

ANTIPASTI & PRIMI

SALIA BRUSCHETTA €6.50

Toasted bread with fresh tomatoes, olive oil, fresh basil and garlic

PRIMASOLE CROCCANTE €9.90

Breaded sheep cheese, tomato and chili jam, cherry tomato confit and baby leaves

CARPACCIO DI MANZO €13.50

Mosaic of seared beef fillet, caper berries, pickled beetroot, arugula, radish, pickled onions, crushed pistachio, picallili mayo

PEPATA DI COZZE €12.50

Black shell mussels, garlic, onions, white wine, fresh herbs, red chillies, garlic butter croute

CALAMARI FRITTI €13.50

Local squid rings dusted in semolina, served with chili and lime aioli

ZUPPA DEL GIORNO €8.25

Please ask your server for availability



LE INSALATONI

INSALATA DI POLLO E MELA VERDE €14.50

(Chicken and green apple salad)

Fresh salad leaves, crispy ciabatta, gorgonzola and yoghurt dressing, toasted almonds

INSALATA CAPRESE €12.50

Roma tomatoes, mozzarella di Bufala, fresh basil, extra virgin olive oil

BARBABIETOLA, CECI, ZUCCA E NOCI €12.50

(Beetroot, chickpeas, pumpkin and walnut salad)

Baby spinach, sundried tomatoes, bread croutons, lemon dressing



I TAGLIERI

Serves 2

IL NOSTRO TAGLIERE €21.50

Mozzarella di Bufala, cured ham, salami tipo Napoli, mortadella, Grana Padano, green olives, sundried tomatoes, taggiasca olive tapenade, rucola, rosemary focaccia

ANTIPASTO MISTO €16.50

(Mixed appetizers)

Fried aubergines stuffed with scamorza cheese, panzerotti with tomato and mozzarella, globe artichokes, cured ham, sheep cheese croquettes, grilled peppers sott'olio

MISTO FORMAGGI E VERDURE €15.50

(Served with a warm bread basket)

Crostini with ricotta, honey and pistachio, Grana Padano, mozzarella di Bufala with pesto, grilled vegetables, black olives, artichokes alla Romana, sundried tomatoes

PASTA & RISOTTI

RISOTTO CACCIO E PEPE €10.80

Carnaroli rice, Pecorino Romano, cracked pepper, pancetta crumbs

PACCHERI €12.50

Rabbit confit, creamed leeks, dried cherry tomatoes, fresh thyme, rabbit jus

GARGANELLI €12.50

Slow cooked chicken, porcini mushrooms, leeks, parmesan cheese

RISOTTO CON CARCIOFI €10.80

Carnaroli rice, leeks, globe artichokes, scamorza cheese, lemon zest

PAPPARDELLE ALLO SCOGLIO €15.45

King Prawn, black shell mussels, surf clams, cuttle fish, tomatoes, fresh herbs, white wine

RIGATONI €12.50

Beef ragu', cherry tomatoes, fresh oregano, red wine

PANZEROTTI FUNGHI MISTI €13.80

Oyster and Shimeji Mushrooms, cafe au lait

RAVIOLI €12.50

Beetroot, chickpeas, pea puree, cherry tomato confit, fresh sage, vegan butter

For a main course portion a €3 supplement will apply.

I BURGER

SALIA €15.50

200gr Pure beef patty, grilled bacon, caramelised onions, melted Provolone cheese, crispy leaves, sliced tomatoes, truffled butter, mixed seed brioche bun

POLLO €12.50

Crispy chicken thighs, grilled bacon, Parmesan cheese, fresh rucola, sliced tomatoes, soft brioche bun

FUMETTO €14.50

Pulled smoked pork, melted Provolone cheese, crispy onions, fresh salad, mixed seed bun

