

MENU



DALLA SALUMERIA



GOZITANA PLATTER

1 €15.00 2 €30.00

Fresh Ġbejna, Fresh Tomatoes, Sun Dried Tomatoes, Capers, Anchovies, Olives, Local Pâté & Maltese Sausage.

*Ġbejna when available

CRUGIONE

1 €15.00 2 €30.00

Selection of Cured Italian Hams & Artisan Cheeses.

TAGLIERE

4 €60.00

Selection of Cured and Cooked Hams, Salami, Cheeses & Condiments.

SALAGIONE

1 €15.00 2 €30.00

Selection of Italian Salami & Craft Cheeses.

EMILIA VS CAMPANIA

2 €30.00

Prosciutto Crudo di Parma DOP, Bufala & Burrata.

BRUSCHETTA

SELECTIONS

SELECTION OF 4 (V)

With Vegetable Pâtés

€5.00

SELECTION OF 5

Pomodoro / Gorgonzola & Nduja / Guanciale / Honey & Hazelnuts / Chicken Liver Pâté / Acciughe & Burro

€8.00

SELEZIONE DI FORMAGGI

CHEESE SELECTION (V)

4 FORMAGGI

€12.00

6 FORMAGGI

€16.00

10 FORMAGGI

€30.00



CENTOCINQUANTA €25.00PP - MIN.10 PEOPLE

Selection of Cured and Cooked Prosciutto and Salami, Fresh and Aged Cheeses, accompanied by Dips, Sott'olio, Bread, Grissini, Lingue di Suocera & Rosemary Focaccia.

* By Booking Only from 2 hours in advance. Minimum 10 people.



PANINI

IL CLASSICO €7.50

Parma Ham DOP, Mozzarella Fior Di Latte, Tomatoes & Basil in white Ciabatta.

AL SALMONE €11.50

Stracciatella with Lemon & Dill, Pickled Cucumber & Iceberg Lettuce in Multi Grain Ciabatta.

CROQUE - MADAME WITH TRUFFLE €8.00

Homemade Truffle Bechamel, Prosciutto Cotto, Grilled Provolone & Fried Egg.

POLLO E AVOCADO IN LUNGO €9.50

Curried Chicken, Avocado Paste & Rucola in Multi Grain Ciabatta.

PLP €11.50

Pancetta, Lettuga, Pomodoro

Pancetta Stufata, tomatoes, lettuce & Garlic mayo in Focaccia Bread.

IL RUSTICO €10.50

Prosciutto Crudo, Burrata, Tomatoes, Basil Pesto & Rucola in Toasted Multi Grain Ciabatta.

FOCACCIA ALLA LEVANTINA (V) €12.50

Babaganoush (Charred Aubergine Puree, Tahini Paste), Fresh Shallots, Fresh Tomatoes, Fresh Cucumbers, Zucchini, Parsley, Gilantro, Garlic, Lemon Juice & Olive Oil in Focaccia Bread.

IL PIEMONTE €12.50

Fondue Cheese, Porchetta, Mustard & Rucola in White Ciabatta.

SCHIACCIATA PISTACHI €12.50

Pistachio Pesto, Cherry Tomatoes, Fresh Burrata, Mortadella & Rucola in Focaccia Bread.

* All our panini are made to order



ANTIPASTI & INSALATE



CARCIOFO E TARTARE DI GAMBERO ROSSI €25.00

Fried Roman Artichokes Topped with Red Prawn Tartare Set on a Yellow Cherry Tomato Veloute, Burrata Mousse & Bisque Drops.

CASUTIN IN Crosta €12.00

Local Bread Stuffed with Casutin Cheese, Crispy Guanciale, Calamered Onions, Garlic & Herbs.

PARMIGIANA DI MELENZANE €15.00

Roasted Aubergine with Tomatoes, Parmigiano, Basil & set on a Classic Tomato Sauce.

FRITTO MISTO (LF) €18.00

Calamari, Fish Fritter, Gamberi Rosa Mazara Del Vallo & Vegetable Tempura.

UOVA IN CAMICIA (LF) €16.00

Poached Egg, 24mth Parmigiano & Grilled Leek Fondue Topped with Thyme Oil.

BISTECCA DI CAVOLFIOR (GF, LF, VG) €14.00

Pan seared cauliflower, Beetroot tartare, Hummus, Pomegranate Vinaigrette & Parsley powder

IL VEGETARIANO (GF, V) €10.00

Red Coral Lettuce, Rucola, Eggplant, Cherry Tomatoes, Artichoke, Zucchini, Parmigiana Reggiano & Balsamic Vinegar.

L' IMPERATORE (CESARE) €12.00

Iceberg Lettuce, Boneless Grilled Chicken, Crispy Pancetta, Parmesan, Caesar Dressing & Grissini.

IL NORDICO (GF, LF) €15.00

Red Coral Lettuce, Rucola, Cherry Tomatoes, Smoked Salmon, Taggiasca Olives & Red Onions.

