

FOOD MENU

STARTER

	€
★ Provençal Fish Soup	9
with saffron, fennel, garlic, tomatoes, fresh fish and shellfish. (SF)(CG)	
Falafel	6
chickpea fritters served with pickles prepared in house and a lime yoghurt. (G)(CG)(V)(L)	
Tomato and Basil Focaccia	6
served with marinated olives. (G)(CG)(V)(VG)	
Crispy Fried Calamari	11
with smoked chili mayonnaise and lime. (G)(SF)	
Pork Belly Boa Buns	7
with miso glazed pork belly, Asian slaw and coriander mayonnaise. (G)(L)(E)	
★ Chicken Boa Buns	7
with fried chicken, pickled cucumber and fennel, spicy tomato chutney. (G)(E)(CG)	
Fresh Mussels	12
cooked in garlic and white wine finished with fresh tomatoes and herbs, served with our homemade focaccia. (G)(CG)(SF)	

PLATTERS

	€
Dips	12
hummus, baba ghanoush and bigilla served with vegetable crudités, water biscuits and pitta bread. (G)(CG)(V)(VG)(S)	
Il-Malti	17
Maltese sausage, bigilla, peppered goat cheese, olives, sun dried tomatoes and marinated octopus served with water biscuits and homemade rosemary focaccia. (G)(L)(CG)(SF)	
Rustic	22
prosciutto crudo, salami piccante, coppa, grana padano, creamy burrata and onion chutney served with pickles prepared in house and homemade rosemary focaccia. (G)(L)(CG)	
★ Seafood Platter for 2	50
grilled fresh fish fillets, fresh mussels and vongole, local prawns and fried calamari. (SF)(G)(CG)	



PASTA

	€
Spaghetti Aglio Olio e Peperoncino	7
garlic, red chillies, olive oil and parsley. (G)(V)(VG)(CG)	
Linguine Prawn	13
local courgettes, garlic, marjoram, prawns, prawn bisque, finished with fresh herbs and lemon. (G)(CG)(SF)	
Spaghetti Vongole	13
with fresh clams, garlic, chili, cherry tomatoes, white wine, olive oil and fresh herbs. (G)(CG)(SF)	
★ Calamarata al Ragu	11
beef and pork sausage ragu cooked in red wine and tomatoes. (G)(CG)	
Linguine or Risotto Seafood	14
with mussels, vongole, prawns, calamari, garlic, chili, tomatoes, white wine and fresh herbs. (G)(CG)(SF)	
Panciotti Aubergine & Scamorza	14
kale dressing and roasted cherry tomatoes. (G)(CG)(N)(V)(L)	
Fiocchi Gorgonzola	10
tossed in a cream sauce, topped with candied walnuts. (G)(CG)(N)(V)(L)	
Risotto Truffle & Mushroom	10
finished with butter, grana padano and parsley. (L)(V)	
	<i>Starter Price</i>

SALADS	€
Burrata Salad	12
kale pesto, rucola and coloured tomatoes. (L)(N)(CG)	
Chicken Salad	12
grilled chicken breast, roasted chickpeas with cumin, hummus, pomegranate, mixed salad leaves, cucumber, tomato and walnuts. (CG)(N)(S)	
Smoked Salmon Salad	14
With avocado, pickled fennel, mixed salad leaves and radishes served with mint yoghurt. (L)	
Vegan Salad	10
mixed salad leaves, roasted chickpeas with cumin, hummus, avocado, pomegranate, cucumber, tomato and walnuts. (N)(S)(V) (VG)(CG)	
Grilled Octopus Salad	12
mixed salad leaves, grilled tomatoes, celery, carrots, mixed peppers, spring onions, mint, lemon and pomegranate dressing. (SF)(CG)	



BURGERS	€
Porto Burger	14
homemade beef patty, ruby port onion jam, homemade BBQ sauce, bacon and smoked cheddar. (G)(L)(E)(CG)	
Chicken Burger	12
panko crusted chicken breast deep-fried, spicy mayonnaise, lettuce, tomato and red onions. (G)(L) (E)(CG)	
Classic Burger	10
homemade beef patty, burger sauce, gherkins, lettuce, tomato and red onions. (G)(E)(L)	
Veggie Burger	12
homemade baked sweet potato, spiced red kidney bean and haloumi cheese patty, lettuce, sliced tomatoes, onion jam and a tomato chutney. (G)(CG)(L)(V)(E)	
<i>All our burgers are served in a brioche bun with fries on the side.</i>	

Sauces	3
Homemade BBQ sauce	
Porcini mushroom cream sauce	
Thyme jus.	
Sides	4
Roasted potatoes	
Fries	
Mashed potatoes	
Side salad	
Grilled vegetables	

MAIN COURSES	€
Roasted Salmon Fillet	20
beetroot and lime yoghurt puree. (L)	
★ Beef Cheeks	24
braised in a classic bourguignon sauce, served with mashed potatoes. (L)(CG)	
Grilled Veal Medallions	25
yellow and green zucchini, porcini cream sauce. (L)(CG)	
Chicken Thighs	18
pan seared boneless corn fed Chicken thighs marinated in our ras el hanout spice mix (S)(L)(CG)	
Grilled Beef Ribeye	28
wilted spinach. (L)(CG)	
★ Grilled Marinated Lamb Tenderloin	26
smoked aubergine and tahina (S)(CG)	
★ Sea Bass Tempura	16
coriander mayo and crushed peas with mint. (L)(E)(G)	

*All main courses are served with a choice
of side salad or grilled vegetables, mashed
potatoes, roasted potatoes or fries.*



PIZZA	€
Margherita	8
San Marzano tomato sauce, mozzarella fior di latte and basil. (G)(L)(V)	
★ Crema di Funghi	10
mozzarella fior di latte, provolone, porcini and truffle cream, button mushrooms and thyme. (G)(L)(CG)(V)	
Capricciosa	11
San Marzano tomato sauce, mozzarella fior di latte, mushrooms, smoked ham, olives, artichokes and boiled eggs. (G)(L)	
Pizza Dantesca	14
mozzarella fior di latte, cherry tomatoes, parma ham, coppa, rucola, grana padano, olive oil and basil. (G)(L)	
Salami Picante	10
San Marzano tomato sauce, mozzarella fior di latte, salami picante and basil. (G)(L)	
★ Calzone	11
filled with smoked ham, caramelized onions and mozzarella fior di latte, topped with San Marzano tomato sauce, mozzarella fior di latte, basil and olive oil. (G)(L)	
Quattro Formaggi	11
mozzarella fior di latte, grana padano, gorgonzola and provolone cheese. (G)(L)(V)	
Maltija	12
San Marzano tomato sauce, mozzarella fior di latte, Maltese sausage, sundried tomatoes and peppered goat cheese. (G)(L)	
★ Pizza Porto	14
San Marzano tomato sauce, mozzarella fior di latte, yellow and green zucchini, marinated prawns, smoked salmon, mint, basil and lemon zest. (G)(L)(SF)	

★ Chefs Favourite, (L) Contains Lactose, (N) Contains Nuts, (V) Vegetarian, (VG) Vegan, (S) Contains Traces of Sesame, (G) Contains Gluten, (CG) Contains Garlic, (E) Contains Eggs, (SF) Contains Shellfish.