



STARTERS

- Vinny's Focaccia | 21 ₪

Brick oven baked Italian bread with olive oil, rosemary & coarse salt served with tomato salsa & a touch of creamed eggplant

- Mozzarella & Garlic Focaccia | 27 ₪

Italian focaccia with herb mixture, olive oil, garlic, mozzarella & parmesan cheeses, served with tomato salsa & a touch of creamed eggplant

- Crispy Cauliflower | 34 ₪

Crispy cauliflower, Caesar dressing, parsley, lemon wedge & parmesan

- Beet Carpaccio | 37 ₪

Sliced beet, feta cheese, pear & mint salad, olive oil, reduced balsamic vinegar & roasted pistachios

- Soufflé | 39 ₪

Fried tomato risotto balls filled with mozzarella, served with spicy tomato salsa, spicy salsa & garlic aioli

- Beef Carpaccio | 39 ₪

Beef carpaccio in olive oil, reduced balsamic vinegar, with arugula & parmesan

- Fritto Misto | 44 ₪

Tempura fried shrimps, calamari & seafood, served with spicy tomato salsa, spicy salsa & lemon-ricotta cream

- Chicken Liver Pâté | 42 ₪

Chicken liver pate with amarena cherry vinaigrette, pistacchio crumble & mizuna, served with toasted brioche

- Soup of the day | 35 ₪

Ask the waiter

SALADS

- Chicken Salad | 57 ₪

Lettuce hearts, cucumber, assorted cherry tomatoes, broccoli, red onion, baked potato, seasoned chicken breast, tomato salsa, piquant kalamata olives, with olive oil & lemon dressing

- Caesar & Artichoke Salad | 56 ₪

Lettuce hearts, fried artichoke, croutons, Caesar dressing & parmesan.

Additional fried calamari 20 ₪

Additional chicken 15 ₪

- Roasted Cauliflower & Lentil Salad | 54 ₪

Roasted cauliflower, black lentils, arugula leaves, red onion, sun-dried tomatoes. feta cheese, pine-nuts & lemon zest with garlic confit dressing

- Panzanella Salad | 57 ₪

Assorted cherry tomatoes, tomatoes, kalamata olives, cucumber, radish, red onion, celery, croutons, feta cheese, parsley, basil leaves & oregano with olive oil & lemon dressing

- Caprese Salad | 57 ₪

Assorted cherry tomatoes, tomatoes, kalamata olives, basil leaves, spring onion, celery, red onion, sun-dried tomatoes, rustic artichoke, fresh chili, oregano, fresh mozzarella cheese & reduced balsamic vinegar with olive oil & lemon juice

PIZZA

- Margarita | 52 ₪

Tomato sauce & mozzarella cheese

- Melanzana | 58 ₪

Tomato sauce, mozzarella, garlic confit, roasted eggplant, red onion, grilled cherry tomatoes, feta cheese & basil

- Funghi | 57 ₪

Tomato sauce, mozzarella, mixed mushrooms spinach & parmesan

- Primavera | 62 ₪

Assorted cheese sauce, roasted cherry tomatoes, garlic confit, kalamata olives, oregano leaves, fresh mozzarella, parmesan and balsamic reduction

- Calabria | 64 ₪

Tomato sauce, mozzarella, pepperoni & mushrooms

- Carciofi | 61 ₪

Tomato sauce, mozzarella cheese, rustic artichoke, red onion, kalamata olives, feta cheese & arugula leaves

- Mushrooms Bianca | 62 ₪

Assorted cheese sauce, truffle purée, mixed mushrooms, mozzarella, leek & parmesan

- Quattro Formaggi | 59 ₪

Creamed spinach, mozzarella, ricotta, feta cheeses, grilled cherry tomatoes & parmesan

COCKTAILS

Aperol Spritz | 32 ₪

Aperol, sparkling white wine, soda & orange

Cloudy Sangria | 32 ₪

Rosé, aperol, pear cubes, peach syrup, squeezed lemon & oranges

Sea & Sun | 32 ₪

Vermouth bianco, campari, watermelon syrup, squeezed lemon & tonic

KIDS

All children's portions are served with a glass of apple, orange or grape juice or lemonade.

