



## ANTIPASTI

### **BRUSCHETTA CLASSICA (G) (VGN) (V) (SS)**

Paniotta topped w/chopped fresh tomatoes, onions, garlic, extra virgin olive oil and basil **€4.00** (Extra Mozzarella **€1.00**)

### **BRUSCHETTA RUSTICA (G) (SS)**

Paniotta topped w/chopped fresh tomatoes, onions, anchovies, garlic, extra virgin olive oil and fresh herbs **€4.50**  
(Extra mozzarella **€1.00**)

### **FORMAGGIO GOZITANO FRITTO (G) (L) (V) (SS)**

Mixed sesame seeds crusted local cow's cheese served deep fried on a crispy petit salad, dressed with honey & cinnamon syrup and accompanied with berry compote **€9.50**

### **CALAMARI FRITTI (G)**

Floured and seasoned deep fried baby calamari, tossed with garlic & garden herbs, served with lemon wedge and homemade tartare sauce **€12.50**

### **IMPEPATA DI COZZE**

Fresh black mussels (500grms) served steamed in white wine with spring onions, garlic, cherry tomatoes & garden herbs **€14.50**

### **FOCACCIA MALTIIJA (G) (L)**

Kalamata Olives, onion, capers, anchovies, peppered local cheeselets, tuna and fresh tomatoes with garlic oil and mixed leaves **€13.50**

### **FOCACCIA AL FERRETTI (G) (L)**

Cherry tomatoes, rucola, Parma ham, mozzarella di Bufala DOP and Parmesan shavings, drizzled with extra virgin olive oil and oregano **€14.50**

## INSALATE

### **CAESAR DI POLLO (G) (L)**

Crispy romaine lettuce tossed in our homemade Caesar dressing topped with warm chicken breast, cherry tomatoes, croutons, crispy pancetta & parmesan shavings **€14.50**

### **SALMONE**

Norwegian fresh salmon, mixed salad leaves, cherry tomatoes, cucumbers, olives and honey citrus dressing **€17.50**

### **INSALATA BUFOLA (L) (N) (V)**

Mixed leaves, cherry tomatoes, walnuts, mozzarella di bufola DOP and basil dressing **€14.00**

### **CHICKEN FUSION COUSCOUS (G) (N) (SS)**

Chicken fillet strips & stir fried vegetables with sesame seeds in our chef's oriental sauce, served on couscous **€15.50**

## ZUPPE

### **ZUPPA DEL GIORNO**

Soup of the day **€8.00**

### **ZUPPA DEL PESCATORE**

Mediterranean fish & shellfish broth **€9.00**

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**We also serve gluten free bread / Pasta @ €2.30 supplement**

# PASTA E RISOTTO

## **FIOCCHETTI DI PERE E FORMAGGIO (G) (L) (N) (V)**

Fresh pasta stuffed with brie cheese and pears tossed in garlic and sun dried tomatoes, finished with white wine, gorgonzola cheese, baby spinach and walnuts **S: €12.50 M: €17.00**

## **TRIO FUNGHI RISOTTO (G) (L) (V)**

Riso arborio sautéed with shallots, porcini mushrooms, tartufo and chestnut mushrooms with fresh herbs and Parmesan shavings **S: €11.50 M: €14.00 (add Chicken €2.00)**

## **GARGANELLI CON POLLO, PANCETTA E FUNGHI (G) (L)**

Fresh pasta tossed with marinated cajun chicken fillets, shallots, pancetta, bell peppers, mushrooms, oyster sauce, dry cherry, garden herbs and fresh cream **S: €12.00 M: €14.50**

## **PENNE AL SALMONE (G) (L) (N)**

Fresh and smoked Norwegian salmon flambéed with Gin, sautéed with shallots tossed in pesto Genovese, caviar and a touch of cream **S: €12.00 M: €14.50**

