

## dolci

Sour cherry tart <sup>(1-3)</sup> € 8

Caprese limon cake <sup>(1-3-8)</sup> € 8

Homemade Tiramisù <sup>(1-3-6)</sup> € 8

Pistachio mousse <sup>(1-5-8)</sup> € 8

Coconut and chocolate mousse <sup>(1-5-6)</sup> € 8

Chocolate lava cake <sup>(1-3)</sup> € 8  
WITH A WARM HEART

Grandma's cake <sup>(1-3-5-8)</sup> € 8  
WITH CUSTARD AND PINE NUTS

Kunafa or Baklava <sup>(1-3-5-8)</sup> € 8

Sorbet € 5

Sorbet with Vodka € 7

Chilled peaches in wine € 8

Seasonal fruit € 8

Cover charge € 2

BA'GHETTO  
ROME / MILAN / FLORENCE / VENICE  
baghetto.com

BA'GHETTO  
milan

THIS RESTAURANT DOESN'T SERVE MILK OR DAIRIES.

Please be advised that the food we serve may contain one or more allergens, either as ingredients or as traces resulting from the manufacturing process. Ask our staff for further information.  
(1) CEREALS AND DERIVATIVES; (2) SHELLFISH; (3) EGGS; (4) FISH; (5) PEANUTS; (6) SOY; (7) MILK; (8) NUTS;  
(9) CELERY; (10) MUSTARD; (11) SESAME; (12) ANHYDRIDE SULFUR AND SULFITES; (13) LUPINS; (14) CLAMS.

"You Shall Not Cook A Lamb in its Mother's Milk."  
"לֹא תִבְשֹׁל גְּדִי בְחֶלֶב אִמּוֹ."  
TORAH (ESODO 23:19)

## beverages

Sparkling/still microfiltered water € 3

Mineral water € 4

Coke/Fanta/Sprite € 4

Italian or international beer (33 CL) € 7

Maccabee beer (33 CL) € 8

BaGhetto beer (33 CL) € 8

Limonana € 5  
FROZEN MINT LEMONADE

## bitters

Kosher Bitter € 5

Arak (ANISETTE) € 5

Limoncello € 5

Grappa (CLEAR SPIRIT DISTILLED FROM GRAPES) € 9

Chivas whisky € 8

Red Label whisky € 10/€ 14

Japanese whiskies € 12/14

## cafeteria

Espresso coffee € 2

Cappuccino <sup>(5)</sup> € 4  
WITH SOY MILK

Orange juice € 6

Tea with fresh mint and peanuts <sup>(8)</sup> € 3

## appetizers

Crispy puff pastry burik with egg filling,  
served with mixed mushrooms and truffle (1-3) **€13**

Concia, fried and marinated zucchini **€7**

Crunchy artichoke Jewish style **€8**

Roll kebab with spiced minced and Tahini (11) **€12**

Hummus BaGhetto with white ragù,  
stewed onion and breaded aubergines (1-3) **€13**

Chickpea Hummus dip (1) **€7**

Falafel (1-11) **€8**

BaGhetto fried basket (1-4-11) **€15**  
WITH CRISPY BULGUR KIBBEH STUFFED WITH SPICY BEEF  
AND JALAPEÑOS STUFFED WITH MEAT AND POTATOES  
ALL SERVED WITH SWEET AND SOUR SAUCE AND TAHINI

Fried cod\* with chive mayonnaise (1-3-4) **€8**

Mixed Southern  
with Tabule salad and Moroccan style carrots (1-11) **€14**  
HUMMUS, TAHINI AND BABA GANOUSH

Sesame Tahini dip (11) **€7**

Tuna and aubergine meatballs  
with garlic and cucumber flavored mayonnaise (3-4) **€9**

