TO SHARE

BRUSCHETTA CLASSIC €6.00
(2 PIECES)
Fresh chopped tomatoes, herbs, onions and melted cheese on pizza bread.

BRUSCHETTA MALTIJA €7.50
(2 PIECES)
Caponata and pepato cheese on pizza bread.

BRUSCHETTA TRE COLORE €7.95
(2 PIECES)
Mozzarella di bufala, cherry tomatoes, prosciutto, rucola and Grana shavings on pizza bread.

BRUSCHETTA SALMON €7.95
(2 PIECES)
Smoked salmon, rucola, stracciatella and lemon zest served on pizza bread.

FOCACCIA ROSEMARY €6.50
Pizza base with olive oil, garlic, fresh rosemary and Himalayan salt.

FOCACCIA GRANA €9.00
Pizza base with olive oil, Grana cheese and parsley.

FOCACCIA DIP DIP €10.50
Crispy pizza slices served with a choice of three dips: salmon, tuna, bigilla and hummus.

FOCACCIA ITALIAN €13.00
Mortadella, stracciatella, pistachio granules, drizzled with pesto Genovese.

CHEESE & STEAK SPRING ROLLS €11.50
Finely cut ribeye, diced onions, peppers and cheese wrapped in pastry served with cheese dipping sauce.

DUCK SPRING ROLLS €11.50
Home-made duck and vegetable spring rolls served with salad and sweet chili sauce.

CHICKEN WINGS €10.50
Chicken wings served with BBQ or spicy Peri Peri sauce on the side.

CALAMARI FRITTI €14.00
Calamari rings dusted in our flour recipe served with tartar sauce.

SALADS

PROSCIUTTO & BUFALA €14.95
Thin slices of prosciutto and mozzarella di bufala, set on a bed of crispy lettuce, rucola leaves, pistachios and fresh peach quarters. Drizzled with a citrus vinaigrette dressing.

QUINOA €15.95
(AVOCADO & PRAWNS)
Quinoa topped with cooked prawns, avocado, tomatoes, cucumber, carrots and misticanza.

GREEK CHICKEN €16.95
In-house marinated boneless chicken thighs served on a mixture of greens, couscous, chickpeas, cucumber, cheese, onions, coloured peppers, cherry tomatoes and olives. Finished with a drizzle of homemade yogurt tzatziki dressing.

CHICKEN CAESAR €16.95
A colourful salad of seasonal greens with tomatoes, olives, Grana cheese, croutons and charcoal grilled chicken. Served with a creamy Caesar dressing.

FRESH SALMON €18.50
Pan seared fillet of salmon, freshly prepared in an orange and ginger marination, set on a base of a mixture of greens, coloured peppers, avocado, goat cheese, olives, cherry tomatoes and sweetcorn. Finished with a drizzle of citrus and herb mayo.

PASTA

TRADITIONAL CARBONARA €15.95
Garganelli tossed with crispy guanciale, crushed pepper, Pecorino Romano cheese and creamy egg yolks.

PENNE CAJUN €14.95 €15.95
Chicken pieces with cajun spices, fresh herbs, onions, mushrooms and cream.

CHICKEN PANCETTA RICE €14.95 €15.95
Chunks of chicken, pancetta, mushrooms, onions, Parmesan cheese, sundried tomatoes, white wine and a touch of fresh cream.

CURRY RICE €14.95 €15.95
Tender pieces of chicken with curry spices, dried fruit, leeks and coconut cream.

SPAGHETTI RABBIT €15.95 €16.95
Rabbit pieces, onions, garlic, thyme, peas, red wine and tomato sauce.

FUSILLI SALSICCIA €14.95 €15.95
Maltese sausage ragù, fresh herbs, sun-dried tomatoes and a hint of cream topped with grated Pecorino pepato cheese.

LINGUINE FILLET €17.95 €18.95
Strips of tenderloin fillet, mushrooms, porcini, onions, garlic, white wine and a touch of cream.

FARFALLE ZARINA €14.95 €15.95
Smoked salmon with garlic, onions, tomato sauce, freah herbs, caviar and fresh cream.

LINGUINE NETTUNO €17.95 €18.95
Fresh calamari and prawns pan fried with garlic, onions, flamed with Pernod, tossed in a prawn bisque and finished with a touch of cream.

LINGUINE OCTOPUS €17.95 €18.95
Octopus pieces pan fried in garlic with fresh herbs, white wine and tomato sauce.

SPAGHETTI SEAFOOD €17.95 €18.95
Prawns, clams, mussles, calamari and octopus all tossed in garlic, fresh tomatoes, white wine and fresh herbs sauce.

TORTELLACCI ASPARAGUS & RICOTTA €15.95 €16.95
Tortellacci tossed with garlic and spinach, pancetta, sun-dried tomatoes, white wine and finished with a touch of cream.

PANZEROTTI PORCINI €14.95
Wild mushroom ravioli served with tartufo paste and blue cheese cream.

BEEF STROGANOFF €20.00
Beef strips sauteed with mushrooms and onions flamed with brandy, sweet paprika and lemon juice with a hint of cream, served with rice.

POULTRY

BONELESS HALF CHICKEN — €19.95
Charcoal grilled boneless chicken (with wing on bone) infused with garlic, onions, middle-eastern spices, with mashed potatoes, vegetables and baba ganoush dip.

