



# L'Ostricaio

## Fish | Wine | Seafood

### FOOD MENU



#### STARTERS / ANTIPASTI €

<b>Caponata di pesce spada</b> Swordfish with ratatouille	9.5
<b>Crostini di tonno in agrodolce</b> Sweet & sour tuna on bruschetta	8.9
<b>Polpettine di neonati</b> Whitebait fritters	8.5
<b>Insalata di polipo</b> Octopus salad	11.9
<b>Cocktail di gamberi</b> Prawn cocktail	11.9
<b>Frittura di calamari</b> Fried calamari	Starter - 7.9 Main - 13.9
<b>Pepata di cozze</b> Mussel stew	9
<b>Frittura di cubetti di tonno e spada</b> Fried tuna and swordfish cubes	13
<b>Frittura mista per 2</b> Mixed fried fish for 2 persons	16.9
<b>Granchio 1/2 lessato</b> Steamed Crab 1/2	12.5
<b>Gamberoni lessati 4pz.</b> Boiled king prawn 4pcs.	8.9
<b>Salmone marinato</b> Marinated salmon	10.9
<b>Parmigiana di melanzane</b> Aubergine Parmigiana	9.9

#### INSALATA / SALADS €

<b>Salmone affumicato</b> Salmone, rucola, pomodoro, insalata mista Smoked salmon, rocket, tomato, mixed salad	11.9
<b>Insalata della nonna</b> Pomodoro, cipolla, ricotta salata Granny's salad - Tomato, onion, salted ricotta	6
<b>Chicken Caesar salad</b> Mixed salad, chicken, bacon & croutons	11.9
<b>Patatine fritte</b> Fries	2.5

**Cocktail Suggestito**  
Recommended Cocktail

#### OYSTERS / OSTRICHE

**Francesi no. 4**  
€18 (6) €3 (cad./ Each)

**Scozzesi**  
€20 (6) €3.5 (cad./ Each)

**Gillardeau**  
€24 (6) €4 (cad./ Each)

**Ostriche Mix**  
€20 (6)

#### PRIMI PIATTI EXPRESS

Express pasta plates €

<b>Spaghetti alle vongole</b> Spaghetti with clams	12.9
<b>Spaghetti al nero di seppie</b> Spaghetti with black squid ink	13.9
<b>Linguine gamberoni e pomodorini</b> Linguine with king prawns and cherry tomatoes	13.9
<b>Spaghetti all'astice</b> Spaghetti with lobster	19.9
<b>Linguine ricci e cozze</b> Linguine with sea urchins and mussels	15.9
<b>Linguine ai ricci</b> Linguine with sea urchins	18.9
<b>Spaghetti tonno fresco e limone</b> Spaghetti with fresh tuna and lemon	11.9
<b>Ravioloni freschi allo scoglio</b> Ravioli mixed seafood	16.9
<b>Ravioloni burro e salvia</b> Ravioloni with butter & sage (+/- Parmigiano)	12.9
<b>Pappardelle alla Bolognese</b>	11.9

**Gluten free Linguine** + 1

We take pride in offering a variety of our creative dishes. Ask your server for the chef's specialty dishes.

#### SECONDI PIATTI DI PESCE

(Serviti con patate fritte &/o insalata) €

<b>Cotoletta di pesce spada</b> Swordfish cutlet	14.9
<b>Involtoni di pesce spada</b> Swordfish roulades	15.9
<b>Tonno alla griglia</b> Fresh grilled tuna steak	16.9
<b>Spiedini di gamberoni</b> King prawns skewers	12.5
<b>Spigola all' acqua pazza</b> Fresh sea bass chef style with lemon & tomato	4/100gr
<b>Zuppa Di Pesce</b> Sea food soup	18.9
<b>Orata alla Griglia</b> Grilled sea bream	16.9

