

five grilled panini

Served for lunch - until 3PM only.

PULLED BEEF CIABATTA

€12.00

with barbecue sauce, matured Westcombe cheddar cheese and salad, enclosed in a crispy ciabatta.

PARMA HAM DOP CIABATTA

€10.50

with rocket, gbejna, cherry tomatoes, and pickled onions.

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

antipasti

RADICCHIO AND WALNUT FLAN (GF, V)

€12.00

warm radicchio and walnut flan on roasted fennel.

CROSTINI OF POLENTA (GF)

€9.50

crostini of polenta with Lardo di Colonnata, topped with honey, olives and hazelnuts.

VITELLO TONNATO (GF, LF)

€12.00

pickled cherry peppers stuffed with tuna, capers, anchovy and vitello tonnato.

DEEP FRIED WHITE BAIT (GF, LF)

€11.00

crispy white bait with polenta crust and homemade fruit ketchup.

PARMIGIANA (GF, V)

€9.75

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

salads

PUMPKIN SALAD (GF, LF, V)

€12.50

roasted pumpkin, avocado, black olives and rucola.

CAULIFLOWER SALAD (GF, LF, V)

€12.50

cauliflower, lentils, raisins, turmeric and curry, dressed with an almond, honey, lemon dressing.

GRILLED ZUCCHINI SALAD (GF, V)

€9.50

marinated grilled zucchini, fresh sheep cheese and green salad.

soups

FRESH DAILY SOUP

€9.75

WHITE ONION AND MUSSEL SOUP

€12.50

slow cooked onions infused with mussels, cream and herbs.

pasta

SPAGHETTI AI CALAMARI (LF)

starter €7.50 main €12.00

spaghetti with calamari, cherry tomatoes, basil, garlic and black olives.

SPAGHETTI GOZITANI

starter €7.50 main €12.00

spaghetti with local pork sausage, sundried tomatoes, peppered sheep cheese, aubergine and tomato sauce.

PUMPKIN RISOTTO (GF, V)

starter €7.50 main €12.00

Cascina San Maiolo Carnaroli Risotto with pumpkin, finished with toasted pumpkin seeds.

CAPELLACCI RICOTTA BUFALA E TARTUFO (V)

starter €7.00 main €11.00

capellacci ricotta bufala and truffles, tossed in lemon oil and basil.

QUADRETTI AGNELLO E TIMO

starter €9.50 main €14.00

quadretti lamb and thyme, tossed in rosemary, black olives and cherry tomatoes.

maincourse meat

RABBIT ROULADE (GF, LF)

€22.00

roasted rabbit roulade infused with capers, olives, rosemary and garlic, set on sautéed mixed mushrooms.

FASSONA BEEF FILLET ~~250g~~ (GF, LF)

€23.00

grilled, coffee-rubbed fillet steak.

MUM'S CHICKEN CACCIATORE (GF, LF)

€16.75

chicken thighs, onions, rosemary, anchovy fillets and juniper berries, served on tomato sauce.

FASSONA BEEF AND LOCAL PORK SAUSAGE BURGER

€16.00

brioche bun, ~~200g~~ beef burger, flattened local pork sausage, tomato, lettuce, asiago cheese, and coarse-grained mustard mayo.

SLOW ROASTED PORK BELLY (GF, LF)

€14.00

pork belly, consommé tea, soy mirin and ginger.

LA TAGLIATA (GF)

€24.00

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

maincourse fish

BAKED RED MULLET

€27.00

baked red mullet with anchovies and lemon leaves.

Local comfort food

TORTA TAL-GBEJNIET (V)

€12.50

gozitan pie with flaky pastry, potatoes, fresh cheese and parsley.

IMQARRUN IL-FORN

€10.00

baked macaroni with pork and beef ragout, fresh cheese and pork medallions.

STUFFAT TAL-PASTARD (GF)

€12.00

cauliflower stew, gbejna, local pork sausage, egg and tomato sauce.

BRAGJOLI (GF)

€22.00

beef olives - slow cooked roulades of sliced beef with pork and beef mince, garlic, parsley, ham and egg in a tomato and pea sauce.

KLAMARI MIMLIJA (GF, LF)

€29.00

stuffed calamari with tuna and herbs, slow-cooked in tomato and wine sauce.