
Starters

Antipasto €18.00

A mixed platter of cured meats and cheeses to be enjoyed as a starter to share. Please ask your server for this week's selection. (For 2)

Fried Maltese gbejna €8.50

Local goat cheese breaded and fried.

Calamari Fritti €11.95

Crispy deep fried calamari sprinkled with spicy squid salt, served with a side of chili mayo, grilled lemon wedge.

Local Rabbit liver €9.95

Local pan seared rabbit liver traditionally cooked with garlic, parsley and a touch of white wine.

From the Pizza oven

Bruschetta €8.50

Our delicious pizza base drizzled with olive oil, topped with chopped tomatoes and fresh basil chiffonade.

*Add mozzarella for an extra €1.50
Add rucola for an extra €1.00*

La Prima donna €10.50

Our delicious pizza base spread with basil pesto, mozzarella, topped with rucola and chopped tomatoes.

Add mozzarella, parmesan shavings or Parma ham for an extra €2.00 each ingredient.

Salads

Choose from: €14.95

Chicken, fresh fish of the day

Mixed leaf salad with cucumber, tomatoes, grated carrots, artichoke hearts, apples and orange segments.

Please allow sufficient time as all our food is cooked to order

Gluten free food: Please keep in mind that all our gluten free food is cooked in the same kitchen as the rest of the food containing gluten; however caution is taken. We use separate containers and utensils. We are not responsible for cross contamination

Pasta & Rice

All our pasta is served al dente

Risotto

Mushroom (v) €12.95

Using local mushrooms tossed with onions, garlic, porcini, rosemary, flamed with brandy. Finished with a touch of cream, truffle oil and aged parmesan.

Prawn €15.50

Creamy black wild rice, spring onions, garlic oil, tiger prawns, lemon zest, chopped tomatoes, fresh herbs and prawn bisque.

Guanciale €14.95

Locally sourced pork cheeks, sautéed with onions, confit garlic, fresh thyme, mushrooms and spinach. Flamed with aged port, jus and finished with parmesan shavings.

Have you tried our homemade pasta yet?

Cacio & pepe (v) €14.50

Fresh spaghetti alla chitarra simply cooked with cracked pepper and cacio cheese.

Fettucine Maltese sausage €14.95

Fettucine with sautéed onions, garlic, Maltese sausage, Earwood mushrooms, spinach, a touch of chili finished with a sage butter emulsion.

Squid ink bow ties with sea urchin €15.50

Our delicious bow ties, onions, garlic, preserved lemon, chili, herbs, sea urchin.



“Spaghetti can be eaten most successfully if
you inhale it like a vacuum cleaner”

Sophia Loren



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Mezze Paccheri arrabiata (v)

€10.95

Olive oil, crushed fresh garlic, chili flakes, parsley, tomato sauce, parmeggiano.

Fettucine pesto di Trapani (v)

€11.50

Olive oil, garlic, basil, almond pesto, crushed tomatoes, finished with a touch of cream.

Garganelli Norma (v) €12.50

Onions, garlic, aubergines, tomato sauce, finished with pecorino.

Spaghetti Carbonara €13.50

Spaghetti tossed in a creamy pepper-pecorino emulsion, guanciale and chopped parsley. Finished with parmesan and a poached egg yolk.

Garganelli farouk €13.95

House special. Garganelli, mild curry powder, onions, garlic, mushrooms, prawns, flamed with anisette. Finished with a touch of tomato sauce, cream and spinach.

Traditional spaghetti rabbit

€13.50

Local fresh rabbit meat sautéed with onions, garlic and peas. Finished with tomato sauce.

Fettucine Bolognese €13.50

A timeless classic of fresh in-house ground beef, cooked with minced garlic, carrots, celery, reduced with red wine and finished with a touch of tomato sauce.



Ricotta ravioli €12.50

One of the malteser's favorite dish, simply prepared, ricotta, parsley filled ravioli tossed with onions, garlic and tomato sauce.

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Mains

Traditional local rabbit
€17.95

Locally sourced rabbit traditionally cooked with sautéed onions, garlic, chopped parsley, flamed with white wine and beer; just to make it tipsy. Served with a side of fries.

Or for a little extra try another traditional way to have rabbit; as a stew with peas, boiled potatoes and tomato sauce (extra €3.00)

Calamari fritti €19.95

Crispy deep fried calamari seasoned with spicy squid salt, served with a side of chili mayo and fries.

B.B.Q. Ribs €19.95

Pork loin ribs, coated with our own secret seasoning and slow cooked. Finished with b.b.q. sauce, served with a side of salad and fries.

Beef Supreme
€14.95

Pure ground three cut beef patty, char grilled and simply seasoned with salt and pepper. Topped with caramelized onions, bacon, sunny side up egg, mozzarella and skinny fries.

Fresh Fish of the Day

Please ask your server

Chicken pocket €21.50

Tender chicken breast stuffed with mozzarella and wrapped with parma ham. Served with a side of roast potatoes and salad.

Tagliata di manzo €28.50

Prime beef fillet, char grilled to your liking, thinly sliced. Served with roast potatoes and rucola salad.

Veal Ribeye on the bone
€24.50

Tender veal ribeye, grilled to your liking served with rucola salad and fries.

Side dishes

Side salad €2.95

Rucola salad €3.50

Roast potatoes €3.50

Seasonal Vegetables €3.50

Skinny fries €3.75

Sauces

Peppercorn sauce €3.50

Mushroom sauce €3.50

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