#### SECONDI PIATTI DI CARNE

(Serviti con patate fritte &/o insalata) €

<b>Cotoletta di pollo con patatine</b> Breaded chicken breast with fries	10
<b>Hamburger di manzo Angus 100%</b> Angus hamburger 100% certified	12.5
<b>Rib eye alla griglia</b> Grilled rib eye	22
<b>Fiorentina di cavallo</b> Horse steak	6/100gr
<b>Polpette di cavallo</b> Horse meatballs	15.9
<b>Galletto Amburghese alla diavola</b> Roasted chicken with spices	16.9

#### DESSERT €5

Ask the waiter for our delicious dessert menu

#### DEGUSTAZIONI / TASTING

Daily fresh fish is our sacred commitment. Since we source the best fresh fish from individual fishermen, variables could affect the constant supply so kindly bear with us in the event of missing some of the fresh fish dishes.

All Prices are in Euro €

**4 ANTIPASTI**  
4 antipasti a scelta tra i primi 6 del menu antipasti  
4 starters to choose from the first 6 of the starters menu  
28

**OYSTERS MIX**  
6 ostriche:  
(2 Gillardeau, 2 Scottish, 2 French)  
20

**PIATTI FREDDI**  
1/2 granchio, 4 gamberoni, salmone  
1/2 crab, 4 king prawns, salmon  
26.9

**OSTRICHE &..**  
Mix 6 ostriche, 1/2 granchio, 4 gamberoni  
6 mix oysters, 1/2 Crab, 4 king prawns  
34

**12 OSTRICHE NO.4**  
12 ostriche Francesi, 2 calici di prosecco  
12 French oysters, 2 glasses prosecco  
35

**DELUXE FOR 2**  
12 ostriche - (Francesi 4, Gillardeau 4, Scozzesi 4),  
gamberoni 4, Tagliata di Tonno, bottiglia Ferrari rosé  
12 oysters - (4 French, 4 Gillardeau, 4 Scottish),  
4 king prawns, tuna steak, bottle of Ferrari rosé  
99

"Every second is a unique and unmissable opportunity to revolutionize everything. Completely"

## Wine List

All Prices are in Euro €

	Glass	Bottle
<b>WHITE</b>		
Medina~Chardonnay-Girgentina Delicata, Malta	4	14
Corvo Glicine Vini Corvo, Sicily~Italy		15
Vitral~Sauvignon Blanc Vina Maipo, Central Vineyards~Chile		15
Castellosvevo White Cantine Milazzo, Sicily~Italy (dry)	5	20
Vermentino 'La Pettegola' Banfi, Vermentino 'La Pettegola' Banfi		20
Tuscany~Italy	13	13
Anthilia Donnafugata, Sicily~Italy		20
Bianco Di Nera Cantine Milazzo, Sicily~Italy	6	22
Greco di Tufo Mastroberardino, Campania~Italy		23
Grillo 'Sur Sur' Donnafugata, Sicily~Italy		24
Maria Costanza Cantine Milazzo, Maria Costanza Cantine Milazzo		28
Sicily~Italy	20	20
Etna Bianco Planeta, Sicily~Italy		29
Chablis 'Les Marouettes' F.Martenot, Burgundy~France		32
Sancerre Caves des Perrieres, Loire~France		35
Meursault "Les Hauts Bois" F. Martenot, Burgundy~France		100

	Glass	Bottle
<b>SPARKLING</b>		
Prosecco Cavicchioli, Italy	5	15
Prosecco Extra Dry Cantina dei Poeti, Veneto~Italy		20
Franciacorta Saten 'Cuvee Monogram' Castelfaglia, Lombardy~Italy		38
Trento Brut Rosé Ferrari, Trentino Alto Adige~Italy		45
Brut Imperial Moet et Chandon, Champagne~France		60
Dom Perignon Moët et Chandon, Champagne~France		198