## **TAGLIATELLE CON RAGU` DI MANZO (G)**

Angus beef slow cooked w/ sautéed onions, carrot and celery & house wine in rich tomato fondue **S: €11.00 M: €13.50**

## **LINGUINE CALAMARI E GAMBERI (G) (L)**

Linguine with peeled prawns & baby calamari flambéed with Sambuca in garlic and spring onions with cherry tomatoes, fresh herbs, cream and finished in a light prawn velouté **S: €13.00 M: €15.50**

## **SPAGHETTI MARINARA (G)**

A mixed selection of shell fish with prawns in garlic and white wine, cherry tomatoes, and fresh garden herbs **S: €13.50 M: €17.00**

*Gluten free pasta is available at €2.30 supplement*

# SECONDI DI CARNE

## **POLLO AI FERRI**

Lava grilled marinated chicken breast with Cajun and lemon pepper **€19.00**

## **POLLO CHEF (L)**

Grilled chicken breast, with pancetta and mozzarella fior di latte, served with truffle sauce **€21.00**

## **LAMB KOFTA (L) (G) (N)**

Lava grilled 300grms of ground lamb with onions, garlic, coriander and ginger, seasoned with ras el hanout spice and served on a bed of couscous with minted mayo **€22.90**

## **PETTO D'ANATRA**

Pan seared 300gr of Margaret duck breast, served glazed with star anise orange sauce & forest fruit *compote* **€27.00**

## **SMOKEY BBQ SPARE RIBS (SS)**

Glazed pork loin ribs with our homemade smokey BBQ sauce and sesame seeds, accompanied with coleslaw and fries **Half rack €20.00 Full rack €25.00**

## **VEAL RIB-EYE 350GR \***

Lava grilled Grain-Fed fresh Irish Veal rib-eye **€27.50**

## **BISTECCA BLACK ANGUS ALLA GRIGLIA 350GR \***

Lava grilled Argentinian grain fed Black Angus fresh rib-eye steak **€30.00**

## **FILETTO DI MANZO 300GR \***

Pan seared grain fed New Zealand Prime steer aged beef fillet **€33.00**

## **BISTECCA TAGLIATA (G) (L) (350grms €28.00) (1kg €62.00)**

Lava grilled grain fed Argentinian fresh flank steak served tagliata with grana shavings, cherry tomatoes, crispy onions and rucola

**SAUCES** Mushroom (L), Peppercorn (L), Gorgonzola (L), Truffle (L) or BBQ **€ 2.90**

\* All portion weights are the approximate weights before cooking

**Main courses are served with seasonal vegetables or salad and roasted potatoes or fries**

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# GOURMET SECTION

## **SWEET & SOUR CHICKEN NOODLES (G) (SS)**

Crispy fried chicken fillet, with stir-fry vegetables, Pineapple, lemon grass, and ginger, in our homemade sweet & sour sauce **€18.50**

## **TAGLIATELLE VEAL RIB-EYE (G) (L)**

Tagliatelle with sautéed pancetta, mushrooms, white wine and cream of truffles, served with 200gr fresh Irish veal rib-eye topped with parmesan shavings, crispy onions & rucola **€30.00** (Add Beef Rib-eye (instead of Veal Rib-eye) **€5.00**)

## **CLASSIC BURGER (G) (SS)**

200gr homemade Angus beef patty served in a brioche bun with ice berg lettuce, plum tomatoes, crispy fried onions and gherkins, accompanied with fries and coleslaw **€12.50**

## **CHICKEN CAESAR BURGER (G) (SS)**

Grilled chicken breast and pancetta, served in a brioche bun with ice berg lettuce & plum tomatoes, accompanied with Caesar dressing, fries and coleslaw **€15.50**

## **AL'ITALIANA BURGER (G) (L) (SS)**

200gr homemade beef burger served in a brioche bun with plum tomatoes, grana cheese, Parma ham, crispy fried onions and rucola, accompanied with fries and coleslaw **€17.00**

## **PULLED PORK BURGER (G) (SS)**

Hickory-smoked pulled pork served in a brioche bun accompanied with BBQ sauce, crispy fried onions, coleslaw and fries **€14.50**

EXTRA : Grilled pancetta, Red Leicester cheese or spicy potato wedges **€ 1.50**

SAUCES Mushroom(L), Peppercorn(L), Gorgonzola(L), Truffle(L), or BBQ **€ 2.90**

\* All portion weights are the approximate weights before cooking.

