
PANINIS — LUNCH ONLY / 2PM — 5PM

CAPRESE ₪6,000

Homemade sourdough bread, homemade fior di latte (mozzarella), fresh tomatoes, basil, EVOO + cabernet sauvignon reduction

PROSCIUTTO COTTO ₪7,000

Fresh homemade bread, prosciutto cotto, homemade fior di latte (mozzarella), arugula, tomatoes + pesto genovese

PROSCIUTTO CRUDO ₪7,500

Fresh homemade bread, Prosciutto Crudo di Parma DOP aged for 17 months, homemade fior di latte (mozzarella), arugula, fresh tomatoes + EVOO



PANUOZZO (NEAPOLITAN SANDWICH)

CALABRIA ₪10,000

Spianata Calabria, homemade fior di latte (mozzarella), tomato confit, arugula, homemade stracchino + honey infused with Carolina Reaper chillies + EVOO

CRUDO CLÁSICO ₪10,000

Prosciutto di Parma aged for 17 months, homemade fior di latte (mozzarella), arugula, homemade stracchino + cabernet sauvignon reduction

CAPRESE ₪7,500

Homemade fior di latte (mozzarella), tomato confit, fresh basil, pesto genovese, sea salt + EVOO

COTTO DELICATO ₪9,000

Prosciutto cotto, homemade fior di latte (mozzarella), arugula, homemade stracchino, black pepper + EVOO

SERGIO'S LASAGNA ₪10,000

Layers of homemade pasta filled with homemade fior di latte (mozzarella), angus beef ragu, homemade Italian chorizo, slow-cooked for 8 hours topped with Parmigiano Reggiano DOP aged for 24 months and finished in our wood fire oven.

ANTIPASTO – OUR STARTER OPTIONS

HOMEMADE FOCACCIA + PROSCIUTTO CRUDO ₪ 10,000

Prosciutto Crudo di Parma DOP aged for 17 months, fresh rosemary, garlic + pesto genovese by Rebel.

CARPACCIO DI CARNE ₪ 13,000

Red Angus beef aged for 30 days, onions, capers, fresh arugula, golden berries, Parmigiano Reggiano DOP aged for 24 months + EVOO + fresh lemon juice

INSALATA CAPRESE ₪ 9,000

Homemade fior di latte (mozzarella), fresh tomatoes, basil, pesto genovese, balsamic caviar + EVOO

MARINATED OLIVES & MUSHROOMS ₪ 4,500

PIZZA LOVERS / REBELLIOUS CHOICES

REBEL (NON MODIFIABLE) ₪ 14,000

Homemade pesto genovese, homemade goat cheese, basil, red onions in a cabernet sauvignon reduction, tomato confit + homemade goat cheese stracchino

CIBO (NON MODIFIABLE) ₪ 22,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), homemade burrata stuffed with black truffle cream, Prosciutto Crudo di Parma DOP aged for 17 months, tomato confit, arugula + truffle oil

DI CHIEPPA (NON MODIFIABLE) ₪ 15,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), homemade burrata, tomato confit, basil + pesto genovese + EVOO

QUATTRO FORMAGGI - BIANCA (NON MODIFIABLE) ₪ 12,000

4 homemade cheeses, honey infused with Carolina Reaper + EVOO

CINQUE TERRE ₪ 20,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), Prosciutto Crudo di Parma DOP aged 17 months, spicy spianata calabra, coppa stagionata, fresh basil, peperoncini + EVOO

SOME MORE REBEL PIZZAS TO ENJOY

MARGHERITA €7,500

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), fresh basil + pesto genovese + EVOO

AMERICANA €9,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), pepperoni + EVOO

DIAVOLA €12,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), spicy Spianata Calabrese + EVOO infused with Carolina Reaper

CAPRICCIOSA €12,000

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), prosciutto cotto, grilled artichokes, mushrooms + EVOO

SAN MATTEO €13,500

Pomodoro San Marzano DOP, homemade fior di latte (mozzarella), Prosciutto Crudo di Parma DOP aged for 17 months, arugula, Parmigiano Reggiano DOP aged for 24 months + EVOO

MARINARA €6,500

Pomodoro San Marzano DOP, candied garlic, wild oregano, black olives, fresh pepper + EVOO

