

Menu

Zuppa (Soup)

'Aljotta'

Traditional Maltese fish soup 'Aljotta'

€6.00

Insalate (Salads)

Scamorza affumicata

*Breaded smoked scamorza cheese with plum tomatoes
Rucola leaves, radicchio, raspberry vinegar and grissini*

€ 8.50

Pollo gorgonzola

*Chicken strips and gorgonzola cheese
Tomatoes, fresh leaf salad and olive oil*

€9.50

Primi (Starters)

Pepata di cozze

*Sautéed Black mussels fresh pepper, garlic
Tomato, white wine, lemon and fish broth*

€9.50

Polpetti di neonati

*Fish cakes with capers, olives, tomatoes
Green leaf and lemon dressing*

€9.50

Calamari fritti

*Crispy fried calamari, lemon pepper
Pickled radish and herbs*

€9.50

Bruschetta

*Toasted bread topped with fresh tomato, black olive, garlic, basil
Mozzarella and olive oil*

€2.50

Pasticcio di funghi e formaggio

Mushroom and peppered goat cheese quiche

€8.50

Confit di Anatra

Duck confit and leek spring rolls, cucumber and Greek yoghurt

€9.00

Prosciutto e miele (to share)

*Trio of selected cured meats, parmesan shavings
Caramelised figs, local honey and grain mustard vinaigrette*

€11.50

*All the Above Items May Contain Traces Of Nuts
For Special Dietary Requirements Please Ask Host On Duty*

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Pasta e Risotto

Spaghetti polpo <i>Octopus, tomatoes, olives and herbs</i>	€9.50
Spaghetti marinara <i>Sardines, mussels, clams, Cray fish, baby squid, tomatoes and sage</i>	€10.50
Tagliatelle vongole e peperoncino <i>Vongole, garlic, white wine, tomatoes, fresh chillies and herbs</i>	€10.50
Garganelle pollo e gorgonzola <i>With chicken, balsamic, mushrooms, cream, tomatoes and basil</i>	€9.50
Fiocchi con coniglio <i>Rabbit stuffed money bags with mushrooms, spring onions Tomatoes, sage and cream</i>	€9.00
<u>Risotto Carnaroli</u>	
Risotto mari e monti <i>With prawns, porcini, tomato fondue, parmesan and mascarpone cheese</i>	€10.50
Risotto con patata dolce e speck <i>Sweet potato, speck, garlic, parmesan and sherry vinegar</i>	€9.50
<u>Home -made pasta</u>	
*Maltagliate al ragu di Cingiale  <i>With wild boar ragu and porcini</i>	€9.50
*Cappellini con pollo e carciofi  <i>Chicken and globe artichoke cappellini Parmesan and porcini cream sauce</i>	€10.50
*Ravioli La nostra Padrona  <i>Monkfish and seafood ravioli Avocado and prawn cream sauce</i>	€11.50

All pasta dishes can also be served as main courses with an extra supplement of €2.00

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Secondi (Main course)

Pesce (Fish)

Pesce del giorno

Choose any fresh fish from our Daily selection

Market price approx

€22.50 for 400grms

Salmone ai ferri

€16.50

*Grilled salmon fillet, prawn and coriander crispy
Tomato, leek and lemon cream sauce*

Polpo in aglio e oglio

€18.50

*Sautéed octopus with garlic, cherry tomatoes
Black olives and white wine*

Pagro con carciofi e ricci di mare

€20.00

Filleted red snapper with grilled artichoke, sea urchin dressing

Calamari ripieni

€21.50

Grilled calamari, stuffed with feta cheese and bell peppers

Frittura mista

€22.50

*Deep fried fish, prawns, soft shell crab, octopus and calamari
Rocket leaves, pickles*

Gamberi freschi locali (300grms, subject to availability)

€24.50

Grilled fresh local king prawns served with lemon risotto

Frutti di mare misto

€25.00

*Seafood Platter consisting of mussels, clams, prawns, fazolari
Calamari and octopus cooked in garlic, white wine and herbs*

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Carne (Meats)

Galletto ai ferri €18.50

*Grilled Spring chicken, spiced lentils paprika and
Fresh oregano marination served with Greek Tzatziki*

Pollo con nocciola e radicchio €18.50

Corn fed chicken breast served with radicchio and hazelnut sauce

Petto d'anatra al agro dolce €20.00

Duck breast with raisins, braised Savoy cabbage and sweet and sour sauce

Bistecca di manzo (400grms) €21.50

*Sirloin steak served with rucola parmesan shavings
Barolo truffle glaze*

Costata di Manzo (Fresh Rib-eye 400grms) €23.75

*Natural grilled rib eye steak, truffle butter, glazed onions
Served to your liking*

All main course are served with a choice of 2 sides from the below

Side dishes: Chips
Baked potatoes
Daily vegetables
Mixed leaf salad

Extra Side sauces: Porcini sauce
Pepper sauce
Port wine sauce
Hazelnut sauce

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Desserts

<i>Sweets of the day from the counter</i>	€4.00
<i>Ice-cream selection</i> <i>(Vanilla, Chocolate, Strawberry, Mint)</i>	€1.25 per scoop
<i>Sorbet Selection</i> <i>(lemon, peach, banana)</i>	€1.25 per scoop

Drinks

<i>Water still</i>	€3.50
<i>Water sparkling</i>	
<i>Juices</i>	
<i>Soft drink</i>	
<i>Pint soft drink</i>	
<i>Beer</i>	
<i>Pint Beer</i>	
<i>Glass of wine</i>	
<i>Spirits and liquors</i>	
<i>Hot chocolate</i>	
<i>Cappuccino</i>	
<i>Espresso</i>	
<i>Decaffe coffee</i>	
<i>Coffee</i>	
<i>Flavoured teas</i>	