# SECONDI DI PESCE

## **SPIGOLA**

Fillet of seabass with garlic, white wine and fresh herbs baked al "cartoccio" with sweet and bell peppers salsa **€22.90**

## **CALAMARI ALLA PADELLA**

Baby calamari sautéed in garlic, white wine, cherry tomatoes and garden herbs **€22.90**

## **TRANCIO DI SALMONE (G) (SS)**

Fresh Norwegian salmon fillet roasted to a nearly cooked through degree with herbed crust & set on a bed of curry risotto **€24.50**

## **FRUTTI DI MARE**

Mixed seafood platter with fresh local prawns, black mussels, clams, razor clams and baby calamari, cooked in white wine, garlic and fresh herbs **€36.00**

## **PESCE FRESCO DEL GIORNO**

Enjoy fresh fish prepared by our Chef. Grilled, al Cartoccio, poached or salt crusted (Market Price)

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# PIZZA

**MARGHERITA €8.50 (G) (L) (V)**

Tomato sauce, mozzarella fior di latte & basil

**AI FUNGHI €10.00 (G) (L) (V)**

Tomato sauce, mozzarella fior di latte, mushrooms & oregano

**PEPPERONI €10.00 (G) (L)**

Tomato sauce, mozzarella fior di latte, spicy salami pepperoni & oregano

**SICILIANA €11.50 (G) (L)**

Tomato Sauce, mozzarella fior di Latte, anchovies, fresh tomatoes, kalamata olives, capers, onions & oregano

**CAPRICCIOSA €11.00 (G) (L)**

Tomato sauce, mozzarella fior di latte, mushrooms, ham, artichokes, hard boiled eggs, olives & oregano

**FRUTTI DI MARE €15.00 (G)**

Tomato sauce, tuna, mussels, seafood meat, king prawn, onions, capers, olives & fresh basil

**VECCHIA FATTORIA €12.50 (G) (L)**

BBQ sauce, mozzarella fior di latte, chicken breast, bacon, bell peppers, onions, sweet corn & coriander

**PULLED PORK €14.50 (G) (L)**

BBQ sauce base, mozzarella fior di latte, pulled pork, onions, red leicester, bell peppers & sweet corn

**BELLA MALTESE €13.00 (G) (L)**

Mozzarella fior di latte, maltese sausage, potatoes, fresh tomatoes, gbejniet (local cheeselet), onions & oregano

**TARTUFO E GUANCIALE €14.50 (G) (L)**

Mozzarella fior di latte, crema di tartufo, guanciale, mushrooms, onions & drizzled with olive oil

**AL TONNO €11.50 (G) (L)**

Mozzarella fior di latte, tuna chunks, onions, artichokes, capers, hard boiled egg & oregano

**LE CASE**

**FERRETTI €16.00 (G) (L)**

Closed pizza with mozzarella, fior di latte, mushrooms, cherry tomatoes, brie cheese, parma ham, rucola, drizzled with extra virgin olive oil & oregano

**THE EXILES €16.00 (G) (L)**

Rucola, Grana, mozzarella fior di latte, parma ham, cherry tomatoes, drizzled with extra virgin olive oil & oregano

**HAYWHARF €16.00 (G) (L) (N)**

Mozzarella fior di latte, pesto genovese, peeled king prawns, cherry tomato, onions and baby spinach & drizzled with extra virgin olive oil

Extra ingredients €1.60, Parma ham €3.50, Mozzarella di Bufala DOP €4.70

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