PASTA BY RUSTICHELLA



RAVIOLI ALLA MALTESE (V)

€10

ORECHETTE AL PESTO E PECORINO (V)

S €10.00 | M €15.00

SPAGHETTI AGLIO, OLIO, PEPERONCINO E ACCHIUGHE (LF)

S €9.50 | M €12.00

RISOTTO CON CARPACCIO DI GAMBERO ROSSO MAZARA DEL VALLO

€20.00

RIGATONI ALLA VODKA

S €12.00 | M €15.00

SPAGHETTI TAL-FENEK

S €12.00 | M €17.00

RIGATONI ALLA CARBONARA

S €14.00 | M €18.00

LINGUINE ALLA PUTTANESCA (LF, V)

S €9.50 | M €14.00

CASARECCE FUNGHI E MANZO

S €14.00 | M €17.00

MEZZE RIGATONI ALL' ARRABBIATA E BURRATA (V)

S €10.00 | M €15.00

PACCHERI ALLA ZOZZONA

S €14.00 | M €18.00

GNOCCHI AL TARTUFO

S €18.00 | M €22.00



DAL FORNO



FROM THE OVEN

LASAGNA ALLA BOLOGNESE

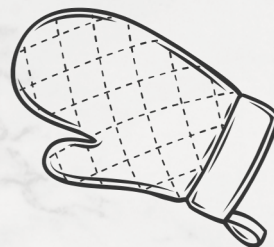
€12.00

TIMPANA

€12.00

**BAKED GNOCCHI
TOPPED WITH TOMATO
SAUCE & PARMIGIANO
CHEESE.**

€12.00



TORTA TA MANNAN

**TORTA ĠBEJNIET U
PIZELLI 500G | €15.00**

**TORTA QARA HAMRA
U ROSS 500G | €10.00**

30 MINUTE COOKING TIME



SECONDI

All mains are served with sides of Roasted Vegetables, and either Roasted Potatoes or Fries.

FENEK STUFFAT TAN-NANNA (GF, LF) €24.00

Grandma's Traditional Rabbit Stew Accompanied by Roasted Vegetables & Potatoes or Fries.

TAGLIATA E FRITTI (GF) €25.00

300g Angus Steak Topped with Rucola, Cherry Tomatoes, Grana Padano D.O.P Shavings with Fries & Mushroom, Pepper or Gorgonzola Sauce.

ORECCHIE D' ELEFANTE (LF) €42.00

400g-500g Fried Veal Chop Served with Lemon Herb Cream Sauce, Seasonal Vegetables & Potatoes.

LA NOSTRA PORCHETTA (GF) €22.00

Crispy Pan Seared Porchetta Served with Mashed Potato, roasted Broccoli & Crispy Bacon on Top.

FUNGO RICCO (VG) €20.00

Stuffed Portobello Mushroom Topped with Marinara, Sauteed Spinach, Crispy Fried Goat Cheese on the Top.

POLLO SPEZIATO (GF) €22.00

Spiced Chicken Thigh Served with Mediterranean Steamed Rice & Yoghurt Sauce

QUAGLIA RIPIENA (GF) €28.00

Stuffed Quail with Legumes, Sultanas, Prosciuttos & Mixed Herbs Topped with Prune Jus.

MISTO DI MARE S €35.00 M €60.00

Cozze, Vongole, Razor Clam, Calamari & Prawns Tossed in Garlic, Basil, Tomato & White Wine.

EXTRA SIDES €3.00:

Roasted
Potatoes

Seasonal
Roasted
Vegetables

Fries

Caponata

Green Salad
with Cherry
Tomatoes



LA GRIGLIA



**VIEW OUR BUTCHERY FOR
FRESH MEATS
& CHOOSE YOUR PREFERRED CUT
AT MARKET PRICE
(ASK FOR MORE INFORMATION)**

CHOOSE YOUR SIDES (2):

Roasted
Potatoes

Seasonal
Roasted
Vegetables

Fries

Caponata
Catanese

Green Salad
with Cherry
Tomatoes



BURGERS

CLASSIC | €10.00

200g Fassona Burger, Provolone, Tomato, Lettuce, Pickles,
Ketchup & Mustard

VINI E CAPRICCI BURGER | €15.00

200g Fassona Burger, Henry Willig Pure Gold Cheese,
Crispy Guanciale, Egg and Truffle Mayo

DUCK BURGER | €14.00

Pulled Duck, Provolone, Tomato, Lettuce, Raw Onion,
Pickles & Hoisan Sauce

FALAFEL BURGER (V) | €12.00

Falafel, Yogurt Sauce, Lettuce, Tomato & Caramelised
Onions

CRISPY CHICKEN BURGER (V) | €14.00

Spicy Mayo, Coleslaw Salad & Cheese.

SPICY LAMB BURGER (V) | €16.00

Smokey & Spicy Lamb Patty Served with Spicy Cheese, BBQ
Sauce, Lettuce, Tomato & Onion.



PINSA



AL ROSMARINO (V, LF) | €9.00

Local Extra Virgin Olive Oil, Gozo Sea Salt & Fresh Rosemary.

CLASSICA (V) | €10.00

Tomato Sauce, Fior Di Latte & Basil.

NAPOLETANA | €10.00

Tomato Sauce, Fior Di Latte & Anchovies & Olives.

VINI E CAPRICCI | €12.00

Tomato Sauce, Provolone & Fresh Homemade Local Sausage.

BOLOGNA | €16.50

Fior Di Latte, Mortadella Bologna IGP & Pistachio Cream, Burrata.

MAIALINA | €16.00

Mozzarella Fior Di Latte, Porchetta Di Ariccia IGP & Porcini Mushrooms.

DIAVOLA | €10.00

Tomato Sauce, Fior Di Latte, Spianata & Nduja.

TARTUFATA | €15.00

Mozzarella Fior Di Latte, Truffle Paste, Parma.

BURRATINA | €15.00

Filled with Burrata, Sun Dried Tomatoes, Fresh Basil & Alici di Cetara.