



STARTERS

Provençal fish soup	€10.00	Falafel	€6.00
with saffron, fennel, garlic, tomatoes, fresh fish & shellfish - <i>SF, CG</i>		chickpea fritters served with homemade pickles & lime yoghurt - <i>G, CG, V, L</i>	
Tomato & basil focaccia	€8.00	Octopus in garlic	€10.00
served with marinated olives - <i>G, CG, V, VG</i>		with cherry tomatoes, olives, roasted potatoes & parsley - <i>CG</i>	
Cheesy garlic focaccia	€9.00	Onion rings	€6.00
with garlic butter & mozzarella fior di latte - <i>L, CG, G</i>		• 8 onion rings served with smoked chili mayonnaise - <i>L, CG, G</i>	
Fresh mussels	€16.00	BBQ chicken wings	€12.00
cooked in garlic & white wine, finished with tomatoes & herbs, served with our homemade focaccia - <i>G, CG, SF</i>		• 6 chicken wings served with homemade barbecue sauce - <i>CG</i>	
Crispy fried calamari	€13.00	Garlic mushrooms	€6.00
with smoked chili mayonnaise & lime - <i>G, SF</i>		tossed in garlic butter & parsley, served with toasted bread - <i>CG, G, S, V</i>	
Halloumi fries	€9.00		
breaded fried halloumi served with tomato chutney & lime - <i>E, G, V</i>			

PASTA

Spaghetti aglio olio & pepperoncino	€9.00	Girasole mascarpone é noci	€15.00
garlic, red chilies, olive oil & parsley - <i>G, V, VG, CG</i>		tossed in cream sauce, topped with candied walnuts - <i>G, CG, L, N</i>	
Penne al salmone	€15.00	Tagliatelle al ragu	€13.00
smoked salmon, mascarpone, tomato sauce, cherry tomatoes & parsley - <i>G, CG, SF</i>		beef & pork sausage ragu cooking in red wine & tomatoes - <i>G, CG</i>	
Spaghetti vongole	€14.00	Penne salsiccia	€12.00
fresh clams, garlic, chili, cherry tomatoes, white wine, olive oil & fresh herbs - <i>G, CG, SF</i>		tomato sauce, maltese sausage, garlic, chili, cream & basil - <i>E, G, CG, L</i>	
Linguine seafood	€17.00	Tagliatelle chicken alla boscaiola	€12.00
with mussels, vongole, prawns, calamari, garlic, chili, tomatoes, white wine & fresh herbs - <i>G, CG, SF</i>		chicken, cream, mushrooms, bacon, parsley & parmesan - <i>E, G, CG, L</i>	
Giganti ricotta asparagus	€14.00	Risotto porcini mushroom	€13.00
garlic, chilies, cherry tomatoes, olive oil, parsley & grana padano - <i>G, CG, L</i>		finished with butter, grana padano & parsley - <i>L, V</i>	

An additional €2.00 charge for Main Course

Gluten-free or whole-grain pasta is also available on request

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Cross-contamination could occur and our restaurant is unable to guarantee that any item
can be completely free from allergens*



SALADS

Grilled octopus salad	Starter €13.00 Main €20.00	Smoked salmon salad	€18.00
mixed leaves, grilled tomatoes, celery, carrots, mixed peppers, spring onion, mint, lemon & pomegranate dressing - <i>SF, CG</i>		with avocado, pickled fennel, mixed leaves & radishes served with mint & yoghurt - <i>L</i>	
Burrata	€12.00	Vegan salad	€8.00
kale pesto, rucola & tomatoes - <i>L, N, CG</i>		quinoa, chickpeas, avocado, cucumber, cherry tomato, sweet corn, bellpeppers & pomegranate - <i>N, S, V, VG, CG</i>	
Chicken salad	€14.00	Greek salad	€9.00
grilled chicken breast, roasted cumin chickpeas, hummus, mixed leaves, cucumber, tomatoes & walnuts with a pomegranate dressing - <i>CG, N, S</i>		feta cheese, tomatoes, cucumber, onions, green pepper & olives - <i>V</i>	

PLATTERS

to share

Dips	€14.00	Il - Malti	€21.00
hummus, babaganoush & bigilla served with vegetable crudities, water biscuits & pitta bread - <i>G, CG, V, VG, S</i>		maltese sausage, bigilla, peppered goat cheese, olives, sun dried tomatoes & marinated octopus served with water biscuits & homemade rosemary focaccia - <i>G, L, CG, SF</i>	
Rustic	€25.00	BBQ meat lovers for 2	€38.00
prosciutto crudo, salami piccante, coppa, grana padano, burrata & onion chutney served with homemade pickles & rosemary focaccia - <i>G, L, CG</i>		BBQ pork ribs, BBQ chicken wings, BBQ marinated pork sausage & onion rings served with coleslaw & homemade BBQ sauce - <i>CG, G, L</i>	
Cheese platter	€20.00	Seafood platter for 2	€45.00
provolone, grana padano, peppered goat cheese, jalapeno poppers, fried halloumi, tomato chutney, served with vegetable crudites, water biscuits & homemade bread sticks - <i>E, CG, G, S, V, L</i>		grilled fresh fish fillets, fresh mussels, local prawns & fried calamari - <i>SF, G, CG</i>	