TARRAGON CHICKEN — €24.00
Tender chicken breast with mushrooms, onions, brandy, tarragon, fresh cream and a hint of lemon juice. Served with salad and fries.

CHICKEN DIPPERS — €18.00
Homemade breaded chicken tenderloins served with coleslaw, fries, honey-cajun mayo and BBQ dipping sauce.

SEAFOOD

BAKED SALMON — €25.00
Salmon fillet with a sun-dried tomato and herb crust, served on a bed of spinach, prawn sauce and mashed potatoes.

OCTOPUS — €26.95
Pan fried tender pieces of fresh octopus cooked in garlic and fresh herbs served with salad and fries.

- GAME -

RABBIT €23.50
Pan fried rabbit with garlic, spring onions and white wine.
Served with rabbit jus and fries.

MEAT

LADY STEAK - TAGLIATA (350G) €28.00
Chargrilled beef skirt, cooked to your liking, served with rucola and Parmesan cheese, fries and port wine jus on the side.

RIBEYE STEAK (350G) €31.00
A prime cut of Black Angus ribeye charcoal grilled to your liking served with mashed potato and vegetables.

FILLET CHEF €32.00
A generous cut of prime fillet steak, charcoal grilled, served with fresh mushrooms, onions, pancetta, fresh cream, salad and fries.

FILLET PEPPERED €32.00
A generous cut of prime fillet steak, charcoal grilled, served with crushed peppercorns, fresh cream, salad and fries.

BBQ RIBS €20.95 €25.95
Pork ribs served with a BBQ sauce, coleslaw and fries.

TENNESSEE RIBS €20.95 €25.95
Pork ribs served with an American sauce, coleslaw and fries.

AMERICAN BEEF BURGER €16.95
Grilled grain fed homemade patty set in a bun with lettuce, tomatoes, gherkins, fried onion, pancetta, cheddar cheese, served with fries and in-house special sauce.

MEXICAN BEEF BURGER €16.95
Grilled grain fed homemade patty set in a bun with guacamole, bean and pancetta ragù with melted Mexican cheese, served with fries and spicy Mexican dip sauce.

- PIZZA -

PUTTANESCA €13.00
Tomato sauce, capers, anchovies, sun-dried tomatoes, Stracciatella cheese and oregano.

MARGHERITA €11.50
Tomato sauce, mozzarella fior di latte and oregano.

MARGHERITA DI BUFALA €14.50
Tomato sauce, mozzarella di bufala, fresh basil, olive oil and oregano.

MORTADELLA €14.50
Pistachio pesto, mozzarella fior di latte, mortadella and pistachio granules.

CAPRICCIOSA €15.00
Tomato sauce, mozzarella fior di latte, mushrooms, ham, eggs, olives, artichoke hearts and oregano.

PEPPERONI €14.50
Yellow tomato sauce, mozzarella fior di latte, pepperoni and oregano.

VEGAN €16.50
Cream of marrow, aubergine, porcini, fried marrows, vegan mozzarella, cherry tomatoes and oregano.

BBQ CHICKEN €16.50
Tomato sauce, mozzarella fior di latte, chicken, coloured peppers, porcini, and BBQ sauce.

HOLY SMOKE N' RIBS €16.50
Tomato sauce, Provola cheese, jalapeño, boneless ribs, guanciale, caramelized onions and BBQ sauce.

MEAT LOVERS €17.50
Tomato sauce, Provola cheese, finely cut ribeye, sausages, peppers, onions and drizzled with yogurt dressing.

GAMBERETTI €17.50
Cream of marrow, fried marrows, prawns, stracciatella cheese, peperoncino and lemon zest.

CALZONE PARMA (CLOSED) €16.00
Mozzarella fior di latte, ricotta, cherry tomatoes, Parma ham, rucola and Grana shavings.

PIZZOTTO €15.00
Mozarella for di latte, mushrooms, gorgonzola, onions, walnuts, honey and sesame seeds.

Extra toppings starting from €1.00

- OUR DESSERTS -

TRIFLE — €5.75
Layers of fruit with cherry brandy, sponge cake, crema pasticcera and topped with cream.

CHOCOLATE DREAM — €6.25
Chocolate cake, chocolate biscuits and Nutella.

BANOFFEE — €6.25
Biscuit crumb base, toffee, cooked bananas, topped with Chantilly cream and chocolate shavings.

CASSATA — €6.25
Biscuit base, filled with sweet ricotta, mixed with nuts, chocolate chips, covered with a layer of sponge cake and topped with almond marzipan.

TIRAMISU — €6.25
Biscuit base, mascarpone cheese, coffee and rum.

IMQARET — €6.25
Sweet pastry filled with dates and served with artisanal vanilla ice cream.

GELATO ARTIGIANALE

SOLO CIOCCOLATO — €6.25
Dark chocolate ice-cream, with dark chocolate sauce.

STRAWBERRY — €6.25
Strawberry ice-cream, drizzled with strawberry sauce.

FRESCHEZZA LIMONE (SUGAR FREE) — €6.25
Sugar free, fresh lemon ice-cream.

PISTACCHIO — €6.25
Pistachio ice-cream finished with pistachio granules.

SETTEVELI — €6.25
Setteveli ice-cream, hazelnut biscuits and chocolate.

Kindly note any removed items will not be refunded.