

Food is the love of life and love is a celebration of life. We commence with this culinary love affair of food with a lover's tantalizing teaser

Soups

Fresh soup of the day (V) (GF)

Please ask

€ 11.00

Prawn bisque (GF)

A creamy prawn bisque with lemon zest, bay leaves & mild paprika, finished with dash of cream.

€ 16.00

Fish soup (Tradition aljotta) (LF)

A consume of fish, onion & garlic, herbs & fresh piece of fish

€11.00

Light starters

Mushroom au gratin (V)

€ 12.00

Pan seared mushrooms with chardonnay, panko bread crumbs, herbs & garlic, flamed with cognac and finished with a creamy parmesan sauce

Grilled asparagus & French brie

€13.00

Grilled & wrapped asparagus with Parma ham deep fried breaded wedges of brie cheese, cranberry sauce.

Burrata mozzarella (125gr)(V)

€ 14.00

Classic crispy flatbread, mixed leave salad, roasted pine nuts & basil oil, cherry tomato, pearl onion & balsamic pearls. Served with eatable flowers and pea shoot

Delicacies of meats starters

Black-angus beef carpaccio (GF)

Smoked slighted roasted cracked pepper black angus raw beef fillet, Gozo extra virgin olive oil, parmigiano Reggiano, rucola & cherry tomato vine. Served with pea shoot and eatable flowers.

€ 14.00

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ALL OF OUR MENU ITEMS ARE SUBJECT TO AVAILABILITY

Delicacies of fish starters

Royal fish platter (GF) (LF) € 21.00

Consisting of raw, cold fish assaggi, olive oil, rucola, ginger, wasabi, ponzu sauce & wakame. Please ask for today's selection

Fresh mussels (GF) (LF) € 12.95

Flamed with cognac, sauvignon blanc, herbs, garlic, fresh cuts of tomato & shallots finished with a reduction of prawn's bisque

Gamberi fritti € 13.00

Deep fried panko breaded prawns, lemon & ginger with a tartar sauce

Gillardeau oyster (GF)(LF) 1 is € 5.00 per oyster / 6 are € 28.00

Served on ice with lemon, ginger & tabasco.

Antipasto

Mixed platter (Sharing for 2person) € 29.95

Gourmet curated cheeses, cold cuts, raw fish, olives & grissini

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We have a selection of Halal items Please ask.

Pasta

Spaghetti con ragu (LF) Starters € 13 Main € 16
Finished with tomato concasse, carrot, beef, garlic & herbs

Fresh pasta

Tagliatelle with octopus (LF) Starters € 14 Main € 18
Cuts of local octopus, sauvignon blanc, garlic & herb, cheery vine tomato, black olives & capers in a tomato sauce

Panciotti neri con cappelletti e gamberi Starters € 14 Main € 18
Fresh ravioli filled scallops and prawn, tossed with garlic & herb, sauvignon blanc, cherry tomato & calamari

Risotto con cappelletti (GF) Starters € 14 Main € 18
Risotto with scallops, prawn bisque, garlic & herb, cherry tomato

Balanzoni al parmigiano Reggiano, al pesto San Geronese (V) Starters € 14 Main € 18
Fresh pasta filled with parmigiano, tossed in 24 month aged parmigiano, pecorino cheese, fresh basil pine nuts & Gozo extra virgin olive oil

Bauletti con ricotta di pecora e' pistacchio di Sicilia (V) Starters € 14 Main € 18
Fresh ravioli filled sheep cheese & pistachio, blanched in a light butter sauce with pine nuts & parsley.

Bauletti con stracotto al barolo D.O.C.G. Starters € 15 Main € 19
Fresh ravioli filled with braised beef meat. Finished with butter, shallot, garlic, port, beef broth, dried dates and dash of cream.

Garganelli al filetto Starters € 14 Main € 17
Fresh penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

Tortello con ragu di cinghiale Starters € 14 Main € 18
Fresh ravioli filled with wild boar ragu tossed with extra virgin olive oil, cherry vine tomato & sage.

Gluten free pasta (spaghetti / penne)
can be served with some of sauce from the pasta selection please ask!

