

TO START

Insalata di Quaglia

cannellini beans, artichoke hearts & orange salad, topped with a quail breast kebab wrapped in pancetta

Friturra di Calamari

battered squid accompanied by chef's special remoulade & a seasonal leaf salad

Chicken Asian Salad

grilled fresh chicken, crispy asian leaves, tossed with coriander, chilli, ginger, turmeric, lime & sesame seeds

Quinoa Mediterranean Salad

with olives, peppers, cucumber, rocket, cherry tomatoes & dressed with citrus vinaigrette

Linguine alla Puttanesca di Cozze

fresh local mussels with cherry tomatoes, black olives, capers & chilli

Spaghetti Norma Moderno

tossed pasta with a cherry tomato & basil sauce, on a bed of aubergine veloute, topped with ricotta salata

Brioche ai Funghi (V) (supplement €5.00)

homemade brioche topped with sautéed wild mushrooms & goats cheese, with truffle shavings

MAIN COURSE

Paccheri al Pesto di Noci e Capperi

tossed pasta with homemade pesto of walnut, capers & lemon zest, finished with baby spinach & fresh feta cheese

Crispy Local Pork Belly

slow roasted pork belly served with a spicy apple & coriander salad

Chicken Supreme

pan roasted chicken supreme, served on a bed of fried gnocchi, tossed with wild mushrooms & truffle paste

Grilled Fresh Argentinian Rib Eye

served with café de paris butter & petit salad

Chef's Fish & Chips

served with minted mushy peas, potato fries & a twisted tartar sauce

Fresh Local Lampuki

cooked maltese style, with a sauce consisting of olive oil, garlic, tomatoes, basil, olives, capers & onions

Fresh Local Seabass

pan roasted fresh seabass, served on a bed of greek salad

All main courses are served with chips

DESSERT

A Selection of Homemade Desserts

€47 per person

gluten free & wholemeal pasta available on request