

# ANTIPASTI

- MUSSELS** ..... (LF) GF **12.50**  
Cooked in white wine & garlic
- MUSHROOM** ..... (VG) (LF) GF **12.50**  
Cooked in garlic and white wine
- CALAMARI FRITTI** ..... **14.50**  
Seasoned with mixed herbs and fried
- PRAWN COCKTAIL** ..... **11.50**  
Prawns in lemon juice and salsa rosa
- PINZA PARMA** ..... **13.00**  
Parma ham, rucola and Grana shavings and drizzle of olive oil
- PINZA SALMONE** ..... **13.00**  
Cream cheese and smoked Salmon
- PINZA NAPOLETANA** ..... **11.00**  
Anchovies, rosemary, garlic, capers, olive oil and rucola
- OCTOPUS** ..... (LF) GF **13.95**  
Cooked in Garlic, white wine and cherry tomatoes

# SALADS

- CHICKEN** ..... **15.50**  
Grilled Chicken fillet set on a crispy salad, croutons and Caesar dressing
- SALMON** ..... **18.50**  
Baked fresh Salmon fillet set on a crispy salad
- PARMA** ..... **16.50**  
Parma ham, Grana Padano shavings

# VEGETARIAN

- MEXICAN BEAN SALAD** ..... (VG) **14.50**  
Red kidney bean on a crispy salad
- PENNE V** ..... (VG) **15.50**  
Ricotta, shredded carrots, garlic and cherry tomatoes
- LASAGNA** ..... (VG) **16.50**  
Mushrooms, mozzarella, pesto, cream
- PENNE PORCINI** ..... (VG) **16.95**  
Wild & porcini mushrooms cooked in garlic and cream
- CAPSICUM** ..... (VG) **17.00**  
Stuffed with a medley of vegetable curry rice

# PASTA

- PENNE MALTESE** ..... **18.50 | 15.25**  
Maltese sausage, garlic, bacon, tomato chunks and cream
- LINGUINE SWORDFISH** ..... (LF) **17.00 | 14.25**  
Swordfish chunks cooked in white wine, garlic, mixed herbs and cherry tomatoes
- LINGUINE ALLO SCOGLIO** ..... (LF) **19.75 | 17.00**  
Seafood mix, cherry tomatoes and olive oil
- SPAGHETTI BEEF RAGOUT** ..... (LF) **16.75 | 14.75**  
Beef mince in a rich tomato salsa
- SPAGHETTI RABBIT LIVER** ..... (LF) **17.75 | 15.45**  
Rabbit liver, garlic, red wine and cherry tomatoes
- SPAGHETTI VONGOLE** ..... (LF) **18.95 | 16.95**  
Razor clams cooked in white wine and garlic
- PAPARDELLE BOSCO** ..... **19.95**  
Wild and porcini mushrooms cooked in beef Jus and topped with Black Angus Ribeye
- PENNE ZAY** ..... **18.45 | 6.25**  
Prawns, garlic, spinach, cream with a hint of curry
- SPAGHETTI CARBONARA** ..... **17.45 | 15.25**  
Guanciale, egg yolks and Pecorino Romano cheese

# MEATS & POULTRY

- BLACK ANGUS BEEF FILLET** ..... (LF) GF **31.95**  
300 grams Char Grilled to your liking
- RABBIT** ..... **17.00**  
Half Rabbit marinated in garlic and white wine and shallow fried
- ARGENTINIAN GRASS FED RIBEYE** ..... (LF) GF **30.50**  
300 grams Char grilled to your liking
- TAGLIATA** ..... **26.00**  
400 grams Char grilled Bavette finished with rucola & Grana shavings
- PORK RIBS** ..... GF **24.00**  
Slow cooked Full rack of ribs with homemade BBQ sauce
- CHICKEN ROLL** ..... (LF) GF **18.00**  
Chicken fillet roll stuffed with Provolone cheese and wrapped in Pancetta
- CHICKEN SCHNIZEL** ..... **22.75**  
Chicken fillet with garlic butter, Parma ham, Provolone & topped with fried egg
- LAMB SHANK** ..... (LF) GF **22.45**  
Slow cooked lamb shank served on a bed of mashed potato & lamb jus
- DUCK BREAST** ..... (LF) GF **23.45**  
Duck fillet shallow fried to your liking with a star anise orange sauce
- BONELESS HALF DUCK** ..... (LF) GF **26.50**  
Aromatic roasted half duck

- ANGUS BURGER** ..... **18.45**  
200 grams char grilled beef patty with bacon and house dressing cheesy sauce
- SAUCES** ..... **3.50**  
Pepper Sauce / Mushroom Sauce / Gorgonzola Sauce

