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Starters	
<i>Prawn Cocktail</i>	€ 6.50
<i>Parma Ham with Fresh Seasonal Fruits</i>	€ 6.50
<i>Carpaccio of Beef Mediterranean</i>	€ 7.00
<i>Carpaccio of Smoked Salmon, Swordfish and Tuna marinated with a Lime Dressing</i>	€ 7.00
<i>Antipasto Misto – Meat (minimum 2 Pax, price per person)</i>	€ 10.50
<i>Antipasto Misto – Fish (minimum 2 Pax, price per person)</i>	€ 11.50

Hot Starters

<i>Sautéed Mushrooms cooked in Garlic , White Wine and a touch of cream</i>		€ 5.75
<i>Fresh Mussels cooked in White Wine, Garlic and Olive Oil</i>		€ 8.75
<i>Frittura of calamari and prawns</i>		€ 9.50
<i>Fish Cakes</i>		€ 7.00

Salads

<i>Marinated Octopus with cherry tomato, basil & garlic</i>		€ 8.50
<i>Green Salad</i>		€ 5.25
<i>Deep Fried Gozo Cheese Salad</i>		€ 6.75

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<i>Soups, Rice and Pasta</i>	
<i>Soup of the Day</i>	€ 5.25
<i>Aljotta – Home made Fish Soup</i>	€ 6.50
<i>Spaghetti al'Aglio, Olio e Peperoncino</i> <i>Spaghetti with garlic, olive oil and chilli</i>	 € 5.75
<i>Ravioli con Pomodoro e basilico</i> <i>Fresh ravioli filled with goat's cheese in a tomato & basil sauce topped with parmesan cheese</i>	 € 6.50
<i>Garganelle alle Melanzane</i> <i>Fresh Garganelle pasta with aubergine, black olives, basil, garlic, balsamic vinegar & oregano topped with parmesan cheese</i>	 € 7.00
<i>Taglioline neri al merluzzo</i> <i>Black inked fresh taglioline pasta with hake fish, aubergines and fresh tomatoes</i>	€ 9.00
<i>Risotto con Pancetta, Gorgonzola e Mela</i> <i>Arborio Rice with pancetta, gorgonzola cheese, apple & walnuts</i> <i>A vegetarian option without pancetta is also available on request</i>	€ 7.00
<i>Spaghetti ai Frutti di Mare</i> <i>Spaghetti with mixed seafood and fresh shellfish in white wine</i>	€ 9.50
<i>Pappardelle al ragu di salsicce siciliana</i> <i>Fresh pappardelle pasta with Sicilian sausage parmesan cheese and tomato sauce</i>	€ 9.00

Pasta and Rice dishes can also be served as main courses - €2.00 extra

Main Dishes – Fish

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<i>Char Grilled Swordfish with Tomato and Caper Sauce</i>	€ 14.75
<i>Octopus cooked in Garlic, Olives, Tomatoes and White Wine</i>	€ 14.75
<i>Calamari della casa</i>	€ 15.75
<i>Stewed calamari cooked with white wine fresh tomato & onions</i>	
<i>Fresh King Prawns sautéed in Garlic, White Wine</i>	
<i>And Anisette served on a bed of Rice</i>	€ 22.50
<i>Fresh Fish (availability and price according to season)</i>	
<i>Ask your Maitre d' for the fresh fish of the day</i>	
<i>Lobster Thermidor</i>	
<i>To book 24 hours in advance – Price varies according to Weight</i>	

Main Dishes - Meat

<i>Chicken Breast in Tarragon and Mushroom Sauce</i>	€ 14.75
<i>Pan Crisped Duck served with Honey and Orange Sauce</i>	€ 15.25
<i>Grilled De-boned Quails, with a balsamic and olive oil dressing</i>	€ 15.75
<i>Fillet of Veal cooked in a creamy plum sauce</i>	€ 16.50
<i>Lamb Shanks gently braised in Rosemary, served on a bed of couscous with port jus</i>	€ 14.50
<i>Rack of Ribs served with BBQ Sauce</i>	€ 14.75
<i>Char Grilled Rib Eye Steak – Approx 350 g</i>	€ 19.75
<i>Char Grilled Prime steer Fillet of Beef – Approx 250 g</i>	€ 19.75
<i>Choice of Sauces: Mushroom / Mustard Peppered Cream / Onion Duxelle</i>	
<i>Sauces with Ribeye and Fillet are served separate</i>	

All main dishes are served with fresh market vegetables and potatoes or chips and salad

Ask your Maitre d' for the Specialities of the Day

Please advise us if you have any dietary requirements