Pasta Spaghetti con Erbe Aromatiche V Aromatic Herbs, baked Cherry Tomatoes, Pinenuts, Raisins, Pecorino Cheese & Lemon Zest Spaghetti al Ragu The Classic Bolognese Sauce made with the finest of beef Spaghetti Vongole e Pescespada Clams, Fresh Swordfish, Black Olives, Cherry & Sundried Tomatoes, Brandy, Capers, Garlic, Mint & Thyme Spaghetti al Polipo Octopus, Tomato Sauce, Onions, Black Olives, Peperoncino, Raisins & Nuts Spaghetti Bella Italia 🛈 Penne con Salsiccia Italian Sausage, Tomato Sauce, Onion, Herbs and a touch of Fresh Cream

€ 9.90 € 9.90 € 10.20 € 10.50 € 9.50 Fresh Cherry Tomatoes, Basil, Garlic, Extra Virgin Olive Oil, Oregano and topped with Fresh Mozzarella € 10.60 € 10.00 Crispy Spaghetti Carbonara (Maltese Speciality) Crispy Bacon, Pecorino Cheese, Egg, Butter & Parsley, tossed & pan fried € 10.50 Farfalle al Salmone Smoked Salmon, Fresh Cream, Vodka, Lemon Zest, Butter & Caviar € 9.60 Timpana – Baked Macaroni (Maltese Speciality) Bolognese Sauce, Eggs, Aubergines, Peas, Tomato Sauce, Mozzarella & Parmesan Cheese € 11.80 Risotto or Spaghetti Marinara Calamari (Squid), Shrimps, Mussels, Clams, Tomato Sauce, Garlic & Parsley € 8.50 Tortellini con Panna Fresh Cream, Mushrooms, Ham, Peas & Parmesan Cheese € 10.80 Spaghetti con Coniglio (Maltese Speciality) Country Style Rabbit Sauce cooked with Garlic, Bayleaf, Celery, White Wine, Parsley, Aromatic Herbs Spaghetti Aglio, Olio e Peperoncino 🛈 € 8.20 € 9.50 Fresh Italian Ravioli with Funghi Porcini filling tossed in Butter, Sage & Parmesan Cheese € 8.90 Ravioli di Ricotta 👽 (Maltese Speciality)

Garlic, Extra Virgin Olive Oil, 'Peperoncino' served with Parmesan Cheese Ravioli con Funghi Porcini 🛈

Home-made Cottage Cheese Ravioli with Tomato Sauce, Garlic & Basil (Wholemeal spaghetti available)

Pizza

Capricciosa Tomatoes, Mozzarella, Mushrooms, Ham, Eggs, Black Olives & Wurstel

Napoli Estiva Fresh Tomatoes, Anchovies, Basil, Garlic, Black Olives & Fresh Mozzarella

Raffael Marinara Tomatoes, Shrimps, Mussels, Baby Clams, Tuna & Lemon Juice

Tomatoes, Mozzarella, Italian Salami & Eggs

Quattro Formaggi 🕅 Gorgonzola, Mozzarella, Parmesan Cheese, Fontina & Nutmeg (topped with Kirsch 30c extra)

Calzone Boscaiola Closed Pizza filled with Mozzarella, Ham, Spicy Salami, Mushrooms & Tomatoes

Bolognese con Provola Bolognese Sauce, Provolone Cheese & Basil

Margherita 🕏 Tomatoes, Mozzarella & Basil € 9.70 € 10.20 € 10.50

(Ask for the pizza of the day)