- Pizza Margarita | 49 ₪

- Pasta Penne / Linguine | 49 ₪

With cream sauce / creamed mushroom sauce / tomato sauce / rosé sauce

- Schnitzel & Chips | 49 ₪

PASTA

Homemade Top-Grade Pasta

- Frutti di Mare | 69 ₪

Classic linguine, shrimps, calamari, moules, garlic, chili & herbs in rosé sauce

- Pasta Nesca | 64 ₪

Classic linguine, Napolitana sauce, garlic, red onion, ground chili, fresh chili, kalamata olives, basil, oregano, parsley & ricotta fresca

- Carbonara | 69 ₪

Classic linguine, cream, smoked goose breast, assorted mushrooms, garlic, ground black pepper, egg yolk & parmesan

- Penne Arancia | 64 ₪

Penne, cream, roasted sweet potato, chestnuts, oregano, garlic, slivered almonds & parmesan

- Salmon Crema | 69 ₪

Green linguine, creamed spinach, cream, leek, garlic, assorted mushrooms, spinach, sun-dried tomatoes, pan gritata grated bread & salmon filet

- Vino Bianca | 64 ₪

Classic linguine, leek, red onion, garlic confit, cream, white wine, basil & parmesan.

Additional shrimps 15 ₪

Additional goose breast 12 ₪

- Bolognese | 64 ₪

Penne, beef ragout, Napolitana sauce, onion, garlic, celery, parsley, carrot & red wine

- Pesto Gnocchi | 61 ₪

Homemade gnocchi, cream, pesto, broccoli, sun-dried tomatoes, asparagus & garlic

- Spinaci Aglio e Olio | 54 ₪

Green linguine, vegetable broth, garlic confit, broccoli, spinach, sun-dried tomatoes, herbs, pan gritata grated bread, pine-nuts, lemon zest & chili

Additional shrimps 15 ₪

Additional chicken breast 15 ₪

- Manzo Tritato 69 ₪

Pappardelle, slow-cooked beef, leek, mushrooms, garlic, parsley, fresh chili & olive oil in tomato & beef stock sauce

- Liver & Mushroom Pappardelle | 69 ₪

Pappardelle, roasted mushrooms, fresh chili, spring onion, garlic, spinach & chicken livers in beef-butter stock & tomato sauce

- Lasagna Ragout | 67 ₪

Pasta sheets, beef ragout, tomato sauce, béchamel sauce, mozzarella cheese & parmesan

- Vegetarian Lasagna | 64 ₪

Pasta sheets, mushroom duxelles, tomato sauce, roasted eggplant & pesto, taboon-baked with rosé sauce, mozzarella cheese & parmesan

- Vegan Ragout | 64 ₪

Penne, Napolitana sauce, root vegetables, onion, vegan bolognese, garlic & parsley

RAVIOLI

- Cheese Ravioli | 64 ₪

Tomato sauce / cream sauce / creamed mushroom sauce / rosé sauce

- Sweet Potato Ravioli | 64 ₪

Tomato sauce / cream sauce / creamed mushroom sauce / rosé sauce

- Veal & Chestnuts Ravioli | 67 ₪

Veal & spinach ravioli in chestnut thyme cream sauce

- Artichoke Ravioli | 64 ₪

Artichoke & ricotta filled ravioli with lemon butter, peas, zucchini, broccoli, ground chili, spinach & feta cheese



WINE

White Wine

**Gewurztraminer, Chateau St. Michelle,
Central Valley, USA | Semi-Dry**
Refreshing spicy with tropical sweetness
32 | 109 ₪

**Sauvignon Blanc, Mud House,
Marlborough, New Zealand | Dry**
Extraordinary tropical aroma, balanced acidity
and a lot of charisma
38 | 128 ₪

