



STARTERS

Gamberoni	€18.50	Falafel	€7.00
King prawns, pan fried in garlic, white wine, cherry tomatoes, fresh herbs the bed of rucola. - <i>SF, G</i>		chickpea fritters served with homemade pickles & lime yoghurt - <i>G, CG, V, L</i>	
Tomato & basil focaccia	€8.50	Octopus in garlic	€18.00
served with marinated olives - <i>G, CG, V, VG</i>		with cherry tomatoes, olives, roasted potatoes & parsley - <i>CG</i>	
Cheesy garlic focaccia	€9.50	Onion rings	€6.50
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	€17.00	BBQ chicken wings	€13.00
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	€14.00	Garlic mushrooms	€7.50
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	€12.00		
breaded fried halloumi served with tomato chutney & lime - <i>E, G, V</i>			

PASTA

Spaghetti aglio olio & pepperoncino	€10.00	Linguine Prawn	€14.00
garlic, red chilies, olive oil & parsley - <i>G, V, VG, CG</i>		Local courgettes, garlic, prawns, prawn bisque, finished with fresh herbs and lemon. - <i>G)(CG)(SF)</i>	
Lobster Ravioli	€18.00	Tagliatelle al ragu	€13.50
prawn bisque, finished with fresh herbs and lemon - <i>G, CG, SF</i>		beef & pork sausage ragu cooking in red wine & tomatoes - <i>G, CG</i>	
Spaghetti vongole	€14.50	Penne salsiccia	€12.50
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	€18.00	Tagliatelle chicken alla boscaiola	€13.50
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>	
Penne al salmone	€16.00	Risotto porcini mushroom	€13.50
smoked salmon, mascarpone, tomato sauce, cherry tomatoes & parsley - <i>G, CG, SF</i>		finished with butter, grana padano & parsley - <i>L, V</i>	
Giganti ricotta asparagus	€15.00		
garlic, chilies, cherry tomatoes, olive oil, parsley & grana padano - <i>G, CG, L</i>			

An additional €2.00 charge for Main Course

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

*We are not an allergens free kitchen.
Cross-contamination could occur and our restaurant is unable to guarantee that any item
can be completely free from allergens*



SALADS

Grilled octopus salad

€21.00

mixed leaves, grilled tomatoes, celery, carrots, mixed peppers, spring onion, mint, lemon & pomegranate dressing - *SF, CG*

Burrata

€13.00

kale pesto, rucola & tomatoes - *L, N, CG*

Chicken salad

€15.00

grilled chicken breast, roasted cumin chickpeas, hummus, mixed leaves, cucumber, tomatoes & walnuts with a pomegranate dressing - *CG, N, S*

Smoked salmon salad

€19.00

with avocado, pickled fennel, mixed leaves & radishes served with mint & yoghurt - *L*

Vegan salad

€10.00

quinoa, chickpeas, avocado, cucumber, cherry tomato, sweet corn, bellpeppers & pomegranate - *N, S, V, VG, CG*

Greek salad

€10.50

feta cheese, tomatoes, cucumber, onions, green pepper & olives - *V*

PLATTERS

to share

Dips

€15.00

hummus, babaganoush & bigilla served with vegetable crudities, water biscuits & pitta bread - *G, CG, V, VG, S*

Rustic

€26.00

prosciutto crudo, salami piccante, coppa, grana padano, burrata & onion chutney served with homemade pickles & rosemary focaccia - *G, L, CG*

Cheese platter

€22.00

provolone, grana padano, peppered goat cheese, jalapeno poppers, fried halloumi, tomato chutney, served with vegetable crudites, water biscuits & homemade bread sticks - *E, CG, G, S, V, L*

Il - Malti

€22.00

maltese sausage, bigilla, peppered goat cheese, olives, sun dried tomatoes & marinated octopus served with water biscuits & homemade rosemary focaccia - *G, L, CG, SF*

BBQ meat lovers for 2

€40.00

BBQ pork ribs, BBQ chicken wings, BBQ marinated pork sausage & onion rings served with coleslaw & homemade BBQ sauce - *CG, G, L*

Seafood platter for 2

€48.00

grilled fresh fish fillets, fresh mussels, local prawns & fried calamari - *SF, G, CG*

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MAIN COURSE

Grilled salmon fillet €23.00
served on stir-fried vegetables - *CG, S*

Beer battered cod €14.00
served with fries & tartare sauce - *E, G*

Fish mixed grill €38.00
seabass fillet, crispy fried calamari, king prawns & spicy mayo - *SF, E, G, L*

Grilled rib-eye €36.00
300 grams of beef rib eye, served with a choice of pepper or mushroom sauce - *L, CG*

Crispy pork belly €18.00
served on mush potato and port wine jus - *(G) (L)*

Half/full rack pork ribs €23.00 / €30.00
pork ribs marinated in BBQ sauce, served with coleslaw & BBQ sauce - *L*

Tagliata €31.00
400 grams of beef meat flap, with cherry tomatoes, rucola & grana shavings - *L*

Lamb kebabs €19.00
served with roasted vegetable couscous & lime yoghurt sauce - *CG, G, L*

Chicken roulade €19.00
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 €13.00
homemade beef patty, burger sauce, gherkins, lettuce, tomato, & red onions - *E, L*

Porto burger €16.50
homemade beef patty, ruby port onion jam, BBQ sauce, bacon & smoked cheddar - *G, L, E, CG*

Double burger €22.00
2 homemade beef patties, smoked cheddar, fried egg, bacon, onion rings, burger sauce, lettuce & tomato - *E, G, L*

Pulled pork burger €16.00
homemade pulled pork, lettuce, tomato, gherkins, onion jam, BBQ sauce & onion rings - *G, CG*

Chicken burger €11.00
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 €11.00
san marzano tomato sauce, mozzarella fior di latte & basil - *G, L, V*

Crema di Funghi €12.50
mozzarella fior di latte, provolone, porcini & truffle cream, button mushrooms & thyme - *G, L, CG, V*

Capricciosa €13.00
san marzano tomato sauce, mozzarella fior di latte, mushrooms, smoked ham, olives, artichokes & boiled eggs - *G, L*

Salami Picante €12.50
san marzano tomato sauce, mozzarella fior di latte, salami picante & basil - *G, L*

Calzone €11.50
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 €13.00
mozzarella fior di latte, grana padano, gorgonzola & provolone cheese - *G, L, V*

Mortadella Pistachio €16.50
mozzarella fior di latte, pistachios and Burrata cheese after baking - *G, L, N*

Dantesca €17.00
mozzarella fior di latte, cherry tomatoes, prociutto crudo, coppa, rucola, grana padano, olive oil & basil - *G, L*

Maltija €14.50
san marzano tomatoes, mozzarella fior di latte, maltese sausage, sundried tomatoes, olives & peppered goat cheese - *G, L*

Porto €16.50
san marzano tomato sauce, burrata, mascarpone, smoked salmon & dill - *G, L, SF*

Pollo €14.00
san marzano tomato sauce, mozzarella fior di latte, chicken, bell peppers, onions & sweet corn - *G, L*

Meat lovers €18.00
san marzano tomato sauce, mozzarella fior di latte, chicken, beef, salami picante & bacon - *L, G, CG*

Vegan €11.50
kale pesto, tomatoes, basil, onions, mushrooms, olives & walnuts - *VG, G*

Al Tonno €14.00
San Marzano tomato sauce, mozzarella fior di latte and basil, tuna capers, onion, olives - *G, L, SF*

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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*