



STARTERS

SOUP OF THE DAY *Gluten free* €7.50

CALAMARI FRITTI €12.50

SMALL SALAD, GARLIC MAYO

STEAK TARTARE €14.50

BEEF FILLET, TOMATO AND CORNICHON RELISH, EGG YOLK, ROCKET LEAVES AND SERVED WITH TOASTED MALTESE BREAD

CONFIT DUCK LEG NISCOISE *Gluten free* €13.50

AVOCADO, BLACK OLIVES, ROASTED CHERRY TOMATOES, BOILED EGG, FRENCH BEANS, MIXED LETTUCE, MANGO AND HONEY DRESSING

PEPEROCINO'S GRILLED OCTOPUS *Gluten Free* €13.50

MARINATED ZUCCHINI, GUACAMOLE, CHERRY TOMATOES, CAPERS, BLACK OLIVE TAPENADE, FRESH LEMON DRESSING, CHILLI

BUFALA MOZZARELLA TOMATO TARTARE *Vegetarian* €12.50

GREEN GARDEN SALAD, PEAS, COURGETTE RIBBONS, MANGETOUT, WHOLEGRAIN MUSTARD DRESSING AND SERVED WITH HOMEMADE GRISSINI

CHARCUTERIE PLATTER €7.50 PER PERSON

PARMA HAM, SALAMI NAPOLI, CHORIZO, GORGONZOLA, FETA CHEESE, GRANA PADANO, OLIVES, GHERKINS, GALLETTI

MALTESE PLATTER €7.50 PER PERSON

MALTESE SAUSAGE, LOCAL GOAT CHEESE, SUN DRIED TOMATOES, STUFFED OLIVES, BIGILLA, WHITE BEANS IN GARLIC



PASTA & RISOTTO

Gluten Free Pasta Also Available

	<u>STARTER</u>	<u>MAIN COURSE</u>
TRUFFLE SCENTED ARTICHOKE RISOTTO <i>Vegetarian</i> CARANROLI RISOTTO, ARTICHOKE CREAM, PECORINO SHAVINGS AND TRUFFLE OIL	€11.50	€15.50
SPAGHETTI ALLO SCOGLIO SPAGHETTI WITH FRESH CLAMS, MUSSELS, LOCAL RED PRAWNS, CHERRY TOMATOES, GARLIC AND WHITE WINE	€15.50	€18.50
HOMEMADE RICOTTA & PARMESAN GNOCCHI PULLED PORK CHEEKS, CHESTNUT MUSHROOMS, TRUFFLE BUTTER, PARMESAN SHAVINGS	€12.00	€15.50
STROZZAPRETI CHICKEN LEEKS, GARLIC, BACON, GORGONZOLA CREAM	€11.00	€14.50
GARGANELLI CALAMARI CALAMARI, ONION, GARLIC, WHITE WINE, BLACK OLIVES, CHERRY TOMATOES, PRAWN BISQUE AND TONNO BOTTARGA SHAVINGS	€13.50	€16.50
LINGUINI TUSCAN SAUSAGE LEEKS, GARLIC, CHILLI, THYME, TOMATO SAUCE	€11.00	€14.50



MAIN COURSE

FRESH FISH OF THE DAY

MOULES MARINIÈRE *Gluten free* €19.50

FRESH MUSSELS, CONFIT BACON, GARLIC, WHITE WINE, BASIL AND CREAM

FILLET OF SALMON €23.00

SEARED SALMON SERVED WITH PINK CHORIZO CRUST, MASHY MINTED PEAS AND PARMESAN FOAM

SUPREME CHICKEN BREAST *Gluten free* €21.50

PAN SEARED CHICKEN BREAST, MASH POTATO, WILD MUSHROOMS, TARRAGON AND MUSTARD CREAM SAUCE

STUFFED PORK FILLET *Gluten free* €23.00

PORK FILLET STUFFED WITH TUSCAN SAUSAGE, SMOKED CHEESE AND APPLE, SERVED WITH SAVOY CABBAGE, PORT JUS, CAULIFLOWER PUREE

FRENCH LAMB RACK €26.00

HERB CRUSTED LAMB RACK, BABY PAK CHOI, SWEET POTATO DAUPHINOISE, ROASTED GARLIC PUREE, RED WINE JUS

ARGENTINIAN BLACK ANGUS BEEF RIBEYE *Gluten free* €28.00

CHARGRILLED TO YOUR LIKING, SERVED WITH ASPARAGUS AND BEARNAISE SAUCE

FILLET OF BEEF *Gluten free* €27.50

CHARGRILLED TO YOU LIKING, SERVED WITH MANGETOUT



DESSERTS

WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE €7.50
WHITE CHOCOLATE AND VANILLA CHEESECAKE, PASSION FRUIT JELLY & ORANGE SORBET

CHOCOLATE TART €7.50
CHOCOLATE TART, CHOCOLATE SOIL & WHISKY PARFAIT

APPLE STICKY TOFFEE PUDDING €7.50
SERVED WARM WITH TOFFEE SAUCE AND VANILLA ICE CREAM

COCONUT PARFAIT €7.00
CHOCOLATE BISCUIT GANACHE, LIME SAUCE & CANDIED LIME ZEST

TIRAMISU €7.50
SERVED IN A GLASS

MQARET €7.00
TRADITIONAL MALTESE DATE PASTRY SERVED WITH VANILLA ICE CREAM

SELECTION OF HOME MADE ICE CREAMS AND SORBETS €6.00