ORTOLONA €16.50

Plant based patty, crispy lettuce, sliced tomatoes, pickled gherkins, vegan bun

All above are served with seasoned potato fries and dip



@salia.mt

PIZZE

MARGHERITA €8.50

Tomato sauce, mozzarella, fresh basil

CAPRESE €9.95

Fresh tomatoes, Mozarella di Bufala, fresh basil, extra virgin olive oil

FUNGHI €9.95

Tomato sauce, mozzarella, sliced mushrooms, dried oregano

CAPRICCIOSA €10.50

Tomato sauce, mozzarella, sliced mushrooms, globe artichokes, olives, ham, dried marjoram

RIPIENA *(calzone)* €11.50

Mozzarella, sliced mushrooms, dried oregano topped with cured ham, rucola, cherry tomatoes and Grana Padano

INDIAVOLATA €9.95

Tomato sauce, mozzarella, fresh basil, spicy sausage, fresh basil, onions, extra virgin olive oil

PROFUMO DI MARE €14.90

Tomato sauce, mozzarella, king prawn, octopus, cozze, clam meat, onions, fresh basil, extra virgin olive oil

L'ARCIPELAGO €10.50

Tomato sauce, mozzarella, Maltese sausage, sheep cheeslets, capers, onions, olives, fresh basil

TUTTI I STAGIONI €11.50

Tomato sauce, mozzarella, sliced mushrooms, eggs, Salami Napoli, olives, peas, dried marjoram

QUATTRO FORMAGGI €13.50

Mozzarella, Provolone, Gorgonzola, Grana Padano, cherry tomatoes, crushed walnuts

CRUDA €14.90

Mozzarella di Bufala, cherry tomatoes, prosciutto crudo, fresh rucola, Grana Padano

AFFUMICATA €13.50

Mozzarella, caramelised onions, pork sausage, smoked pulled pork, smoked Scamorza, sundried tomatoes fresh rucola

SALIA €14.90

Mozzarella di Bufala, Provolone, mortadella, pistachio, fresh basil, extra virgin olive oil

IL GIARDINO €11.50

Mozzarella, grilled vegetables, basil pesto, cherry tomatoes, fresh rucola, Grana Padano

FOCACCE

FOCCACCIA AL ROSMARINO €7.50

Fresh rosemary, extra virgin olive oil, sundried tomato pesto, black olive tapenade

FOCCACCIA CON SALSICCIA €12.50

Pork sausage, Provolone, wild fennel, herb infused oil

FOCCACCIA CON SALMONE €14.90

Smoked salmon, cherry tomatoes, ricotta, herb oil, baby spinach



SECONDI

SALMONE IN PADELLA €26.50

Salmon fillet with Pecorino and dill crust, rapini, toasted almonds, whole grain mustard cream

BISTECCA DI MANZO €29.50

300gr Beef ribeye cooked to your liking, roasted cherry tomatoes, grilled asparagus, port wine jus

COTOLETTA DI VITELLO €26.50

Milk fed veal chop, Parmesan crust, porcini orzoto, veal reduction

PETTO DI POLLO €20.50

Stuffed chicken breast, Gouda cheese, fresh sage, carrot puree, mushroom fricassee, chicken jus

GUANCE DI MAIALE €22.50

Sous vide pork cheeks, Bramley apple puree, braised kale, Maple infused jus

LA MELANZANA FARCITA €18.50

Grilled aubergines, zucchini, bell peppers, vegan cheese, tomato fondue, crispy salad leaves

All above are served either with roast potatoes or French fries

DOLCI

CRÈME' BRULEE €5.50

Pistachio, pumpkin seeds, sesame, almonds

LIMONE €5.95

Meringue, lemon curd, crumbled tart, lemon gel, lemon sorbet, fresh mint

DATTERI €4.95

Date fritters, honey and orange syrup, raisin ice cream

TIRAMISU €5.95

Mascarpone, coffee, cocoa, Savioardi biscuits

MELA E PERE €5.95

Pear and apple crumble, cinnamon anglaise, white chocolate ice cream

TORTA AL CACAO €5.50

Candied nuts, bitter chocolate, honey comb, Maple Syrup

A SHARED MEAL
BINDS PEOPLE
TOGETHER



Salia

Every table tells a story