




	€
Starters	
<i>Parma Ham with Fresh Seasonal Fruits</i>	€ 7.50
<i>Carpaccio of Beef Mediterranean</i>	€ 8.00
<i>Carpaccio of Smoked Salmon, Swordfish and Tuna marinated with a Lime Dressing</i>	€ 9.50
<i>Antipasto Misto – Gozitano (minimum 2 Pax, price per person)</i>	€ 11.00
<i>Antipasto Misto – Meat (minimum 2 Pax, price per person)</i>	€ 11.50
<i>Antipasto Misto – Fish (minimum 2 Pax, price per person)</i>	€ 12.50

Hot Starters

<i>Sautéed Mushrooms cooked in Garlic , White Wine and a touch of cream</i>		€ 6.75
<i>Fresh Mussels cooked in White Wine, Garlic and Olive Oil</i>		€ 9.75
<i>Prawns Termidor</i>		€ 9.50
<i>Frittura of calamari and prawns</i>		€ 10.50
<i>Fish Cakes</i>		€ 8.00

Salads

<i>Marinated Octopus with cherry tomato, basil & garlic</i>		€ 9.50
<i>Green Salad</i>		€ 5.75
<i>Deep Fried Gozo Cheese Salad</i>		€ 7.75

	€
<i>Soups, Rice and Pasta</i>	
<i>Soup of the Day</i>	€ 6.00
<i>Aljotta – Home made Fish Soup</i>	€ 7.50
<i>Spaghetti Crudola</i>	 € 6.75
<i>Fresh spaghetti pasta with garlic, olive oil, chilli, basil and fresh tomato</i>	
<i>Ravioli con Pomodoro e basilico</i>	 € 7.50
<i>Fresh ravioli filled with goat's cheese in a tomato & basil sauce topped with parmesan cheese</i>	
<i>Garganelle alle Melanzane</i>	 € 8.00
<i>Fresh Garganelle pasta with aubergine, black olives, basil, garlic, balsamic vinegar & oregano topped with parmesan cheese and fresh rucola</i>	
<i>Bersalieri tre colori, Pancetta & tartufo</i>	€ 9.50
<i>Fresh three colour tube shaped pasta with pancetta, mushrooms, tarufo and cream cheese</i>	
<i>Risotto ai carciofi e pomodoro spicchi</i>	 € 8.50
<i>Carnaroli Rice with artichocke, semi dried tomatos, parmigian and cream</i>	
<i>Spaghetti ai Frutti di Mare</i>	€ 10.50
<i>Fresh spaghetti pasta with mixed seafood and fresh shellfish in white wine</i>	
<i>Pappardelle al ragu di salsicce siciliana</i>	€ 10.00
<i>Fresh pappardelle pasta with Sicilian sausage parmesan cheese and tomato sauce</i>	

Pasta and Rice dishes can also be served as main courses - €2.75 extra

Main Dishes – Fish	€
<i>Char Grilled Swordfish with Tomato and Caper Sauce</i>	€ 15.75
<i>Octopus cooked in Garlic, Olives, Tomatoes and White Wine</i>	€ 15.75
<i>Calamari della casa</i> <i>Stewed calamari cooked with white wine fresh tomato & onions</i>	€ 16.75
<i>Grilled Calamari</i>	€ 16.75
<i>Fresh King Prawns</i> <i>Sautéed in Garlic, White Wine and Anisette served on a bed of Rice</i>	€ 24.50
<i>Fresh Fish (availability and price according to weight & season)</i>	
<i>Lobster Thermidor - To book 24 hours in advance – Price varies according to Weight</i>	

Main Dishes - Meat

<i>Chicken Breast in Tarragon and Mushroom Sauce</i>	€ 15.75
<i>Pan Crisped Duck served with Honey and Orange Sauce</i>	€ 16.50
<i>Grilled De-boned Quails, with a fig chutney sauce</i>	€ 17.25
<i>Veal Ossobuco</i>	€ 16.75
<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>	€ 16.25
<i>Irish Char Grilled Rib Eye Steak – Approx 330 g</i>	€ 19.95
<i>USDA Char Grilled Rib Eye Steak – Approx 330 g</i>	€ 23.00
<i>Char Grilled Prime steer Fillet of Beef – Approx 250 g</i>	€ 24.00

*Choice of Sauces: Mushroom / Mustard Peppered Cream / Onion Duxelle
Sauces with Ribeye and Fillet are served separate*

*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