V = Vegetarian Dishes

€ 9.80

€ 9.60

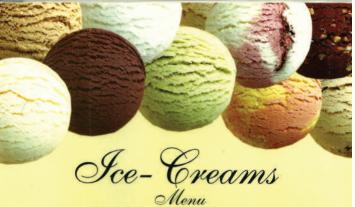
€ 10.70

€ 9.90

€ 8 90

| Pizza | |
|---|---------|
| Tricolore Tomatoes, Mozzarella, Parma Ham, Shredded Parmesan Cheese & Spicy Olive Oil, topped with Rucola | € 10.80 |
| Rucola e Parmigiano Mozzarella, Rucola, Parmesan Cheese, Fresh Tomatoes, Black Olives & Lemon Juice | € 9.80 |
| Quattro Stagioni Tomatoes, Mozzarella, Ham, Mushrooms, Artichokes & Black Olives | € 9.80 |
| Funghi Tomatoes, Mozzarella & Mushrooms | € 9.30 |
| Napolitana Tomatoes, Mozzarella, Anchovies, Basil, Capers & Olives | € 9.30 |
| Diavolo Tomatoes, Mozzarella, Maltese Sausage, Onions & Peperoncino | € 9.70 |
| Tonnata Tomatoes, Mozzarella, Tuna, Onions, Capers, Anchovies & Black Olives | € 9.80 |
| Gozitana Tomatoes, Mozzarella, Sun Dried Tomatoes, shaved Gozo Cheese & Chopped Fresh Basil | € 9.40 |
| | |
| Fish | |
| Misto di Pesce Fresco alla Griglia Grilled Mixed Fresh Fish served with Jacket Potatoes & Grilled Tomatoes | € 19.00 |
| Orata alla Griglia Fresh Grilled Gilt Headed Bream served with Mixed Salad & Grilled Jacket | € 18.20 |
| Potatoes Pescespada alla Griglia Grilled Fresh Swordfish served with Mixed Salad & Grilled Jacket Potatoes | € 18.00 |
| Stufato di Polipo (Maltese Speciality) Stewed Octopus with Tomato Sauce, Onions, White Wine, Black Olives, Raisins, Nuts, Celery & Peperoncino, served with Boiled Potatoes | € 16.90 |
| Calamari Ripieni (Maltese Speciality) Squid stuffed with Anchovies, Parsley, Basil, Mint, Onion, Peccorino and Tomato Sauce served with Boiled Potatoes | € 18.90 |
| Cernia alla Maltese (Maltese Speciality) Grouper, baked with Tomatoes, Onions, Celery, Capers, Olives, Fresh Mint served with Boiled Potatoes | € 17.50 |
| Deep Fried Calamari Deep Fried Calamari (Squid) served with French Fries | € 16.90 |
| Fritto Misto Seep Fried Calamari (Squid) and three types of Seasonal Fresh Fish served with French Fries | € 17.20 |
| Meat/Grilled Burgers | |
| Montenegro Grilled Burger Delicious home-made Grilled Burger (250 gr), on Toasted Bun, served with French Fries & Mixed Salad | € 11.40 |
| (Also served with a choice of cheese, bacon or fried egg - € 1.00 extra) Rib-eye Steak alla Griglia | € 23.00 |
| Grilled Black Angus Beef Rib-eye Steak (300g) served with Fries & Mixed Salad Bragioli – Beef Olives (Maltese Speciality) | € 16.50 |
| Rolled Beef stuffed with Egg, Ham, Capers, Garlic, Onion, Fresh Tomatoes & Parmesan Cheese served with Boiled Potatoes, Carrots & Peas | 10.50 |
| Coniglio alla Cacciatore (Maltese Speciality) Country Style Rabbit with Garlic, Bayleaf, Celery, White Wine, Parsley, Aromatic Herbs served with Boiled Potatoes & Peas | € 16.80 |
| Cevapcici (Raffael Speciality) Delicious home-made minced Lamb & Beef fingers served with Fries & Salad | € 11.50 |
| Chicken Breast Milanese Pan fried Chicken Breast coated in Corn and Aromatic Herbs, served with Salad & Chips | € 12.60 |
| | |