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MAIN COURSE

Grilled salmon fillet €22.00
served on stir-fried vegetables - *CG, S*

Beer battered cod €12.00
served with fries & tartare sauce - *E, G*

Fish mixed grill €35.00
seabass fillet, calamari, king prawns & spicy mayo - *SF, E, G, L*

Grilled rib-eye €35.00
300 grams of beef rib eye, served with a choice of pepper or mushroom sauce - *L, CG*

Half/full rack pork ribs €22.00 / €28.00
pork ribs marinated in BBQ sauce, served with coleslaw & BBQ sauce - *L*

Tagliata €30.00
400 grams of beef meat flap, with cherry tomatoes, rucola & grana shavings - *L*

Lamb kebabs €18.00
served with roasted vegetable couscous & lime yoghurt sauce - *CG, G, L*

Chicken roulade €18.00
red lester cheese, parma ham, truffle paste & mushroom sauce stuffed rolled in chicken breast - *CG, L*

All main courses are served with a choice of 2 sides: side salad, grilled vegetables, roast potatoes or fries

EXTRAS

Sauces €4.00
Homemade BBQ sauce
Porchini mushroom cream sauce
Thyme jus

Sides €3.00
Roasted potatoes
Fries
Mashed potatoes
Side salad
Grilled vegetables

Truffle sides €4.00
Truffle fries
Truffled mashed potatoes

BURGERS

Classic burger €12.50
homemade beef patty, burger sauce, gherkins, lettuce, tomato, & red onions - *E, L*

Porto burger €15.00
homemade beef patty, ruby port onion jam, BBQ sauce, bacon & smoked cheddar - *G, L, E, CG*

Double burger €21.00
2 homemade beef patties, smoked cheddar, fried egg, bacon, onion rings, burger sauce, lettuce & tomato - *E, G, L*

Pulled pork burger €15.00
homemade pulled pork, lettuce, tomato, gherkins, onion jam, BBQ sauce & onion rings - *G, CG*

Chicken burger €10.50
grilled chicken breast, spicy mayonnaise, coleslaw, lettuce, tomato & red onions - *G, L, E, CG*

Falafel burger €12.00
chickpea fritter patty, lettuce, tomato, gherkins, onion jam & tomato chutney - *G, CG, L, V, E*

All burgers are served in a brioche bun with fries on the side

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PIZZA

Margherita €10.00

san marzano tomato sauce, mozzarella fior di latte & basil - *G, L, V*

Crema di funghi €12.00

mozzarella fior di latte, provolone, porcini & truffle cream, button mushrooms & thyme - *G, L, CG, V*

Capricciosa €12.00

san marzano tomato sauce, mozzarella fior di latte, mushrooms, smoked ham, olives, artichokes & boiled eggs - *G, L*

Salami picante €12.00

san marzano tomato sauce, mozzarella fior di latte, salami picante & basil - *G, L*

Calzone €11.00

filled with smoked ham, caramelized onions, mozzarella fior di latte, topped with san marzano tomato sauce, mozzarella fior di latte, basil & olive oil - *G, L*

Quattro formaggi €12.50

mozzarella fior di latte, grana padano, gorgonzola & provolone cheese - *G, L, V*

Dantesca €16.50

mozzarella fior di latte, cherry tomatoes, prociutto crudo, coppa, rucola, grana padano, olive oil & basil - *G, L*

Maltija €12.50

san marzano tomatoes, mozzarella fior di latte, maltese sausage, sundried tomatoes, olives & peppered goat cheese - *G, L*

Porto €16.00

san marzano tomato sauce, burrata, mascarpone, smoked salmon & dill - *G, L, SF*

Pollo €13.00

san marzano tomato sauce, mozzarella fior di latte, chicken, bell peppers, onions & sweet corn - *G, L*

Meat lovers €17.00

san marzano tomato sauce, mozzarella fior di latte, chicken, beef, salami picante & bacon - *L, G, CG*

Vegan pizza €11.00

kale pesto, tomatoes, basil, onions, mushrooms, olives & walnuts - *VG, G*

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L - CONTAINS LACTOSE

N - CONTAINS NUTS

V - VEGETARIAN

VG - VEGAN

S - CONTAINS TRACES OF SESAME

G - CONTAINS GLUTEN

CG - CONTAINS GARLIC

E - CONTAINS EGG

SF - CONTAINS SHELLFISH