MAIN DISHES SERVED WITH A CHOICE OF ROASTED VEGETABLES, SIDE SALAD, FRESH FRIES, ROAST POTATOES OR MASHED POTATOES

# FISH

- OCTOPUS IN GARLIC** ..... (LF) GF **22.95**  
Cooked in garlic, white wine, cherry tomatoes
- CHAR GRILLED OCTOPUS** ..... (LF) GF **22.95**  
Char grilled octopus, garlic marinade
- KING PRAWNS** ..... GF **27.95**  
Cooked in garlic butter and served on a prawn bisque risotto
- SWORDFISH** ..... (LF) GF **22.45**  
Fresh swordfish steak char grilled
- TUNA** ..... (LF) GF **23.95**  
Char grilled fresh tuna steaks
- SALMON** ..... (LF) GF **22.95**  
Fresh salmon poached in a lemon and mustard sauce
- SEABREAM** ..... (LF) GF **18.50**  
Filleted seabream, shallow fried or grilled
- SEABASS** ..... (LF) GF **20.50**  
Filleted seabass, shallow fried or grilled
- REDBREAM** ..... (LF) GF **22.00**  
Filleted redbream, shallow fried or grilled



## WINE LIST

**WINE BY THE GLASS** ..... 4.00  
Amphorum Sauvignon Blanc, Merlot, Rosado

### SPARKLING WINE

**MANFREDI MOSCATO D'ASTI** Italy ..... 19.00  
**BIANCA NERA PROSECCO** Italy ..... 19.00  
**FRIZZANTE BIANCO SECCO** Italy ..... 15.00

### WHITE WINE

**LA TORRE GIRGENTINA** Maltese Isalnds I.G.T. - Malta ..... 19.00  
**PALATINO SAUVIGNON BLANC** Malta D.O.K. - Malta ..... 21.00  
**CARAVAGGIO CHENIN BLANC** Malta D.O.K. - Malta ..... 13.00 25.00  
**1919 WHITE** Malta D.O.K. - Malta ..... 26.00  
**CADIS PINOT GRIGIO** Italy ..... 19.00  
**ILAURI PECORINO** Italy ..... 26.00  
**CANTINE TORA GRECO** Italy ..... 26.00  
**LEOPARD'S LEAP CHENIN BLANC** South Africa ..... 26.00  
**MAORI MOANA SAUVIGNON BLANC** New Zealand. .... 28.00  
**120 SAUVIGNON BLANC** Chile ..... 26.00

### ROSE WINE

**1919 ROSE** Malta D.O.K. - Malta ..... 13.50 26.00  
**CLOS DE BEUGNON ROSE D'ANJOU** France ..... 21.00  
**FEUDI SALENTINI SUSSUMANIELLO ROSATO** Italy ..... 25.00

### RED WINE

**LA TORRE SHIRAZ** Malta ..... 19.00  
**PALATINO CABERNET SAUVIGNON** Malta D.O.K. - Malta ..... 21.00  
**CARAVAGGIO MERLOT** Malta D.O.K. - Malta ..... 13.00 25.00  
**1919 RED** Malta D.O.K. - Malta ..... 26.00  
**PICCINI MONTEPULCIANO D'ABRUZZO** Italy ..... 19.00  
**PICCINI NERO D'AVOLA** Italy ..... 19.00  
**GRAN PASSIONE ROSSO** Italy ..... 26.00  
**FEUDI 125 PRIMITIVO** Italy ..... 27.00  
**ALAMOS MALBEC** Argentina ..... 26.00  
**LEOPARD'S LEAP PINOTAGE** South Africa ..... 26.00  
**PICCINI CHIANTI** Italy ..... 24.00

## HOT DRINKS

**CAPUCCINO LARGE** ..... 2.80  
**CAPUCCINO SMALL** ..... 2.20  
**ESPRESSO** ..... 1.70  
**ESPRESSO MACCHIATO** .. 1.90  
**CAFE LATTE** ..... 2.80  
**CAFFE LATTE FLAVOURED** .. 3.30  
**MOCHA** ..... 2.80  
**TEA** ..... 1.50  
**INSTANT COFFEE** ..... 1.50  
**HOT CHOCOLATE** ..... 3.00  
**HERBAL TEA** ..... 2.00