Beef carpaccio with rocket, cherry tomatoes and olives **€16**

Creamed cod\* Venetian style and grilled polenta (1-4) **€12**

Sardines in saor with onions (1-4-12) **€10**

Fried anchovies\* in foil (1-4) **€10**

Salmon tartare and avocado with black sesame (1-4-11) **€16**  
NOT CUT WITH A KNIFE

## first courses

Bucatini Amatriciana style Kosher (1) **€15**  
WITH TOMATO SAUCE AND DRIED MEAT

Spaghetti Carbonara style Kosher (1-3) **€15**  
WITH EGG CREAM, DRIED MEAT AND PEPPER

Homemade tonnarelli with artichoke and flaked mullet roe (1-3-4) **€18**

Asparagus risotto with olive powder (1) **€18**

Paccheri with beef rib tomato sauce (1) **€20**

Homemade pappardelle with mushrooms,  
dried meat and cherry tomatoes (1-3) **€18**

Linguine with sea bass flavored with lime and mint (1-3) **€16**

Homemade ravioli filled with red mullet  
and cocktail pink sauce (1-3-4) **€20**

## COUSCOUS

Berber couscous (1-9) **€18**  
WITH BEEF STEW AND VEGETABLES, SPICED WITH CURRY

Hraimi cou cous (1-4) **€18**  
WITH GROUPE COOKED IN SPICY SAUCE

Veggie couscous (1-9) **€16**  
SPICED WITH CURRY

Chicken couscous (1-8) **€18**  
WITH RAISINS, PINE NUTS AND CURRY

## main courses

Baked lamb and potatoes **€32**

Cod\* Jewish style (4-8) **€23**  
WITH TOMATO SAUCE, RAISINS AND PINE NUTS

Chicken strips with artichokes **€24**

Oven roasted veal breast and potatoes **€32**

Chicken schnitzel and French fries\* **€24**

Baked salmon steak with steamed spinach  
and balsamic vinegar glaze (4) **€26**

Baked sea bass fillet with sautéed vegetables (4) **€24**

Fried beef meatballs  
and served with parsley potato salad (1) **€22**

Beef spicy goulash with potatoes and peas **€24**

Breaded beef cutlet with sautéed chicory (1-3) **€26**

## sandwiches

Beef burger  
with caramelized onion and BBQ sauce,  
served with French fries\* **€24**

Tasting of 4 flavour pitas **€26**  
- PULLED CHICKEN, AVOCADO CREAM AND EGG (1-3)  
- HUMMUS DIP/STEWED ONION AND FALAFEL (1-11)  
- KEBAB, TAHINI DIP, HARISSA DIP AND TABULE (1-11)  
- BREADED BEEF, SMOKED AUBERGINE SAUCE AND FRIED AUBERGINES (1)  
served with French fries\*

## grilled

Grilled lamb chops **€28**

Shish kebab\* con salsa Tahina e Tabulé **€24**  
SPIEDINO DI MANZO MACINATO E SPEZIATO

Grilled chicken parguit skewer and French fries\* **€24**

Florentine steak **€13/hg**  
MIN 1.2 KG

Sliced beef and sautéed artichokes **€12/hg**  
MIN 300 GR

Sliced beef with radicchio and balsamic vinegar **€12/hg**  
MIN 300 GR

Sliced beef with truffle and mixed mushrooms **€12/hg**  
MIN 300 GR

Beef entrêcote with mashed potatoes **€12/hg**  
MIN 300 GR

Mix of grilled meat for 2 persons  
served with baked potatoes and vegetables,  
tris of dips and EVO oil bruschetta (1-11) **€90**

## side dishes

Sautéed spinach **€7**

Boiled or sautéed chicory **€7**

Chicory with mullet roe scales (4) **€9**

French fries\* **€7**

Baked potatoes **€7**

Tabule salad **€7**  
WITH SEMOLINA, TOMATO, ONION, CUCUMBER AND PARSLEY

Israeli salad **€8**  
WITH MIXED SALAD, TOMATO AND CUCUMBER

Boiled Basmati rice **€7**