

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*

€ 10.95

### Fish soup (Tradition aljotta) (LF)

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

€ 10.95

### Prawn Bisque

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

€15.50

## Light starters

---

### Mushroom au gratin (V)

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

€ 11.95

### Grilled asparagus & French brie

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

€12.95

### Burrata mozzarella (150gr)

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

€ 13.95

## Delicacies of meats starters

---

### Carpaccio of beef (GF)

*Raw layers of beef fillet, Gozo extra virgin olive oil, cracked pepper, parmesan cheese*

€ 12.95

**Please advise us if you have any food tolerance or allergies**

## Delicacies of fish starters

---

**Royal fish platter (GF) (LF) € 20.00**

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

**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 €12.95**

*Deep fried prawns, lemon & ginger with a tartar sauce*

## Antipasto

---

**Mixed platter (Sharing for 2person) € 28.85**

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

---

**Please advise us if you have any food tolerance or allergies**

---

## *Pasta*

---

**Spaghetti con ragu (LF)** Starters € 12 Main € 15  
*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*

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

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

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

**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*

---

**Please advise us if you have any food tolerance or allergies**

---

## Meats

---

**USDA prime tenderloin ( Beef fillet 250 G ) (GF) (LF)** € 42.00  
*Pan roasted prime USDA tenderloin, garlic & herb, onions, finished with vintage 2008 red wine port*

**Scottone prime tenderloin (Beef Fillet 300 Gr) (GF) (LF)** €32.00  
*Flamed grilled prime fresh heifer Italian Piemonte's beef fillet (300 gr)*

**Black angus prime ribeye (350 gr) (GF) (LF)** € 29.95  
*Flamed grilled UMI AAA prime ribeye steak*

**USDA prime dry-aged Ribeye steak (GF) (LF) )** € 41.00  
*Flamed grilled USDA prime dry-aged Ribeye steak (350gr)*

**Scottone prime dry – aged T bone (600 gr)(GF) (LF)** € 37.00  
*Flamed grilled prime fresh heifer Italian Piemonte's beef T Bone(600 gr)*

**Beef 'tagliata' (300g)** € 28.95  
*Flamed grilled UMI AAA black angus flank steak served with shavings of parmigiano & rucola*

**Beef can be served with either with**

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

## Lamb

---

**Lamb shank (GF) (LF)** € 23.00  
*Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse*

**Lamb rack (GF) (LF)** € 31.00  
*New Zealand grilled lamb frenched rack seasoned with rosemary & coarsely cracked peppercorns served on a lessening of mint jus*

## Poultry

---

**Chicken (GF) (LF)** € 20.00  
*Pan roasted corn fed chicken breast, garlic & herb, barbeque glaze*

**Chicken roulade** € 22.00  
*Pan seared, corn fed chicken breast, wrapped in pancetta, filed brie cheese, with cranberry sauce*

**Please advise us if you have any food tolerance or allergies**

---

**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)** € 22.00  
*Fried & braised, herb & garlic, carrots, onions & tomato concasse*

**Duck (250GR) (GF) (LF)** € 23.00  
*Pan roasted duck breast served with aniseed & orange*

## Pork

---

**Pork fillet (GF)** € 21.00  
*Pan seared, flamed with pastis, sauvignon blanc, English mustard, sage , finished with a creamy lemon sauce*

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

## Fish

---

**Fresh salmon (Norwegian) (GF)** € 22.00  
*Pan roasted, prawn & seafood bisque, herb & garlic, finished with creamy lemon sauce*

**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 (260gr) (GF) (LF) (depends on the market)**  
*Garlic infusion, parsley, white wine and lemon jus*

### The day catch

*Depending on what's available on the market that day  
Grilled with herbs or cartoccio  
(white wine, garlic and tomato velouté, fennel and lemongrass.)*

*According to market price between  
€ 4.50 to € 7.50 per 100 g*

V= vegetarian  
GF = gluten free  
Lf = lactose free

Our prices are inclusive of VAT.  
Service charge not included  
If you have any food allergies or food intolerance, please notify your host in advance.  
All of our menu items are subject to availability

**Please advise us if you have any food tolerance or allergies**

---

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

## CHILDREN'S MENU

<b>Fish bites &amp; potato fries (LF)</b>	<b>€9.00</b>
<b>Sausages &amp; potato fries (LF)</b>	<b>€ 9.00</b>
<b>Chicken nuggets &amp; potato fries (LF)</b>	<b>€ 9.00</b>
<b>Breaded deep fried mac &amp; cheese &amp; potato fries (LF)</b>	<b>€ 9.00</b>
<b>Penne tomato (V) (LF)</b> <i>Finished with tomato concasse ( Plain Tomato Sauce)</i>	<b>€ 8.00</b>
<b>Penne (V)</b> <i>Finished with cream ( Plain cream sauce )</i>	<b>€ 8.00</b>
<b>Amichetti Ai Formaggi</b> <i>Shaped pasta in garlic , parsley in tomato concasse</i>	<b>€ 12.00</b>
<b>Garganelli (V) (LF)</b> <i>Finished with tomato concasse, herb, garlic &amp; basil</i>	

**Starters € 12.00**

**Main € 15.00**

**Tortellini con ricotta and spinach**  
*Mushrooms, bacon, garlic & herb, finished with a fresh cream*

**Starters € 14.00**

**Main € 17.00**

**Please advise us if you have any food tolerance or allergies**

---

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

- All major credit or debit cards are accepted
- Service charge is not included
- ALL PRICES INCLUDE 18% VAT