	Glass	Bottle
<b>RED</b>		
Medina~Merlot Delicata, Malta	4	14
Montepulciano d 'Abruzzo 'Riparosso' Illuminati, Abruzzo~Italy		16
Nero d'Avola 'Scherzade' Donnafugata, Sicily~Italy		20
Primitivo di Manduria 'Stilio' Villa Mottura, Apulia~Italy	5	20
Barbera d'Asti 'L'Altra' Banfi, Piedmont~Italy		24
Primitivo di Manduria "Stilio", Apulia~Italy	7	28
Valpolicella Classico Ripasso Rocca Sveva, Veneto~Italy		28
Maria Costanza Cantine Milazzo, Sicily~Italy		38
Valdifalco Syrah Loacker, Tuscany~Italy		38
Faro Azienda Agricola Palari, Sicily~Italy		89
Mille e Una Notte Donnafugata, Sicily~Italy		89
Brunello di Montalcino 'Corte Pavone' Loacker, Tuscany~Italy		100



# L'Ostricaio

RESTAURANT & OYSTER BAR

- SEA FOOD - SPAGHETTI - OYSTERS - WINE -

## Drinks List



## Liqueurs

Whisky, Amaro, Limoncello, Grappa, Vodka 3

All Prices are in Euro €

Drink	Beer	Scotch Premium Whisky 1.5cl
Natural Mineral Water Still / Sparkling 33cl	Cisk / Excel (Local Beer) 4.20% 25cl	Lagavulin (16Y), Oban (14Y) and more
Natural Mineral Water Still / Sparkling 100cl	Cisk / Excel (Local Beer) 4.20% 50cl	Premium Grappa & Rum 1.5cl
Soft Drinks	Corona 35cl	Isabel (cantine milazzo)
Juices	Carlsberg 50cl	Mille e una Notte (Donnafugata)
Espresso	Sharp's Amber 4.30% 50cl	Zakapa 23Y



## Cocktails 5.95

## Non-alcoholic Cocktails 4.50

<b>01. Americano</b> Campari, Red Vermouth & Soda Water.	<b>09. Boulevardier</b> Bourbon whiskey, campari & red vermouth.	<b>Ammy Fresh</b> Pineapple juice, passion fruit, fresh ginger, lime juice & mint leaves.
<b>02. Negroni</b> Gin, Red Vermouth & Campari.	<b>10. Basil Sour</b> Vodka, fresh lemon juice, sugar, egg white & basil leaves.	<b>Virgin Colada</b> Pineapple juice & coconut milk.
<b>03. Aperol Spritz</b> Aperol, Prosecco & Soda Water.	<b>11. Daiquiri</b> White rum, sugar syrup & fresh lime juice.	<b>Peach Tree</b> Peach juice, orange juice, strawberry & fresh lemon juice.
<b>04. Mint Julep</b> Brandy, Sugar Syrup, Mint Leaves.	<b>12. Vermouth Delight</b> White vermouth, campari & tonic water.	<b>Virgin Mojito</b> Lime, brown sugar, mint leaves & soda water.
<b>05. Gin Fizz</b> Gin, Fresh Lemon Juice, Sugar Syrup & Soda Water.	<b>13. Sensation</b> Cachaca, Lime, brown sugar & passion fruit.	<b>Purple Rain</b> Cranberry juice, fresh lime juice & papaya syrup.
<b>06. Hugo</b> Prosecco, Mint, elderflower syrup & Soda Water.	<b>14. Moscow Mule</b> Vodka, ginger beer & fresh lime juice.	<b>Fruit &amp; Pebbles</b> Orange juice, papaya syrup, passion fruit & tonic water.
<b>07. Mojito</b> White rum, brown sugar, lime & mint leaves.	<b>15. Pina Colada</b> White rum, pineapple juice & coconut milk.	
<b>08. L'ostricaio</b> Gin, fresh lime juice, lemongrass syrup & egg white	<b>16. Caipirina</b> Cachaca, lime & brown sugar.	

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## MENU

*“L' apparenza delle cose varia a seconda delle nostre emozioni, e così noi vediamo magia e bellezza in esse, mentre magia e bellezza sono realmente dentro di noi.”*



**“The appearance of things change according to the emotions, and thus we see magic and beauty in them, while the magic and beauty are really in ourselves.” (K. Gibran)**

**-The Oysterer-**

 **Thank You!**

 **tripadvisor**

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