We at Vini e Capricci treat food allergens seriously.
If you suffer from any food allergies please ask your server.

fire grilled panini

Served for lunch - until 3PM only.

PULLED FASSONA BEEF CIABATTA *€12.00*

with barbecue sauce, matured cheddar cheese and salad, enclosed in a carrot and onion ciabatta.

PARMA HAM PIADINA *€10.50*

with parma ham, rocket, fresh gbejna, cherry tomatoes, and pickled onions in a warm piadina.

VEGETARIAN CIABATTA (V) *€9.50*

tomato ciabatta with roasted cherry tomatoes, roasted aubergines, mozzarella, salad, and olive pâté.

TUNA BUN *€11.00*

basil panina with tuna in oil, yogut, lemon, salad and roasted cherry tomatoes.

All panini are grilled on live fire, and served with sea-salted nachos.

V – VEGETERIAN NG – NO GLUTEN NL – NO LACTOSE

antipasti

COD AND BEANS (NG) *€12.75*

pan fried cod, snow peas, broad bean purée and pea shoots.

THE CLASSIC AUBERGINE (V, NG) *€8.75*

sous-vide aubergine, basil pesto, tomato sauce and roasted garlic purée.

ZUPPA DI COZZE IN BLACK MOZZARELLA MILK (NG) *€15.00*

fresh mussels cooked in black ink squid and mozzarella milk.

BATTUTA DI CARNE (NG) *€12.75*

fassona beef tartar, summer pickles, hazelnut mayonnaise, and parmesan shavings.

PARMIGIANA (V, NG) *€9.75*

aubergine parmigiana, fresh sheep cheese, parmesan, basil, and tomatoes.

SFORMATO DI DENTICE *€12.75*

dentex flan, tomato consommé granite, micro herb and wakame seaweed salad.

THE ESSENTIAL GBEJNA (V, NG) *€8.75*

crushed fresh gbejna, peas, broad beans, and gremolata.

salads

FENNEL SALAD (NG)

roasted fennel, preserved lemons and marinated fresh sardines. *€12.50*

SPRING SALAD (V, NG)

roasted aubergine, tomatoes, spring onions, potatoes, basil, oregano, black olives, and fresh gbejna. *€9.50*

CHICKEN SALAD (NG)

char-grilled chicken, with potato, avocado, and gorgonzola *€12.50*

CURED FASSONA BEEF SALAD (NG)

cured fassona beef, zucchini, marinated artichoke hearts, grapes, parmesan shavings, and honey balsamic dressing. *€13.00*

RUCOLA SALAD (V, NG) *€9.00*

rocket, roasted cherry tomatoes, aged parmesan flakes, and toasted pine nuts.

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soups

FRESH DAILY SOUP *€9.75*

LOCAL FISH SOUP, ROASTED FENNEL AND ORANGE OIL (NG) *€17.20*

pasta

RISOTTO AL GUANCIALE (NG, NL) *€10.75*

risotto Carnaroli with lemon, cumin, and crispy guanciale.

RISOTTO ALLE COZZE (NG, NL) *€12.50*

risotto Carnaroli with thyme, lemon, fresh mussels and potato purée.

SCIALATELLI AL BACCALA *€15.50*

salted cod fillets, cherry tomatoes, capers, olives and garlic.

SCIALATELLI AI GAMBERI (NL) *€15.00*

scialatelli with local prawns and cherry tomato sauce.

IR-RAVJUL TAL-FENEK *€14.50*

rabit ravioli set on potato fondue and topped with tomato, thyme, garlic, rosemary, and compote.

RAVIOLI DI CAPRA *€14.75*

goat cheese and sundried tomato ravioli with black olives, capers, walnuts and local honey.

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maincourse meat

ROASTED CHICKEN THIGHS (NG) *€16.75*

with pine nuts, sundried cherry tomatoes, black olives, and peppered sheep cheese set on potato purée.

LA TAGLIATA *300g* **(NG)** *€25.50*

char-grilled tagliata of fassona beef, served with rucola., cherry tomatoes, and parmesan flakes.

LA LOMBATA *300g* **(NG, NL)** *€25.00*

fassona beef sirloin, walnut salsa verde, and local onions.

GLAZED RACK OF LOCAL PORK *€16.50*

honey glazed pork rack, apricot and pine nut couscous with yogurt sauce.

THAI BURGER *€16.00*

fassona beef burger, thai salad, lime mayo and basil brioche.

HOMEMADE SAUSAGES (NG) *€23.00*

a trio of grilled homemade sausages (beef, fig & wine, pork & paprika, chicken & nuts), onion marmalade, and crushed peas.

maincourse fish

PAN-FRIED DENTICE (NG) *€23.00*

cider cured pan-fried dentice fillet with prawn sauce and sea asparagus.

PEPATA DI GAMBERI (NG, NL) *€22.00*

prawns in a pot with chili, sundried cherry tomatoes, coconut milk, and tomato sauce.

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Fresh meat from the Butchery

Kindly take a look at our wide variety of fresh cuts of meat on display.

	Price/100g
BUTTER AGED FASSONA TOMAHAWK	*€10.00*
FASSONA COSTATA	*€6.50*
FASSONA COWBOY STEAK	*€8.50*
FASSONA FILLET	*€10.00*
FASSONA FIORENTINA	*€8.50*
FASSONA RUMP	*€6.00*
FASSONA SIRLOIN	*€6.00*
FASSONA TOMAHAWK	*€7.50*

Fresh meat from the Butchery

Kindly take a look at our wide variety of fresh cuts of meat on display.

	Price/100g
AUSTRALIAN WAGYU RIB EYE	*€12.00*
LOCAL T-BONE	*€5.00*
LOCAL RIB EYE IN BONE	*€5.00*
VEAL RACK	*€7.50*
LOCAL PORK FILLET	*€5.00*
LOCAL PORK LOIN	*€4.00*
LOCAL PORK SIRLOIN	*€4.00*
LAMB RACK	*€8.00*
HOME MADE SAUSAGES	*€6.50*
FASSONA FILLET	*€10.00*

dessert menu

WHITE CHOCOLATE PANNA COTTA, (GF) *€6.00*

honeycomb, and yoghurt sorbet.

JELLY TORTONI *€6.00*

fruit jelly, strawberry maltese biscuit tortoni, and nougat twill.

FIG LEAF ICE CREAM, *€6.00*

berry tart, and pink peppercorn meringue.

STRAWBERRY HONEY (NG) *€6.00*

strawberry with raw, unpasteurised honey, almond ice cream, and moscato aspic.

WHISKY AND CHOCOLATE CREMEUX *€7.50*

with whisky ice cream, coffee and caramel.

NG – NO GLUTEN