUANCE OF
THE RECEIPT**

- WE DON'T MAKE SEPARATE CHECKS -

SERVICE 2,50€

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": IBERIAN LOIN WITH HERBS, "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - MOZZARELLA DI BUFALA CHEESE, HONEY & JUNIPER PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, 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, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS (1-4-8)
FOR TWO PEOPLE: 29€

SEAFOOD MORTADELLA TASTING: TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS, SERVED WITH: HONEY & JUNIPER PICKLES, SMOKED OLIVES AND BREAD CROUTONS 16€ (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)

SELECTION OF FRESH AND MATURE CHEESES, MUSTARDS AND HONEY 14€ (7)

SELECTION OF REFINED AND BLUE CHEESES, MUSTARDS AND HONEY 16€ (7)

meat

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BUFALA MOZZARELLA CHEESE AND CULACCIA (PROSCIUTTO) €12 (1-7-8)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE AND CRUNCHY PEPPER CRUMBLE 15 € (1-7)

MEAT BALLS WITH TOMATO SAUCE SERVED WITH HOMEMADE TOASTED BREAD 11 € (1-7-9-8)

fish

SOFT PAN-COOKED PIZZA WITH CEREALS AND LONG LEAVENING, SERVED WITH BURRATA AND LIME PRAWN TARTARE 16 € (1-7-2)

ALICI CANTABRICHE GOLD, ANCHOVIES, SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD 15€ (1-4-7) CANTABRIAN ANCHOVIES CAUGHT ON SPRING NIGHTS, THE QUALITY THAT HAS MADE CANTABRIA FAMOUS THROUGHOUT THE WORLD

TASTING OF CANTABRIAN ANCHOVIES 30€ A TASTING JOURNEY TO EXPLORE THE DIFFERENCES BETWEEN THE TWO CATCHES: GOLD AND GRAN RISERVA CANTABRIAN ANCHOVIES, SERVED WITH SMOKED OLIVES, SEMI-DRIED CHERRY TOMATOES, BURRATA, TOASTED BRIOCHE BREAD (1-4-7)

SEA & LAKE DUET: BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, PANE CARASAU BREAD WITH ROSMARINE 15€ (1-4)

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

CROAKER SASHIMI (RED CORBA DEL GARGANO), CETARA ANCHOVY SAUCE, HERB OIL AND CHICKEN BOTTARGA 16€ (3-4)

LAKE PIKE IN GREEN SAUCE ON RAW POLENTA, MINCED FOR US BY THE BARTOLINI MILL, CAPRINO €14 (4)

MUSSEL SAUTEE IN TOMATO SAUCE WITH HOMEMADE TOASTED BREAD 15€ (1-14)

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 GNOCCHI STUFFED WITH STRINGY CHEESES, PIENNOLO CHERRY TOMATOES, BURRATA AND OLIVE CHARCOAL 15€ (1-3-7)

fish

HOMEMADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 17€ (1-3-7-2)

CALAMARATA PASTA WITH OCTOPUS BOLOGNESE, 'NDUJA, OLIVES & CHERRY TOMATOES 16€ (1-4)

PACCHERI WITH CUTTLFISH INK, MONKFISH AND CHERRY TOMATOES 15€ (1-4)

HOME MADE BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 16€ (1-3-7)

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

HOMEMADE TAGLIATELLE WITH RED MULLET BOLOGNESE 17€ (1-3-4)

SPAGHETTONE, MUSSELS AND LOBSTER BISQUE 17€ (1-2-14)

meat

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

HOMEMADE TAGLIATELLE WITH 'OLD STYLE' MEAT BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE WITH WHITE VEAL RAGU, PIOPPINI MUSHROOMS AND SALTED RICOTTA 15€ (1-3-7)



Our pasta

HOMEMADE EVERY DAY WITH ORGANIC FLOURS OF ANCIENT GRAINS FROM THE MILL OF BERTOLINI, CAPRINO VERONESE



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.

* FROZEN PRODUCT

Our Meats

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

FIorentINA, SCOTTONA ITALIANA
1.3 KG . 1.4 KG 6 €/HG

RIBEYE STEAK 'SCOTTONA' 22€

SOFT BRAISED BEEF CHEEK, ON SMOKED POTATO CREAM 18€ (7)

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

GRILLED GALLETTO (600GR)
16€



Side Dishes

FRENCH FRIES' 5.50€ (1-5-8)

ROSMARINE ROASTED 'NOVELLE' POTATOES 6€

FENNEL, OLIVE AND CITRUS SALAD 7€

SAUTEED WILD HERBS 6€ (7)

ROASTED PUMPKIN WITH ROSEMARY 4€

VEGGIE OF THE DAY 6€

TRIO OF VEGETABLES OF THE DAY 12€

Our fish recipes

SEA BREAM BAKED IN FOIL WITH LEMON ZEST,
SICILIAN CHERRY TOMATOES AND TAGGIASCA OLIVES' 15€ (4)

FRIED SEAFOOD*, BREADED VEGGIES & SEaweEDS
20€ (1-2-4-5)

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

YELLOWFIN TUNA TATAKI
FIELD HERBS, WASABI MAYO 21€ (3-4-8)

BAKED CROAKER FISH (CORBA ROSSA DEL GARGANO)
WITH FENNEL, OLIVE AND CITRUS SALAD 20€ (4)

PANKO FRIED PRAWNS AND HAZELNUT SOUP 18€ (1-2-3-5-8)
4 PIECES

FISH & CHIPS*:
WITH WASABI MAYO 16€ (1-4-5-7)