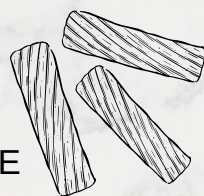


PASTA, RISOTTO & ZUPPA

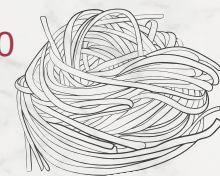
ORECCHIETTE AL PESTO E
PECORINO (V)
S €10.00 M €15.00



LASAGNA ALLA BOLOGNESE
€10.00

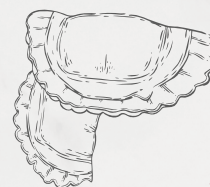
CALAMARATA CON POLPO
S|€15.00 M €18.00

SPAGHETTI AGLIO, OLIO,
PEPERONCINO E
ACCIUGHE
S|€9.50 M|€12.00



GARGANELLI ALL
AMATRICIANA
S €12.00 M €15.00

RAVIOLI ALLA
MALTESE
€10.00



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

TAGLIATELLE
FUNGHI E MANZO
S|€14.00 M|€17.00

PACCHERI ALLA
Zozzona
S|€14.00 M|€18.00

20 Minute cooking time

MEZZE RIGATONI ALL' ARRABBIATA
BURRATA
S €10.50 M €15.00

**vini e
capricci**
by abraham's

ME NU

SECONDI MAINS

FENEK STUFFAT TAN-NANNA €24.00
Grandma's Traditional Stew accompanied by
Roasted Vegetables & Potatoes or Fries

POLLO ALLA GRIGLIA €18.00
Grilled Boneless Chicken with Lemon & Rosemary
accompanied by Seasonal Vegetables, Roasted Potatoes
or Fries

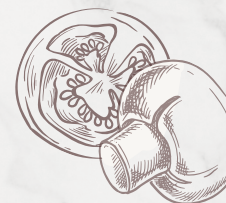
IL FUNGHO RIPIENO (GF, VG) €18.00
Stuffed Portobello Mushroom filled with Smoke Ricotta
Confit Tomatoes & finished with Chilli Oil

GUANCE DI MANZO BRASATA (GF, LF) | €25.00)
Braised beef cheeks served with seasonal
vegetables & Truffle Mash

L' ANATRA (GF, LF) | €25.00
Pan-Seared Barbary Duck Breast accompanied by Carrot
Purée & Hasselback Potato and a Petite Salad with House
Cured Duck

TRIO SALSICCIA €18.00
Trio Sausage with BBQ Sauce, Mustard, Sweet Chili Sauce
& accompanied by Fries

BISTECCA E FRITTI | €20.00
280g Scottona Steak accompanied by Fries
& Mushroom or Pepper Sauce



PARMIGIANA DI MELANZANE | €10.00
Layered Eggplant, Tomato & Basil Sauce,
Grated Parmigiano Reggiano & Mozzarella

AGNELLO SUL MATTONE (LF) | €30.00
Lamp Rump served Blue on a Hot Lava Stone to be cooked by yourself
to your liking accompanied by Mint Jus, Couscous &
Seasonal Vegetables

LA GRIGLIA

THE GRILL



View our Butchery for our Selection Of
Fresh Meats & choose your preferred
cut

Choose Your Sides	Roasted Potatoes	Fries	Seasonal Roasted Vegetables	Caponata Catanese	Green Salad with Cherry Tomatoes
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DAL' MARE FROM THE SEA

FRITTO MISTO (LF) €18.00
Fried Red Prawns, Calamari, Whitebait,
Arancini Nero di Seppia & Vegetable
Tempura

**OUR BOUILLABAISSÉ STYLE FISH SOUP
€18.00**

FISH OF THE DAY MARKET PRICE

BRUSCHETTA

SELECTION OF 4 €5.00
With Vegetable Pâtes

SELECTION OF 5 €8.00
Pomodoro / Gorgonzola e 'Nduja / Guanciale, Miele e Nocciole / Pâté di Fegatini di Pollo / Acciughe e Burro



DEL GIORNO

ZUPPA €12.00

Cascina San Maiolo RISOTTO €15.00

RAVIOLI by **Checco il Pastaio**
S|€14.00 M|€18.00

ANTIPASTI STARTER

BURRATA €10.00
Burrata accompanied by Roasted Tomatoes, Extra Virgin Olive Oil, Pesto & Garlic Bruschetta

LA BARBABIETOLA (V) €12.00
Roasted Beetroot Salad set on a bed of Hummus, Orange Segments & drizzled with Pomegranate Vinaigrette.

CASUTIN IN CROSTA €14.00
Casutin Cheese Baked in Local Maltese Bread with Caramelised Onion & Guanciale

NOSTRO TARTARE (GF,LF) €15.00
Beef Tartare, Garlic Aioli, Orange Gel & Hazelnuts

MOZZARELLA D.O.P. E PROSCIUTTO SAN DANIELE (GF) €10.00
Red Coral Lettuce, Rucola, Cherry Tomatoes, Mozzarella di Bufala, Prosciutto di San Daniele & Oregano

INSALATA POLPO PATATE (GF,LF) €18.00
Chef's Speciality Octopus & Potato Salad
Potato, Octopus, Celery, Onions, Tomato, Garlic, Mint & Parsley



vini e capricci

by abraham's

ME NU



SELEZIONE DI FORMAGGI

CHEESE SELECTION

4 FORMAGGI	€10.00
6 FORMAGGI	€15.00
12 FORMAGGI	€30.00



TAGLIERE PLATTERS

GOZITANA PLATTER | €15.00 | €30.00

Fresh Gbejna, Fresh Tomatoes, Sun Dried Tomatoes, Capers, Anchovies, Olives, Local Pate & Maltese Sausage
*Gbejna when available

CRUGIONE | €15.00 | €30.00

A selection of Cured Italian Hams & Artisan Cheeses

CENTOCINQUANTA | €300.00/€25pp

A Selection of Cooked to Cured Prosciutto's & Salamis & Fresh to Aged Cheeses accompanied by Dips, Sott'oli, Bread, Grissini, Lingue Di Suocera & Rosemary Focaccia

*By Booking Only

SALAGIONE | €15.00 | €30.00

A selection of Italian Salami & Craft Cheeses

TAGLIERE | €60.00

A Selection of Cured & Cooked Hams, Salamis, Cheeses & Condiments

VIA EMILIA | €15.00 | €30.00

Prosciutto Crudo di Parma DOP, Coppa di Parma DOP & Parmigiano Reggiano aged 24 months

BURGERS

CLASSIC €10.00

150g Fassona Burger, Provolone, Tomato, Lettuce, Pickles, Ketchup & Mustard

VINI E CAPRICCI BURGER €15.00

150g Fassona Burger, Bianca di Langa al Tartufo Cheese, Crispy Guanciale, Rucola & Salsa di Fichi

DUCK BURGER €12.00

Pulled Duck Burger, Hoisin Sauce, Cheese Lettuce, Tomato, Raw Onion & Pickles

FALAFEL BURGER (V) €12.00

Falafel, Yogurt Sauce, Lettuce, Tomato & Caramelised Onions