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# Pasta & Rice

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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.



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“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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## *Starters*

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**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.*

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## *Salads*

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**Choose from: €14.95**

**Chicken, fresh fish of the day**

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

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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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## Pizza

**MARGHERITA** €8.95

*Tomatoes, mozzarella, basil, oregano.*

**NAPOLETANA** €9.95

*Tomatoes, mozzarella, anchovies.*

**FUNGHI** €10.95

*Tomatoes, mozzarella, local mushrooms, oregano.*

**SICILIANA** €10.50

*Tomatoes, tuna, onions, anchovies, olives.*

**LOMBARDIA** €12.95

*Tomatoes, mozzarella, stracciatella, spinach, peppers, marrows, aubergines.*

**CAPRICCIOSA** €11.50

*Tomatoes, mozzarella, eggs, mushrooms, ham, olives, artichoke hearts, oregano.*

**CALZONE** €11.50

*Tomatoes, mozzarella, ham, egg, brushed with herb oil.*

**MALTESE** €12.95

*Tomatoes, mozzarella, maltese sausages, maltese cheeselets, oregano.*

**DIAVOLA** €12.50

*Tomatoes, cooked parmesan, onions, salami calabrese, red pepper, oregano.*

**MEZZA LUNA** €13.50

*Stracciatella, spinach, mozzarella, roasted tomatoes, black olives, ricotta.*

**FRENCH GOAT CHEESE** €14.95

*French goat cheese, hint of mozzarella, black olives, asparagus.*

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