**Chardonnay, Gamla, Golan Heights,
Israel | Dry**
Medium body, delicate acidity and lemony aromas
34 | 109 ₪

Black Tea, Pappenheim, Alsace, France | Dry
Wild character, honey aroma, and medium body
38 | 128 ₪

Rosé Wine

Porta 6 Rosé, Vidigal, Lisbon, Portugal | Dry
Trendy, fruity, balanced and refreshing.
Everything we love in a Rosé
38 | 135 ₪

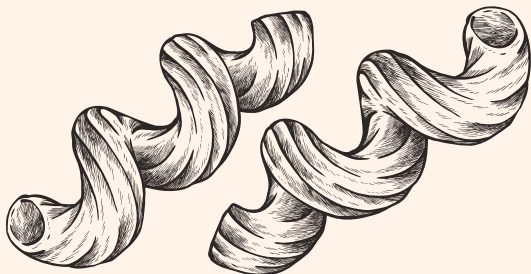
Red Wine

Porta 6 Red, Vidigal, Lisbon, Portugal | Dry
Medium body, young in character and red
fruit aroma which is fun!
38 | 135 ₪

Zinfandel, Wanted, Puglia, Italy | Dry
Full body, rich aromas and soft texture.
Italian with American roots
36 | 118 ₪

**Malbec 'Tilia', Catena Zapata, Mendoza,
Argentina | Dry**
Medium body, cherry aroma and a harmonious
finish. With all the character of South America
32 | 109 ₪