**FLAVOURED ICE COFFEE** . 3.50  
**SOFT DRINKS** ..... 2.20  
**RED BULL** ..... 2.30  
**CISK LAGER HALF PINT** .. 2.80  
**CISK LAGER PINT** ..... 5.50  
**CISK EXCEL** ..... 2.90  
**CISK LAGER PINT** ..... 5.70  
**HEINEKEN HALF PINT** .... 3.00  
**HEINEKEN PINT** ..... 5.70  
**TOBCO HELLAS** ..... 5.50  
**TOBCO HEFE** ..... 5.50  
**TOBCO LAGER** ..... 5.50  
**TOBCO NEIPA** ..... 5.50  
**JUICES**..... 2.50  
Orange, Pineapple, Apple, Cranberry  
**STILL / SPARKLING WATER**  
**SMALL** ..... 1.50  
**STILL / SPARKLING WATER**  
**LARGE** ..... 3.50

## SPIRITS

### VODKA

**SMIRNOFF RED** ..... 2.50  
**ABSOLUTE** ..... 3.50  
**BELVEDERE** ..... 3.50  
**GREY GOOSE** ..... 3.50

### WHISKEY

**BLACK LABEL** ..... 3.50  
**JACK DANIELS** ..... 3.50  
**JAMESON BLACK** ..... 3.50  
**CHIVAS** ..... 3.50  
**GLEN MORANGIE**..... 5.00  
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**GLENFIDDICH** ..... 3.50  
**RED LABEL**..... 2.50  
**J&B** ..... 2.50  
**JAMESON**..... 2.50

### RUM

**BACARDI** ..... 2.50  
**CAPTAIN MORGAN** ..... 3.00  
**SPICED**  
**CAPTAIN MORGAN** ..... 2.50  
**DARK**  
**HAVANA CLUB**..... 2.50  
**LIQUORS** ..... 2.50

### GIN / LIQUEURS

**BOMBAY SAPPHIRE** ..... 3.50  
**GORDONS** ..... 2.50  
**GORDONS PINK**..... 3.00  
**MALIBU** ..... 2.50  
**TEQUILA** ..... 3.00  
**TIA MARIA**..... 2.50  
**FRANGELICO** ..... 2.50  
**AVERNA** ..... 2.50  
**AMARETTO** ..... 2.50  
**MARTINI ROSSO** ..... 2.50  
**MARTINI BIANCO** ..... 2.50

## COCKTAILS

**MUAI TAI** ..... 8.00  
White rum, fresh lime juice, orange curaçao, orgeat syrup, dark rum  
**TEQUILA SUNRISE** ..... 8.00  
Tequila Blanco, grenadine syrup, orange juice  
**BLUE HAWAII** ..... 9.00  
Blue curaçao, pineapple juice, light rum, vodka  
**PINA COLADA**..... 8.00  
White rum, coconut cream, pineapple juice  
**MOHITO**..... 8.00  
White rum, fresh lime juice, brown sugar, fresh mint, soda water  
**CAIPERIA** ..... 8.00  
Cachaca, brown sugar, fresh lime  
**LONG ISLAND ICE TEA**..... 9.00  
Gin, Tequila, lemon juice, gomme syrup  
**SEX ON THE BEACH**..... 9.00  
Vodka, cranberry juice, orange juice, peach schnapps  
**VODKA MARTINI** ..... 8.00  
Vodka, dry vermouth, olives  
**APEROL SPRITZ** ..... 8.00  
Aperol, prosecco, soda water  
**CAMPARI SPRITZ**..... 8.00  
Campari, prosecco, soda water  
**NEGRONI**..... 9.00  
Gin, vermouth, campari, soda water  
**PRICKLY PINK**..... 8.00  
Zeppi's Bajtra, vodka, Triple sec, fresh lime, cranberry juice  
**BAJTRA PALOMA**..... 8.00  
Zeppi's Bajtra, lime, grapefruit soda, soda water  
**RUMGRANATE**..... 8.00  
Zeppi's Rummiena, vodka, lime, sugar syrup, cranberry juice  
**HARRUBA ZEST**..... 8.00  
Zeppi's Harruba, Bacardi 8, Earl grey syrup, fresh orange juice

## SHOOTERS DAIQUIRIS

**BRAIN DAMAGE** ..... 3.00  
Baileys, Peach Schnapps, grenadine  
**SLIPPERY NIPPLE** ..... 3.00  
Sambuca, Irish cream  
**APOCALYPSE NOW** ..... 3.00  
Tequila, Irish cream, dry vermouth  
**GLADIATOR**..... 3.00  
Amaretto, southern comfort  
**STRAWBERRY** ..... 8.00  
White rum, strawberries, crushed ice  
**KIWI** ..... 8.00  
Rum, kiwi, crushed ice  
**PEACH** ..... 8.00  
Rum, peaches, crushed ice  
**ORANGE** ..... 8.00  
Rum, oranges, crashed ice

**HAPPY HOUR**  
**5PM - 7PM**