

# BA'GHETTO

*florence*

"you shall not cook a lamb  
in its mother's milk."

**"לא תבשל גדי בחלב אימו."**

TORAH (ESODO 23:19)

# *our tasting menus*

## *old ghetto*

Jewish style artichoke  
and fried zucchini

Bucatini Kosher Amatriciana <sup>(1)</sup>

Oven roasted veal breast  
and baked potatoes

Sour cherry tart <sup>(1-3-7)</sup>

**€55**

## *sinai*

Mixed Southern with falafel  
and mixed dips <sup>(1-3-11)</sup>

Couscous of your choice <sup>(1-3)</sup>

Kebab with Tahini dip,  
Tabule salad and pita

Baklawa <sup>(1-3-5-8)</sup>

**€55**

## *appetizers*

Jewish style artichoke \_\_\_ €7

Roman style artichoke \_\_\_ €7

Concia, fried and marinated zucchini \_\_\_ €8

Sweet and sour Caponata salad  
with raisins, pine nuts and crunchy sliced meat (8-9) \_\_\_ €8

Beef carpaccio with citrus artichoke crudité \_\_\_ €18

Falafel (1-11) \_\_\_ €8

Hummus dip \_\_\_ €7

Mixed Southern with dips trio, falafel and Tabule (1-3-11) \_\_\_ €16  
HUMMUS, TAHINI AND BABA GANOUSH

Artichoke soufflé with truffle fondue and crispy leek (6) \_\_\_ €12

Fried cod\* with herb mayonnaise (1-3-4) \_\_\_ €7

Mixed veggie fried with sweet and sour sauce (1-11) \_\_\_ €12

Platter of Kosher cold cuts \_\_\_ €18

Thaini dip (11) \_\_\_ €7

## *COUS COUS*

Berber couscous (1-9) \_\_\_ €18  
WITH BEEF STEW AND VEGETABLE, SPICED WITH CURRY

Hraimi couscous (1-4) \_\_\_ €18  
WITH GROUPER FISH COOKED IN SPICY SAUCE

Veggie couscous spiced with Curry (1-9) \_\_\_ €16

## *first courses*

Bucatini Amatriciana style  
with smoked goose meat <sup>(1)</sup>\_\_ €15

Spaghetti Carbonara style  
with smoked goose meat <sup>(1-3)</sup>\_\_ €15

Gnocchi with tomato and basil sauce <sup>(1)</sup>\_\_ €14

Homemade ravioli filled with potatoes and truffle  
with cherry tomato and basil sauce <sup>(1-3)</sup>\_\_ €17

Tonnarelli with artichoke and mullet roe <sup>(1-3-4)</sup>\_\_ €16

Fettuccini Norcina style with mushrooms,  
beef sausage and truffle <sup>(1-3)</sup>\_\_ €16

Risotto with pumpkin cream and crunchy dried meat <sup>(1)</sup>\_\_ €16

Fettuccini with beef ragu <sup>(1-3-9)</sup>\_\_ €15

## *main courses*

Baked lamb and potatoes\_\_ €29

Oven roasted veal breast and potatoes\_\_ €26

Beef shawarma with pita,  
Thaini dip and French fries\* <sup>(1-11)</sup>\_\_ €20

Cod\* Jewish style <sup>(4-8)</sup>\_\_ €20  
WITH POTATOES, TOMATO SAUCE, RAISINS AND PINE NUTS

Sea bass fillet in potato crust  
with baked vegetables\_\_ €22

Veal sweetbreads with artichokes\_\_ €22

Braised veal Roman style with peas and carrots <sup>(1)</sup>\_\_ €22

Grandma Esther's meatballs with tomato sauce\_\_ €18

Chicken schnitzel and French fries\* <sup>(1-3)</sup>\_\_ €18

## *grilled*

Grilled lamb chops  
with salad and baked potatoes \_\_ €28

Sliced beef steak with artichokes \_\_ €30

Sliced beef steak with rocket and cherry tomatoes \_\_ €30

Beef entrecôte fillet \_\_ €28

Kebab with Tahini dip, Tabule salad and pita (1-11) \_\_ €24  
SKEWERS WITH SMALL PIECES OF MEAT

Parguit skewer with salad and French fries\* \_\_ €20

Mix of grilled meat for 2 persons  
served with baked potatoes and vegetables,  
tris of dips and EVO oil bruschetta (1-11) \_\_ €80

Beef burger (3 HG) with lettuce and tomato salad,  
served with French fries\* \_\_ €20

## *side dishes*

Baked potatoes \_\_ €7

Sautéed chicory \_\_ €7

Sautéed chicory with mullet roe scales (4) \_\_ €9

Spinach with raisins and pine nuts \_\_ €8

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

Puntarelle (CHICORY TOPS) with anchovy sauce \_\_ €9

Sautéed broccoli \_\_ €7

French fries\* \_\_ €6

Cover charge \_\_ €2

## *desserts*

Daily choice  
of our desserts <sup>(1-3-5-6-8-9)</sup>\_\_€7

## *beverages*

Sparkling/still microfiltered water\_\_€3

Mineral water\_\_€3,50

Coke/Fanta/Sprite\_\_€3,50

Italian or international beer (33 CL)\_\_€5

Maccabee beer (33 CL)\_\_€6

BaGhetto beer (33 CL)\_\_€8

Limonana\_\_€5  
FROZEN MINT LEMONADE

## *bitters*

Kosher Bitter\_\_€5

Arak (ANISETTE)\_\_€7

Limoncello\_\_€7

Grappa (CLEAR SPIRIT DISTILLED FROM GRAPES)\_\_€7

J&B whisky\_\_€7

## *cafetteria*

Espresso coffee\_\_€2

Cappuccino <sup>(5)</sup>\_\_€3  
WITH SOY MILK

Tea with fresh mint and peanuts <sup>(8)</sup>\_\_€2

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

# BAGHETTO

ROME/FLORENCE/MILAN/VENICE

[baghetto.com](http://baghetto.com)

THIS RESTAURANT DOESN'T SERVE MILK OR DAIRIES.