**Cabernet Merlot, Gamla, Golan Heights,
Israel | Dry**
Elegant, full body, rich and long finish
38 | 132 NIS



BEER

Bottles

Sol 24
Shapira Wheat 28
GoldStar UF 24

Draft

Moretti 400 ml 29
Heineken 1/3 | 1/2..... 29 | 34
Special / Beer Of The Day

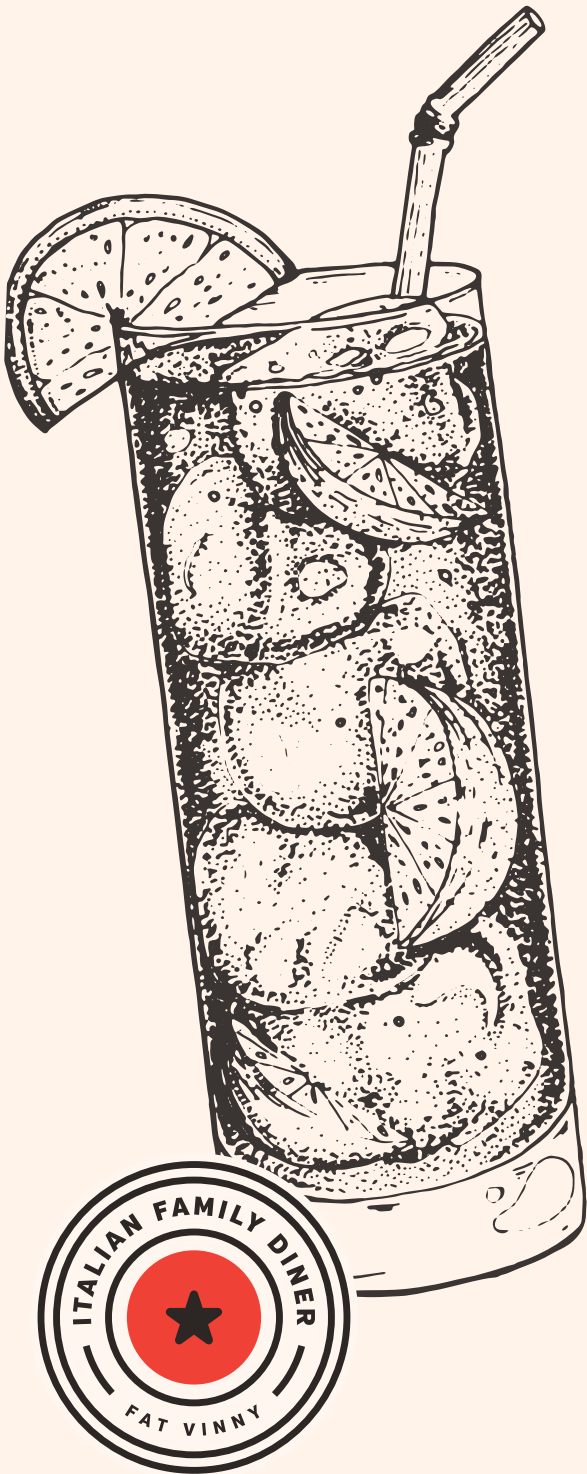
DRINKS

- Soft Drinks | 13 ₪

Pepsi, Pepsi Max, Seven Up, Diet Seven Up,
Miranda, Root Beer, Nestea, Mineral Water,
Grape Juice, Apple Juice, Orange Juice,
Lemonade, Grapefruit Juice

- San Pellegrino | 13 ₪ | 19 ₪

- Acqua Panna 750ml | 19 ₪



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ALCOHOL

Vodka

Stoli Premium..... 17 | 33
Stoli Elite..... 25 | 49
Beluga..... 22 | 43
Belvedere..... 24 | 47
Cîroc..... 27 | 53

Gin

Beefeater 18 | 35
Hendricks 24 | 47
Monkey 29 | 57
Levantine M&H 24 | 47
Tanqueray 22 | 43
Tanqueray 10 24 | 47
Citadelle 23 | 45

Rum

Plantation 3 Stars 21 | 41
Plantation Pineapple 25 | 49
Sailor Jerry Spiced..... 18 | 35
Zecapa 23 32 | 63

Whisky

Glenlivet 12 24 | 47
Glenfiddich 12 24 | 47
Glenfiddich 15 32 | 63
Glenfiddich 18..... 38 | 75
JW Black Label..... 23 | 45
Chivas Regal 12 23 | 45
Jim Beam 18 | 35
Jameson 18 | 35
Tullamore Dew 18 | 35

Tequila

Milagro Silver 18 | 35
Don Julio Blanco 26 | 51
Don Julio Reposado 30 | 59
Milagro Reposado 19 | 37
Don Julio Anejo 35 | 69

Aperitif

Cocchi Americano 14 | 27
Campari 18 | 35
Aperol 17 | 33
Antica Formula 21 | 41

Digestif

Limoncello Villa Massa 18 | 35
Jägermeister 19 | 38
Fernet Branca 17 | 33

Cognac

Hennessy VS 26 | 51
Remi Martin VSOP 32 | 63

Anise

Askalon Arak 14 | 27
Ouzo Metaxa 15 | 29
Pernod 22 | 43
Arak Noah 12 17 | 33

Liqueur

Green Chartreuse 26 | 51
Cointreau 21 | 41
Malibu 17 | 33
Kahlua 17 | 33



DESSERTS

- Gianduja Soufflé | 45 ₪

Warm chocolate cake with nougat praline, hazelnut crunch, vanilla ice cream and fragmented raspberry tuille

- Lemon Tart | 45 ₪

Amarena cherry coulis, pistachio ice cream

- Chestnut Crack Pie | 45 ₪

Vanilla ice cream

- Tiramisu | 45 ₪

Layered mascarpone cream, almond cookies, coffee & cocoa

- Bread Pudding | 45 ₪

Brioche, anglaise sauce, chocolate coins, vanilla ice cream

- Vegan Chocolate Mousse | 45 ₪

Chocolate & hazelnut dessert

- Vinny's Ice Cream

Vanilla Italian ice cream with toppings | 25 ₪

Pistachio Italian ice cream with roasted crushed pistachios | 32 ₪

HOT DRINKS

- Affogato | 22 ₪

Ice cream, espresso shot, chocolate-nut sauce

- Espresso Short / Long | 12 ₪

- Cappuccino Small / Large | 12 ₪

- Macchiato Short / Long | 13 ₪ | 15 ₪

- Americano | 12 ₪

- Mint Tea | 12 ₪

- Cold Coffee | 16 ₪