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Meats

Scottone prime tenderloin (Beef fillet 300 Gr) (GF) (LF)	€33.00
<i>Grilled prime fresh heifer Italian Piemonte's beef fillet (300 gr)</i>	
Beef wellington (300g) (LF)	€ 38.00
<i>Seared New Zealand beef fillet nestled in Parma ham & mushrooms, puff pastry & sesame seed (Please note medium rare or medium cooked)</i>	
Black angus prime ribeye (350 gr) (GF) (LF)	€ 31.00
<i>Grilled UMI AAA prime ribeye steak</i>	
USDA prime dry-aged ribeye steak (GF) (LF)	€ 43.00
<i>Grilled USDA prime dry-aged Ribeye steak (350gr)</i>	
Scottone prime T bone (600 gr)(GF) (LF)	€ 37.00
<i>Grilled prime fresh heifer Italian Piemonte's beef T Bone(600 gr)</i>	
Beef 'tagliata' (300g)	€ 28.95
<i>Flamed grilled UMI AAA black angus flank steak served with shavings of parmigiano & rucola</i>	

Beef can be served with either with

*Red creamy pepper corn sauce, gorgonzola sauce, creamy mushrooms sauce,
Jack Daniels sauce (Lactose free)*

WE DO NOT RECOMMEND STEAKS COOKED MORE THAN MEDIUM!
IN SUCH CASE WE DO NOT TAKE RESPONSIBILITY FOR SHRINKAGE,
TOUGHNESS & DRYNESS

Lamb

Lamb shank (GF) (LF) (Halal)	€ 23.00
<i>Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse</i>	
Lamb rack (GF) (LF)	€ 33.00
<i>New Zealand grilled lamb frenched rack seasoned with rosemary & coarsely cracked peppercorns served on a lessening of mint jus</i>	

Poultry

Chicken (GF) (LF)	€ 20.00
<i>Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze</i>	
Chicken roulade	€ 23.00
<i>Pan seared, corn fed chicken breast, wrapped in pancetta, filed brie cheese, with cranberry sauce</i>	

**All dishes are served ensemble and are nutritionally balanced;
and are served with a selection of local market vegetables & potatoes.**

Game

- Traditional braised rabbit “Stuffat” (GF) (LF)** € 23.00
Fried & braised, herb & garlic, carrots, onions & tomato concasse
- Duck (300GR) (GF) (LF)** € 24.00
Pan roasted wild berry, ginger & port reduction
- Quails (GF) (LF)** € 29.00
Pan roasted cracked pepper cor, boneless quails served with aniseed & orange

Pork

- Iberico pork fillet (GF)** € 22.00
Pan seared, flamed with pastis, sauvignon blanc, English mustard, sage , finished with a creamy lemon sauce

Fish

- Fresh salmon (Norwegian) (GF)** € 22.00
Pan roasted, served prawn & seafood bisque, herb & garlic, finished with creamy lemon sauce (separate)
- Fresh local calamari (depends on the market) (GF)** € 27.85
Pan seared, flamed with cognac, chardonnay, herb & garlic, fresh tomato, finished with a fresh cream sauce
- Local king prawns (300gr approx. 6 piece) (GF) (LF) (depends on the market)** € 49.00
Garlic infusion, parsley, sauvignon blanc and lemon jus

The day catch

Depending on what’s available on the market that day.

Grilled with herbs.

or

Cartoccio, wrapped in baking sheet and aluminum foil with white wine, garlic and tomato velouté, fennel and lemongrass.

According to market price between

€ 4.50 to € 7.50 per 100 g

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V= vegetarian

GF = gluten free

Lf = lactose free

Our prices are inclusive of VAT.

Service charge not included

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CHILDREN'S MENU

Fish bites & potato fries (LF)			
			€9.00
Sausages & potato fries (LF)			
			€ 9.00
Chicken nuggets & potato fries (LF)			
			€ 9.00
Breaded deep fried breaded mac & cheese & potato fries (LF)			
			€ 9.00
Penne tossed in a tomato sauce (V) (LF)			
<i>Finished with tomato juice (Plain tomato sauce)</i>			€ 8.00
Penne tossed in a creamy sauce (V)			
<i>Finished with cream (Plain cream sauce)</i>			€ 8.00
Garganelli al pomodoro (V) (LF)	Starters € 13.00	Main € 15.00	
<i>Finished with tomato concasse, herb, garlic & basil.</i>			
Cappelletti Romagnoli Ai Formaggi	Starters € 13.00	Main € 15.00	
<i>Fresh pasta filled with ricotta cheese in garlic , parsley in tomato concasse</i>			
Tortellini con ricotta and spinach	Starters € 14.00	Main € 17.00	
<i>Mushrooms, bacon, garlic & herb, finished with a fresh cream</i>			

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