

## À La Carte



## *Soups*

### FRESH SOUP OF THE DAY



€11.00

Please ask

### PRAWN BISQUE



€16.00

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

### FISH SOUP (TRADITION ALJOTTA)



€11.00

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

## *Light starters*

### MUSHROOMS AU GRATIN



€12.00

Pan seared mushrooms with chardonnay, 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

### BURATTA MOZZARELLA



€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****€14.00**

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.

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## *Delicacies of fish starters*

**ROYAL FISH PLATTER****€21.00**

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

**FRESH MUSSELS****€12.95**

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

**GAMBERI FRITTI****€13.00**

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

**GILLARDEAU OYSTER****1 €5.00 / 6 €28.00**

Served on ice with lemon, ginger & tabasco

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## *Antipasto*

**MIXED PLATTER (Sharing for 2 persons)****€29.95**

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

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## *Pasta*

**SPAGHETTI CON RAGU****s €13 - m €16**

Finished with tomato concasse, carrot, beef, garlic & herbs

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## *Fresh pasta*

**TAGLIATELLE WITH OCTOPUS****s €14 - m €18**

Cuts of local octopus, sauvignon blanc, garlic & herb, cheery vine tomato, black olives & capers in a tomato sauce

**PANCIOTTI NERI CON CAPPESANTE E GAMBERI****s €14 - m €18**

Fresh ravioli filled scallops and prawn, tossed with garlic & herb, sauvignon blanc, cherry tomato & calamari

**RISOTTO CON CAPESANTE****s €14 - m €18**

Risotto with scallops, prawn bisque, garlic & herb, cherry tomato

**BALANZONI AL PARMIGIANO REGGIANO, AL PESTO SAN GIONOVESE****s €14 - m €18**

Fresh pasta filled with parmeggiano, tossed in 24 month aged parmigiano, pecorino cheese, fresh basil pin nuts & Gozo extra virgin olive oil

**BAULETTI CON RICOTTA DI PECORA E' PSTICIO DI SICILIA****s €14 - m €18**

Fresh ravioli filled sheep cheese & pistachio, blanched in a light butter sauce with pine nuts & parsley

**GARGANELLI AL FILETTO** \_\_\_\_\_ s €14 - m €17

Fresh penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

**TORTELLI CON RAGU DI CINGHIALE** \_\_\_\_\_ s €14 - m €18

Fresh ravioli filled with wild boar ragu tossed with extra virgin olive oil, cherry vine tomato & sage

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## Meats

**SCOTTONE PRIME TENDERLOIN (Beef fillet 300 gr)**   \_\_\_\_\_ €33.00

Flamed grilled prime fresh heifer Italian Piemonte's beef fillet (300 gr)

**BEEF WELLINGTON (3000 gr)**  \_\_\_\_\_ €38.00

Seared New Zealand beef fillet nestled in Parma ham & mushrooms, puff pastry & sesame seed (Please note medium rare or medium cooked)

**BLACK ANGUS PRIME RIBEYE (350 gr)**   \_\_\_\_\_ €31.00

Grilled UMI AAA prime ribeye steak

**USDA PRIME DRY-AGED RIBEYE STEAK**   \_\_\_\_\_ €43.00

Grilled USDA prime dry-aged Ribeye steak (350 gr)

**SCOTTONE PRIME T BONE (600 gr)**   \_\_\_\_\_ €37.00

Grilled prime fresh heifer Italian Piemonte's beef T Bone(600 gr)

**BEEF 'TAGLIATA' (300 gr)** \_\_\_\_\_ €28.95

Flamed grilled UMI AAA black angus flank steak served with shavings of parmigiano & rucola

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## lamb

**LAMB SHANK (Halal)**   \_\_\_\_\_ €23.00

Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse

**LAMB RACK**   \_\_\_\_\_ €33.00

New Zealand grilled lamb frenched rack seasoned with rosemary & coarsely cracked peppercorns served on a lessening of mint jus

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## Poultry

**CHICKEN**   \_\_\_\_\_ €20.00

Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze

**CHICKEN ROULADE** \_\_\_\_\_ €23.00

Pan seared, corn fed chicken breast, wrapped in pancetta, filed brie cheese, with cranberry sauce

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## Game

**TRADITIONAL BRAISED RABBIT  
"STUFFAT"**



€23.00

Fried & braised, herb & garlic, carrots, onions & tomato concasse

**DUCK (300GR)**



€24.00

Pan roasted wild berry, ginger & port reduction

**QUAILS**



€29.00

Pan roasted cracked pepper cor, boneless quails served with aniseed & orange

## Pork

**IBERICO PORK FILLET**



€22.00

Pan seared, flamed with pastis, sauvignon blanc, English mustard, sage, finished with a creamy lemon sauce

## Fish

**FRESH SALMON (NORWEGIAN)**



€22.00

Pan roasted, prawn & seafood bisque, herb & garlic, finished with creamy lemon sauce (separate)

**FRESH LOCAL CALAMARI (depends on  
the market)**



€27.85

Pan seared, flamed with cognac, chardonnay, herb & garlic, fresh tomato, finished with a fresh cream sauce

**LOCAL KING PRAWNS (300GR)  
(depends on the market)**



€49.00

Garlic infusion, parsley, sauvignon blanc and lemon jus

**THE DAY CATCH**

€4.50 to €7.50 per 100g

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.

## Children's Menu

**FISH BITES & POTATO FRIES**



€9.00

**SAUSAGES & POTATO FRIES**



€9.00

**CHICKEN NUGGETS & POTATO FRIES**



€9.00

**BREADED DEEP FRIED MAC & CHEESE &  
POTATO FRIES**



€9.00

**PENNE TOSSED IN A TOMATO SAUCE**



€8.00

Finished with tomato juice (Plain Tomato Sauce)

**PENNE TOSSED IN A CREAMY SAUCE**



€8.00

Finished with cream (Plain cream sauce)

**GARGANELLI AL POMODORO**



s €13.00 - m €15.00

Finished with tomato concasse, herb, garlic & basil

**CAPPELLETTI ROMAGNOLI AI FORMAGGI** \_\_\_\_\_ s €13.00 - M €15.00

Fresh pasta filled with ricotta cheese in garlic , parsley in tomato concasse

**TORTELLINI CON RICOTTA AND SPINACH** \_\_\_\_\_ s €14.00 - M €17.00

Mushrooms, bacon, garlic & herb, finished with a fresh cream

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