HOT BEVERAGES

ESPRESSO	€1.25
MACCHIATO	€1.25
CAPPUCCINO	€1.50
AMERICANO	€1.25
CAFFÈ LATTE	€1.50
MOCHA	€1.75
BELGIAN HOT CHOCOLATE	1.95
TEA	€1.25
CHOOSE YOUR INFUSED TEA	€3.50 for two
TEA BISCUITS	Price by weight

WATER

HARROGATE SPRING WATER
Still & Sparkling

750ML	€3.75
330ML	€1.50

VIEW OUR SELECTION OF

JUICES, ICED TEA , GALVANINA ORGANIC DRINKS & SOFT DRINKS

CRAFT BEER

LORD CHAMBRAY BLUE LAGOON	€4.25
LORD CHAMBRAY GOLDEN BAY	€4.25
LORD CHAMBRAY SAN BLAS	€4.25
BAD BREWER IPA	€3.60
AMA PILSNER	€4.00
AMA BIONDA	€5.20
AMA BRUNA	€5.50
GRADISCA ITALIAN LAGER	€6.20
VOLPINA ITALIAN RED ALE	€6.60

WINE, PROSECCO, CHAMPAGNE & COCKTAILS

WINE OF THE WEEK	€5.00 per glass
BORTOLIN ANGELO PROSECCO VALDOBBIADENE	€5.00 per glass
CHAMPAGNE LALLIER	€12.00 per glass
APEROL SPRITZ	€5.00
NEGRONI	€5.50
BOATYARD GIN & TONIC	€6.00
BOATYARD OLD TOM GIN	€6.00
BERTA TONIC	€7.00
BELLINI	€4.00
ADD A 3-TIER STAND OF SAVOURY BITES	€15.00 for two

CAFETERIA *Menu*

SWEET CORNER

CAKES	€2.75 per portion
DELIGHT	€4.75
SOUFFLÉ served with Vanilla Ice Cream	€5.75
PROFITEROLES	€2.75
PASTICCIOTTI	€1.75
GLUTEN FREE DESSERT	€5.75
FRESHLY BAKED CROISSANT	€1.75
CASSATA SICILIANA	€3.75
CANNOLI MIGNON *	€1.50
CANNOLI GRANDI *	€2.95

*CHOOSE YOUR FILLING | RICOTTA, LEMON, PISTACHIO, CHOCOLATE CHIP

TA' MANANN

TORTA TAL-ĠBEJNIET* €4.95
Local Cheeselets

TORTA TAL-ĠBEJNIET U PIŻELLI* €4.95
Local Cheeselets and Peas

TORTA TAL-ĠBEJNIET U L-FUL* €4.95
Local Cheeselets and Broad Beans

FTIRA TAL-INĊOVA €6.50
Anchovies

TORTA TAZ-ZALZA TAL-PASTARD* €4.95
Cauliflower

TORTA TAL-LAMPUKI* €4.95
Dorado

TORTA TAL-QARGĦA ĦAMRA U R-ROSS €4.95
Pumpkin

FTIRA TAZ-ZALZETT MALTI €6.50
Local Sausage

TORTA TAĊ-ĊANGA €4.95
Beef

TORTA TAL-FAQQIEGĦ €4.95
Mushroom

TORTA TAL-FENEK €4.95
Rabbit

***SEASONAL**

Kindly note that waiting time is approximately 30 mintues

freshly prepared bio bread

IL PANINO

TOAST €3.25
Prosciutto Cotto Gold and Provolone Cheese served with Crisps

IL CLASSICO IN CIABATTA FARRO BIO €4.95
Parma Ham DOP, Mozzarella, Tomatoes, Lettuce, Local Unfiltered Extra Virgin Olive Oil

IL VEGETERIANO IN CIABATTA GRANO DURO €3.20
Grilled Aubergines, Grilled Peppers, Grilled Zucchini, Tomatoes, Rucola, Parmigiano Reggiano Shavings

IL SFIZIOSO IN PANCIOTTO BIANCO BIO €6.50
Porchetta di Ariccia IGP, Mozzarella, Mushrooms, Mayonnaise

IL GIUSTO IN CIABATTA FARRO BIO €3.90
Bresaola Punta d'Anca, Rucola, Local Unfiltered Extra Virgin Olive Oil, Grana Padano Shavings, Lemon Zest

DELLA CASA IN CIABATTA MULTI CEREALI BIO €3.60
Local Cheese, Anchovies, Sundried Tomatoes

SAVOY IN PANCIOTTO MORO €4.20
Prosciutto Cotto, Gorgonzola, Tomatoes, Rucola, Artichokes

IL TARTUFATO IN LUNGO MULTI CEREALI BIO €3.75
Speck, Brie, Truffle Oil

MINI TAGLIERE

L'EMILIANO €4.75

IL TOSCANO €4.75

IL GOZITANO €4.75

MARE MONTI €5.50

BRUSCHETTE MISTE

SELECTION OF FOUR BRUSCHETTA WITH VEGETABLE PÂTES €3.75

SELECTION OF FOUR BRUSCHETTA WITH €6.25
Gorgonzola e 'Nduja
Guanciale, Miele e Nocciole
Pâté di Fegatini di Pollo
Burro alle Acciughe

LA BUFALA

MOZZARELLA DI BUFALA CAMPANA DOP
served with

PROSCIUTTO CRUDO €5.50

SEMI DRIED TOMATOES €5.50

ANCHOVIES €4.50

SMOKED SALMON €6.95

LA FOCACCIA

12.5CM - 25CM - 50CM

AL ROSMARINO €3.50 €6.75 €13.30
with local extra virgin olive oil, gozo sea salt and fresh rosemary

CLASSICA €4.50 €8.75 €17.50
with fresh tomatoes, fior di latte and basil

NAPOLITANA €4.50 €8.75 €17.50
with fresh tomatoes, fior di latte, anchovies and olives

VINI E CAPRICCI €4.50 €8.75 €17.50
with fresh tomatoes, provolone and fresh homemade local sausage