

ANTIPASTI

GOZO CHEESELETS

Hazelnut crusted local cow's cheese deep fried and drizzled with a citrus and cinnamon honey vinaigrette € 8.50

DEEP FRIED CALAMARI

Deep fried baby calamari tossed in garlic & lemon juice served on crispy greens accompanied with a ginger & lime dip € 10.75

STEAMED MUSSELS

Black shelled mussels steamed in coconut milk with spring onions and garlic, pineapple juice, curry and fresh coriander and cherry tomatoes € 13.50

FRITTO MISTO

Flour dusted deep fried baby calamari, prawns, white bait and mussel meat served with our special tartar sauce € 12.00

DIP DIP (to share)

Three types of dips served with garlic bread, water biscuits and grissini € 12.00

ANTIPASTO MISTO (to share)

A mixed selection of prime cold cuts and international cheese with an accompaniment of Kalamata olives, sundried tomatoes and Hummus served with water biscuits and grissini € 23.00

SIZZLING SAUSAGES (to share)

A mixture of home blended sausages - lamb, pork & spicy pork - served sizzling with rosemary € 12.50

SOUPS

SOUP OF THE DAY

Ask your host for today's special € 7.00

FISH SOUP

Mediterranean fish broth served with mixed shell fish and rice € 8.00

For guests with special dietary requirements or allergies, who wish to know about food ingredients used, please ask your host.
We also serve gluten free pasta and gluten free bread.



SALADS

CHICKEN CAESAR

Char grilled marinated chicken breast with crispy pancetta, croutons, Parmesan shavings and cherry tomatoes drizzled with our own Caesar dressing € 12.50

THAI BEEF SALAD

Pan seared beef in soy sauce with honey topped with sautéed root vegetables in sesame oil € 12.50

PASTA

CHICKEN RISOTTO

Arborio rice with sautéed chicken breast and spring onions, zucchini, asparagus, sundried tomatoes with fresh garden herbs and Grana shavings *Starter € 10.00 Main € 12.00*

TRUFFLE STROZZAPRETI

Fresh pasta sautéed in garlic and spring onions with mushrooms, cherry tomatoes and fresh thyme tossed in red wine and truffle paste served with Parmesan shavings *Starter € 11.00 Main € 12.00*

FETTUCINE RAGÙ

Maltese sausage and Chorizo sausage slow cooked in a rich tomato sauce with Syrah and a blend of fresh thyme and fennel seeds finished with a touch of cream *Starter € 10.00 Main € 12.00*

GARGANELLI BEEF PESTO

Strips of beef sautéed in extra virgin olive oil with garlic, roasted pine nuts and fresh basil cream sprinkled with Grana shavings *Starter € 12.00 Main € 13.50*

SPAGHETTI MARINARA

Black mussels, clams, razor clams, octopus and prawns steamed in white wine, garlic and fresh chili with cherry tomatoes, olive oil and fresh herbs *Starter € 12.95 Main € 14.50*

TAGLIATELLE with CALAMARI and PRAWNS

Peeled prawns and baby calamari flambéed in Sambuca with garlic, spring onions and plum tomatoes finished with a touch of cream and a hint of chili *Starter € 11.50 Main € 13.00*

PENNE ai SALMONE

Fresh Norwegian salmon flamed with vodka, garlic and cream with a touch of tomato sauce *Starter € 9.50 Main € 10.75*

CHEF's RAVIOLI

Kindly ask your host *Starter € 11.00 Main € 13.00*

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POULTRY & MEAT

CHEF'S CHICKEN

Oven baked breast stuffed with cream cheese, spices and walnuts set on Red Dorset fondue € 18.00

BARBARY DUCK

Pan seared breast and accompanied with a warm sweet red cabbage & air dried apricots, finished with a passion fruit reduction € 21.00

PORK BELLY

Slow cooked, honey glazed set on a bed of lentils with crispy bacon and Madeira wine jus € 18.95

BBQ RIBS

Glazed pork loin ribs with our homemade BBQ sauce, sesame seeds and coleslaw
Half rack € 12.50 Full rack € 18.50

VEAL RIBEYE 300gr*

Char grilled grain fed veal served with rocket leaves and Grana shavings €22.50

CHAR GRILLED BEEF RIBEYE 350gr*

Fresh Argentinean ribeye cooked to your liking € 24.00

FILLET OF BEEF 300gr *

Aged fresh beef fillet, sealed on the char grill and finished with fresh rosemary butter € 25.50

SAUCES

Mushroom, BBQ € 2.25

Peppercorn, Red Dorset Fondue € 2.90

*All portioned weights are the approximate weights before cooking.
Served char grilled, blue, rare, medium rare, medium and medium-well.
Well done is only served as medallions

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries

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Vegetarian



Medium Hot

FISH

FILLET OF SALMON

Pan seared fillet of Norwegian Salmon topped with fresh tomatoes and basil with cheese au gratin served over butter glazed asparagus € 19.00

CALAMARI

Marinated pan seared calamari with Kalamata olives, fresh herbs, cherry tomatoes, spring onions and roasted garlic € 20.50

KING PRAWNS

6 Giant Argentinean prawns sautéed in garlic, spring onions and fresh chili with cherry tomatoes, garden herbs and flambéed with anisette € 22.95

SEAFOOD PLATTER

Mixed seafood platter with king prawns, black mussels, clams, razor clams, baby calamari and octopus cooked in white wine with garlic, cherry tomatoes, a hint of chili and fresh herbs € 26.00

FRESH FISH OF THE DAY

Enjoy fresh fish prepared by our Chef just the way you like it!

Grilled, al Cartoccio, poached or salt crusted *per 100grms* € 4.65

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 Vegetarian

 Medium Hot

FOR THE LITTLE ONES

PENNE alla NAPOLITANA

Penne with tomato sauce € 6.00

PENNE al FORMAGGIO

Penne with cheese and cream € 6.00

CHICKEN CROQUETTES

6 chicken nuggets served with fries € 6.00

DESSERT

ICE CREAM (per scoop) € 1.75

SORBET (per scoop) € 1.75

HOMEMADE DESSERTS

On display. Price on request

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