

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.

AL SALMONE €11.50

Stracciatella with Lemon & Dill, Pickled Cucumber & Iceberg Lettuce.

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.

SCHIACCIATA AL CAPRICCI ROSSI €11.50

Pesto Rosso, Roasted Bell Peppers, Fresh Tomatoes, Smoked Burrata, Prosciutto Crudo, Balsamic Glaze & Rucola.

LE CAMPAGNARD €10.50

Homemade Traditional French Pâté De Campagne, Iceberg Lettuce & Gherkins.

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.

SCHIACCIATA SFIZIOSO €11.50

Homemade Porchetta, Caramelised Onions, Rucola & Mustard.

SCHIACCIATA PISTACHI €12.50

Pistachio Pesto, Cherry Tomatoes, Fresh Burrata, Mortadella & Rucola.

* All our panini are made to order



ANTIPASTI & INSALATE



CAPRESE B.B.C (GF) €12.00

Fresh Tomatoes, Bufala, Fried Artichoke, Burrata Mousse & Basil.

PRAWN CARPACCIO & CAVIAR (V) €45.00

Prawn Carpaccio Accompanied by Asetra Caviar, Dressed with Local Extra Virgin Olive Oil & Home made Garlic Butter Bruschetta.

(Carpaccio Rossi, Di Mazara del Vallo Asetra Caviar 10g)

CASUTIN E SALSICCIA €12.00

Fried Casutin Cheese with Grilled Sausage, Onion Marmalade & Mustard Dressing.

IL NOSTRO CARPACCIO (GF) €15.00

Beef, Parmigiano whip, Capers & Hazelnuts.

PARMIGIANA ESTIVA €12.00 (V)

Grilled Aubergines, Tomatoes, Bufala Mozzarella, Tomato Sauce & Grana Padano Shavings.

BISTECCA DI CAVOLFIOR (GF, LF, VG) €12.00

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.

FRITTO MISTO (LF) €18.00

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

PASTA BY RUSTICHELLA



**BIGOLI AL PESTO E PECORINO
(V)**
S €10.00 | M €15.00

RAVIOLI ALLA MALTESE (V)
€10

PENNE ALL AMATRICIANA
S €12.00 | 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 CARBONARA
S €14.00 | M €18.00

**LINGUINE ALLA PUTTANESCA
(LF, V)**
S €9.50 | M €14.00

**CASARECCE FUNGHI MANZO
& TARTUFO**
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

SPAGHETTI TAL-FENEK
S €12.00 | M €17.00



DAL FORNO



FROM THE OVEN

LASAGNA ALLA BOLOGNESE

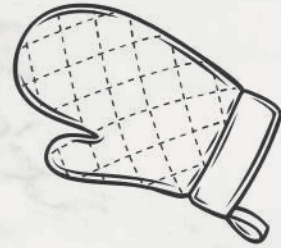
€12.00

**BAKED RAVIOLI STUFFED WITH
RICOTTA TOPPED WITH TOMATO
SAUCE AND PARMIGIANO CHEESE
(V)**

€12.00

TIMPANA

€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 (GF, LF) €35.00

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

POLLO SPEZIATO (GF) €18.00

Grilled Boneless Chicken served with Mediterranean Steamed Rice & Yoghurt Sauce

FUNGO RICCO (GF, VG) €18.00

Pan Seared Oyster Mushrooms with Butternut Purée & Soy Marinated Spinach.

PAPERO ALLA PRUGNA (GF) €25.00

Pan seared Duck Breast Served with Sweet Corn Purée , Glazed Seasoned Vegetables Paprika Popcorn & Plum Jus

QUAGLIE ALLA BRACE (GF) €28.00

Grilled Boneless Quail Served with Crispy Prosciutto Spinach & Fig Sauce.

EXTRA SIDES €3.00:

Roasted Potatoes

Seasonal Roasted Vegetables

Fries

Caponata

Green Salad with Cherry Tomatoes



LA GRIGLIA



**VIEW OUR BUTCHERY & FISH COUNTER FOR
FRESH MEATS & FISH
& 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

Served till 3pm



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 Ariccina 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.