

# *A la Carte menu*

## *Starters*

<i>Italian antipasto</i>	€14.00
<i>(selection of Italian salami &amp; cheeses, with gressini)</i>	
<i>Gozitan platter</i>	€15.00
<i>(local fresh cheese, black pepper cheese with a mixture of sundried tomatoes, olives, capers, grilled aubergines &amp; local galletti)</i>	
<i>Homemade soup of the day</i>	€ 7.00
<i>Zucchini roulade</i>	€8.00
<i>(grilled zucchini with brie cheese &amp; fig jam)</i>	
<i>Baked brie</i>	€9.00
<i>(baked brie cheese in a puff pastry served with cranberry sauce)</i>	
<i>Mushroom in garlic</i>	€8.00
<i>(white mushrooms cooked in butter, garlic and white wine)</i>	

## *Pasta*

	<i>Starter</i>	<i>Main</i>
<i>Spaghetti with local rabbit sauce</i>	€10.00	€13.00
<i>Penne all Amatriciana</i>	€10.00	€13.00
<i>(tomato sauce, guanciale &amp; pecorino cheese)</i>		
<i>Local cheese ravioli</i>	€12.00	€15.00
<i>(tomato &amp; basil sauce)</i>		
<i>Farfalle salmone</i>	€12.00	€15.00
<i>(fresh salmon with Sambuca, cherry tomatoes, asparagus &amp; white cream)</i>		
<i>Risotto with porcini mushrooms</i>	€11.00	€14.00



## *Main Course*

*Rabbit Gozitan style* €20.00

*(a mouth-watering local tradition)*

*Two boneless quails in a delicate grape sauce & walnuts* €22.50

*Grilled chicken breast with Chef's sauce* €18.00

*Duck breast with celery root puree & clementine sauce* €23.00

*Pork fillet with herbs, Parma ham & red wine sauce* €22.00

*Beef 'tagliata' cooked to your choice* €24.00

*(grilled flap meat on a bed of rucola, cherry tomato, truffle oil & parmesan shavings)*

- *Choose your favourite sauce for the beef tagliata @ €1.50 per sauce*

*Pepper sauce*

*Mushroom sauce*

*Gorgonzola sauce*

*Octopus stew* €21.00

*Slow cooked with tomato sauce, black olives, cherry tomatoes & herbs)*

*Beef stroganoff served with mushrooms and mashed potatoes* €18.00

- *All the main courses are served with fresh vegetables & potatoes*



*Choice of daily desserts* €7.00