

STARTERS: A choice from:

Local fried goat cheese with a honey mustard dipping sauce

Ravioli maltese goat cheese with in house tomato sauce

Octopus in garlic with tomatoes, olives and herbs

Caprese salad with tomatoes & bufalo mozzarella

Duo of local sheep cheese (white and peppered) served with olives and a honey infused olive oil

MAINS: A choice from:

Pan fried local rabbit with traditional gravy served with fries

Cotoletta Milanese (pork) served with lemon wedge & fries

Fresh wild seabass served with roast potato and garden salad

Half roasted boneless chicken served with seasonal vegetables and roast potatoes

DESSERTS

Traditional Imqaret served with vanilla ice cream

Almond cake served warm with vanilla ice cream

Lemon sorbet

Selection of ice cream

BEVERAGES

½ bottle of pinot grigio or ½ chianti

½ water and coffee