



Starters

SOUP OF THE DAY € 6.90
please ask your server for information

TRADITIONAL "ALJOTTA" € 9.00
Traditional Gozitan Fish Soup, Fresh Mussels, Herbs and Rice

CHEF's RATATOUILLE € 12.90
Grilled Aubergines and Zucchini layered with Tomato Sauce, Pesto, Mozzarella nestled in a Pastry basket.

BEEF CARPACCIO € 14.90
Thinly sliced Fillet of Beef, e.v.o, Balsamic reduction, Black Olive Tapenade and Parmigiano shavings

MELTED BRIE CHEESELET € 13.90
Baked breaded Brie Cheese, Berry compote, Balsamic Onions, served on crispy leaves.

ST. PATRICK'S PLATTER (serves 2 persons) € 17.90
Gozitan Smoked local Sausage, Fresh and Peppered Gbejna, Italian Salumi, Bruschetta, Sundried Tomatoes, Pickled Onions and mini traditional Cheesecake.

ORIENTAL FISH PLATTER (serves 2 persons) € 21.90
Mussels and Seaweed Spring Rolls, Shrimp Gyoza, Spicy Tuna Fish Cakes, cured Salmon, Crispy Prawns and Smoked Swordfish slices accompanied with pickled Ginger, Wakame and Spicy Soy Sauce.



Fresh Pasta 'al uovo'

	Starter	Main
L INGUINE F RUTTI DI M ARE A selection of Seafood and Shellfish, White Wine, Garlic, Fresh Herbs, Tomatoes & Prawn bisque.	€12.90	€ 15.90
T AGLIATELLE GOZITANA Gozitan Sausage, Sun-dried Tomatoes, Olive Oil, Parsley, Basil, topped with local Peppered Cheese.	€11.90	€ 14.90
L OCAL GOAT CHEESE RAVIOLI Stuffed with local Goat Cheese, cooked in a Mediterranean Tomato Sauce & Parmesan Shavings.	€11.00	€ 14.00
B LACK TORTELLACCI Filled with Crab and Mango, flamed with Pernod, fresh mint, Cream and Toasted Pistachios.	€13.00	€ 16.00
C ASARECCE AL FILETTO Slow Cooked Beef Chunks, Mushrooms, Red Wine finished off with Fresh Cream.	€12.90	€15.90
P ACCHERI <i>alla NONNA</i> Pasta rings tossed with Chicken, Sundried Tomatoes, Basil Pesto and a touch of Cream.	€12.00	€15.00
R ISOTTO PORCINI & Gorgonzola Arborio Rice with Porcini Mushrooms, Saffron and Gorgonzola dolce drizzled with Truffle Oil.	€11.00	€14.00



Our Meats

Grilled prime cut angus ribeye steak (300G) € 24.00
Served with Mushroom or Pepper Sauce.

Grilled MILK-FED VEAL CHOP € 23.90
Chargrilled Veal Ribeye on the bone, glazed with Honey & Sage served with Roast Jus.

GRILLED **C**HICKEN **B**REST **S**TUFFEED WITH € 18.90
BRIE & **S**TRAWBERRIES
Wrapped in Parma Ham and served on a Truffle cream.

LOCAL **R**ABBIT **S**TEW € 19.90
Pan-fried Rabbit with Tomato Sauce, Peas, Garlic, White Wine and traditional spices.

RACK OF **R**IBS € 18.90
Slow cooked Pork Ribs, in Homemade BBQ Sauce.

FENCH-RACK OF **L**AMB € 23.90
New Zealand Lamb Rack set on Pumpkin Puree, Caramelised Shallots & Port Jus`.

Our Fish

TRADITIONAL **O**CTOPUS **S**TEW € 19.90
Fresh Octopus slow cooked with Tomatoes, Olives and Fresh Garden Herbs.

FILLET OF **S**EA **B**ASS € 18.90
Baked fillet of Sea Bass Served with Sweet and Sour Bell Pepper sauce.

Baked **S**almon **F**illet €20.90
Served on a Mussel and Sherry Veloute`.

PAN **F**RIED **C**ALAMARI € 19.90
Tossed with Garlic, Basil, Cherry Tomatoes, White Wine and a touch of Chillies.

ALL MAIN COURSES ARE SERVED WITH VEGETABLES AND POTATOES



Our Pizza

Margerita € 6.75
Tomato sauce, Mozzarella, Oregano.

Diavola € 7.75
Tomato sauce, Mozzarella, Chorizo salami, Onions, Chilli flakes, Oregano.

Capriciosa € 9.00
Tomato sauce, Mozzarella, Mushrooms, Ham, Sausages, Egg, Oregano.

Prosciutto e Rucola € 9.75
Tomato sauce, Mozzarella, Parma ham, Basil pesto, Parmesan shavings, Rocket leaves, Oregano.

Vegitariana € 9.50
Tomato sauce, Mozzarella, Seasonal vegetables, Sundried tomatoes, Olives, Onions, Oregano.

Xlendi € 10.75
Tomato sauce, Mozzarella, Gozo Sausage, Sundried tomatoes, Fresh gbejna, Olives, Oregano.

Gozitana € 10.75
Tomato sauce, Mozzarella, Tuna, Anchovies, Cherry tomatoes, Onion, Capers, Olives, Basil, Garlic.

T_{re} **C**olori € 11.00
Pistachio pesto, Mozzarella di bufola, Cherry tomatoes, Parmesan shavings.

BBQ **C**hicken € 11.75
Tomato sauce, Mozzarella, Chicken breast, Crispy bacon, Sweet corn, Caramelized onions, BBQ sauce, Oregano.

St **P**atrick's € 12.00
Tomato sauce, Mozzarella, Smoked salmon, Fresh cream, Cherry tomatoes, Black olives, Onions, Roasted pistachios, Basil EVOO.