| | Barbecue Barbecue Kebabs | |
|---|--|----------------|
| | | € 16.90 |
| | | € 12.90 |
| | Chicken Barbecue Kebabs Marinated in Lemon & Orange Juice, Yogurt, Ground Cumin & Honey served with €ouscous, Mixed Salad, Fries | € 12.60 |
| | Lamb Barbecue Kebabs Marinated in Lemon Juice, Dry Sherry, Garlic & Herbs, served with Couscous, Mixed Salad, Fries | € 12.80 |
| | Marinated in Lemon Juice, Soya Sauce, Pineapple, Coriander, Cumin, Garlic, Onions & Turmeric served with Rice, Mixed Salad, Fries | € 12.50 |
| | Salads | € 11.60 |
| | Mozzarella di Bufola con Prosciutto di Parma Crocante Mozzarella di Bufola, Crispy Parma Ham, Mixed Salad, Rucola, Cherry Tomatoes, Fresh Seasonal Fruit, Hazelnuts & Orange Dressing | € 10.20 |
| | Nicoise Salad Lettuce, Green Beans, Tuna, Anchovies, Eggs, Olives, Rucola, Green Peppers, Carrots, Tomatoes, Cucumber & Onions, dressed with Dijon Vinaigrette | |
| | Raffael Salad Lettuce, Tomatoes, Avocado, Hard Boiled Eggs, Croutons, Crispy Bacon, Grated Parmesan Cheese, dressed with Dijon Vinaigrette | € 10.20 |
| | Camembert Cheese and Pear Salad © Lettuce, Pears, Caramelised Wallnuts, Cranberry Sauce, Sesame Seeds, Warm Melted Camembert Cheese and Honey Dressing | € 10.60 |
| | Four Seasons © Lettuce, Tomatoes, Rucola, Cucumber, Carrots, Radicchio, Crumbled Hard Boiled Egg, Parmesan Cheese, Croutons, Roast Pinenuts, Celery & Apple, all ingredients chopped and mixed with a Dijon Vinaigrette Dressing | € 10.20 |
| | Chicken Salad Grilled Chicken, Lettuce, Rucola, Hard Boiled Eggs, Grated Parmesan Cheese, Cherry Tomatoes, Sweet Corn, Grilled Sesame Seeds & Fresh Basil Dressing | € 10.70 |
| 1 | Seafood Salad Baby octopus, Mussels, Shrimps, Calamari (Squid), Clams, Garlic, Olive Oil & White Wine served with Rice, Lettuce, Tomatoes, Onions & Lemon Juice | € 10.90 |
| | Greek Salad Feta Cheese Lettuce, Green Peppers, Olives, Cucumber, Onions, Rucola, Tomatoes, Olive Oil, Oregano/Rosemary. | € 9.50 |
| | Mixed Salad 🕅 | € 7.30 |
| | Lettuce, Tomatoes, Cucumber, Carrots, Olives, Onions & Green Peppers Tomato & Onion Salad Tomatoes, Onions, Olives & Basil | € 4.50 |
| | Other Dishes | |
| | Bruschetta Maltese © Toasted Maltese Bread, topped with Chopped Fresh Tomatoes, Onions, Basil, Olives & Extra Virgin Olive Oil | € 5.60 |
| | Bruschetta Caprese Toasted Maltese Bread topped with Fresh Tomatoes, Basil, Fresh Mozzarella, Extra Virgin Olive Oil & Oregano | € 5.60 |
| | Bruschetta Rustica Toasted Maltese Bread, Topped with Tomato Paste, Capers, Black Olives, Anchovies, Tuna, Basil and Extra Virgin Olive Oil | € 5.60 |
| | Mushrooms (Sauteed in Garlic Butter) Fresh Mushrooms with Garlic, Brandy, Butter & Parsley | € 5.60 |
| | Maltese Bread & Butter Toasted Maltese Garlic Bread | €0.70 €1.30 |



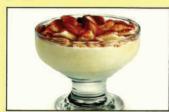
A wide selection of Ice-Creams including Vanilla, Strawberry, Chocolate, Nocciola. Bacio and Stracciatella served with panna and syrup (3 scoops) €3.00



Semifreddo Cafè €4.60 Coffee semifreddo with custard cream, chantilly topped with crushed cocoa sponge.



Tartufo Classico €4.60 A classico Semifreddo filled with chocolate and Zabaione.



Coppa Romantica Tiramisù €5.90 Mascarpone ice cream garnished with cocoa.



Cassata Siciliana Semifreddo with vanilla, cocoa. cream and candied fruit.



Sorbetto Limone €5.40 Lemon sorbet inside this distinct fruit.

Cakes of Gateaux Italian Specialities



Mousse Cioccolato Chocolate mousse dusted





Dark, white and milk chocolate creams, with sponge cake.



Crostata di pere €4.20 Almond and fresh pear filling on a short pastry base.



Sponge cake with custard cream filling and topped with almond cream and flaked almonds



Mousse Limone Lemon mousse topped with lemon cream.



Cheesecake Monterosa Yogurt mousse topped with passion fruit sauce and berries.



Mele Casalinga Short pastry filled with sliced apples served with ice-cream.



Tiramisu Tondo Coffee cream and sabayon cream topped with cocoe powder.



TRADITIONAL ENGLISH BREAKFAST

2 Fried Eggs, Grilled Bacon, Sausages, Tomatoes & Mushrooms Served with Toasted Maltese Bread & Butter € 6.50

SERVED TILL 11.30 AM

Bruschetta (Italian Open Sandwiches)



Bruschetta Caprese

€ 5.60

Toasted Maltese Bread topped with Chopped Fresh Tomatoes, Basil, Fresh Mozzarella, Oregano & Extra Virgin Olive Oil.



Bruschetta Rustica

€ 5.60

Toasted Maltese Bread topped with Tomato Paste, Capers, Black Olives, Anchovies, Tuna, Basil and Extra Virgin Olive Oil.



Bruschetta Maltese

€ 5.60

Toasted Maltese Bread topped with Chopped Fresh Tomatoes, Onions, Olives & Extra Virgin Olive Oil.



BLT Ftira Sandwhich

€ 5.50

Bacon, Lettuce, Tomatoes & Mayonaisse in warm Ftira.

Teas and Coffees of your choice are available