EXTRAS / ADD - ONS

Burrata Regular €5,000

Anchovies €4,000

Pepperoni €1,500

Spicy Honey €1,500

Pomodoro San Marzano €3,000

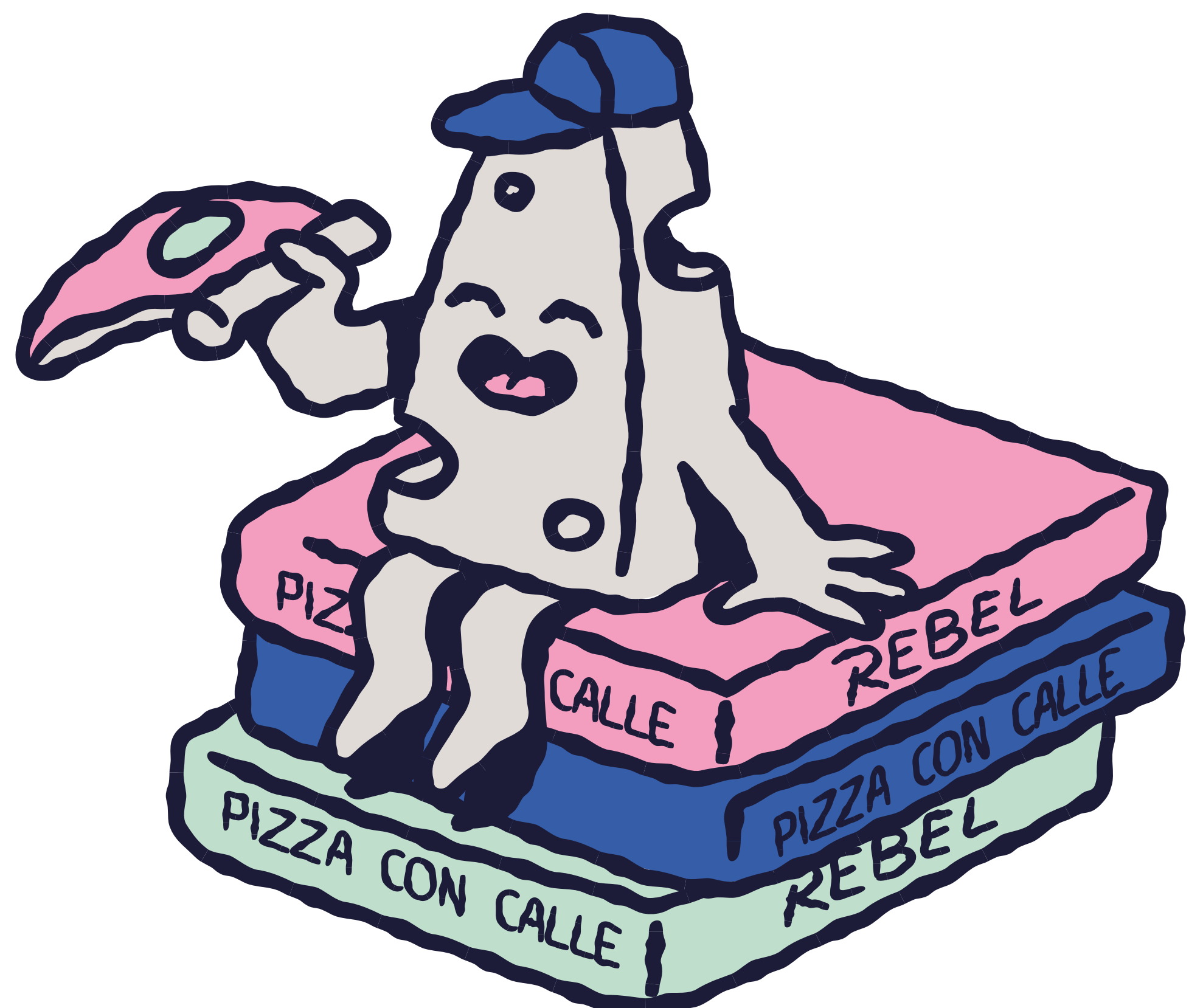
Parmigiano Reggiano €1,500

Mushrooms €2,000

Peperoncinis €1,500

Artichokes €2,000

Onions €1,000



All our prices include IVA(tax). We are a service free establishment, so we do not apply the additional 10% service fee.