

## TAGLIERE PLATTERS

### GOZITANA PLATTER €15.00 €30.00

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

\*Ġbejna when available

### CRUGIONE €15.00 €30.00

A selection of Cured Italian Hams & Artisan Cheeses

### SALAGIONE €15.00 €30.00

A selection of Italian Salami & Craft Cheeses

### TAGLIERE €60.00

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

### VIA EMILIA €15.00 €30.00

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

### 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 Pre-Booking Only

# ME



# NU

**vini e  
capricci**  
by abraham's

## 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 & Guancale

### 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

## PASTA

### ORECCHIETTE AL PESTO E PECORINO (V)

S €10.00 M €15.00

### CALAMARATA CON POLPO

S €15.00 M €18.00

### SPAGHETTI AGLIO, OLIO, PEPERONCINO E ACCIUGHE

S €9.50 M €12.00

### GARGANELLI ALL AMATRICIANA

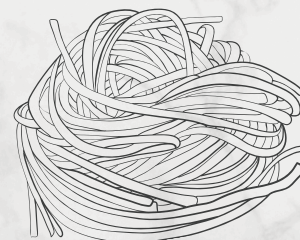
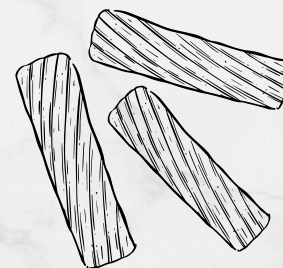
S €12.00 M €15.00

### 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





# 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

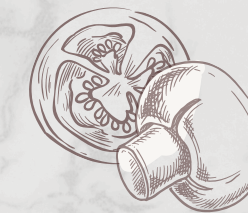
**GUANCE DI MANZO BRASATA (GF, LF) | €25.00)**  
Braised beef cheeks served with seasonal  
vegetables & Truffle Mash

**PARMIGIANA DI MELANZANE €12.00**  
Layered Eggplant, Tomato & Basil Sauce,  
Grated Parmigiano Reggiano & Mozzarella

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

**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



## 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
-------------------------	---------------------	-------	-----------------------------------	----------------------	--

## BURGERS

**VINI E CAPRICCI BURGER €15.00**

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

**DUCK BURGER €12.00**

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

## DEL GIORNO

**ZUPPA  
€12.00**

**Cascina San Maiolo RISOTTO  
€15.00**

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



## DAL' MARE FROM THE SEA

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

**OUR BOUILLABAISSE STYLE FISH SOUP  
€18.00**

**FISH OF THE DAY MARKET PRICE**

