

ANTIPASTI & INSALATA STARTERS & SALADS

MOZZARELLA di BUFALA D.O.P. E PROSCIUTTO

SAN DANIELE (GF) €10.00

Red Coral Lettuce, Rucola, Cherry Tomatoes, Mozzarella di Bufala, Prosciutto di San Daniele & Oregano

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.

NOSTRO TARTARE (GF,LF) €15.00

Beef Tartare, Garlic Aioli, Orange Gel & Hazelnuts

CASUTIN IN CROSTA €14.00

Casutin Cheese Baked in Local Maltese Bread with Caramelised Onion & Guanciale

VEGGIE SALAD (GL, LF, VG) €8.00

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

CHICKEN CAESAR €12.00

Iceberg Lettuce, Chicken, Crispy Pancetta, Parmesan, Caesar Dressing & Grissini

SMOKED SALMON (GF, LF) €15.00

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

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

LA GRIGLIA

THE GRILL

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

**ME
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SECONDI MAINS

FENEK STUFFAT TAN-NANNA (GL,LF) €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

L' ANATRA (GF,LF) €25.00

Pan-Seared Barbary Duck Breast accompanied by Carrot Purée & Hasselback Potato

TRIO SALSICCIA €18.00

Trio Sausage with BBQ Sauce, Mustard, Sweet Chili Sauce & accompanied by Fries

BISTECCA E FRITTI (GF,LF) €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

GUANCE DI MANZO BRASATA (GF,LF) | €25.00

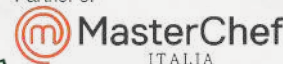
Braised beef cheeks served with seasonal vegetables & Truffle Mash



PASTA BY RUSTICHELLA



Partner of



ORECCHIETTE AL PESTO E PECORINO (V)

S | €10.00 M | €15.00



GARGANELLI ALL AMATRICIANA

S | €12.00 M | €15.00



LINGUINE ALLA PUTTANESCA (LF, V)

S | €9.50 M | €14.00

LASAGNA ALLA BOLOGNESE

€10.00

RAVIOLI ALLA MALTESE (V)

€10.00

TAGLIATELLE FUNGHI E MANZO

S | €14.00 M | €17.00

CALAMARATA CON POLPO

S | €15.00 M | €18.00

SPAGHETTI TAL-FENEK

S | €12.00 M | €17.00

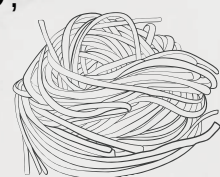
PACCHERI ALLA ZOZZONA

S | €14.00 M | €18.00

20 Minute cooking time

SPAGHETTI AGLIO, OLIO, PEPPERONCINO E ACCIUGHE (LF, V)

S | €9.50 M | €12.00



RIGATONI ALLA CARBONARA

S | €14.00 M | €18.00

MEZZE RIGATONI ALL' ARRABBIATA E BURRATA (V)

S | €10.00 M | €15.00

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 BOUILLABAISSE STYLE FISH SOUP
€18.00

FISH OF THE DAY MARKET PRICE

DEL GIORNO

ZUPPA
€12.00

Cascina San Maiolo

RISOTTO
€15.00

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

TAGLIERE PLATTERS

GOZITANA PLATTER | 1 €15.00 | 2 €30.00

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

**Ġbejna when available*

CRUGIONE | 1 €15.00 | 2 €30.00

A selection of Cured Italian Hams & Artisan Cheeses

CENTOCINQUANTA | 10 €300.00/€25pp

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

**By Booking Only*

BRUSCHETTA

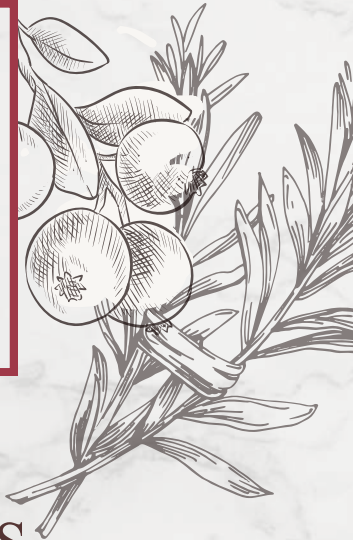
SELECTION OF 4
With Vegetable Pâtes

€5.00

SELECTION OF 5

Pomodoro / Gorgonzola e 'Nduja/
Guanciale/ Miele e Nocciole / Pâté
di Fegatini di Pollo / Acciughe e
Burro

€8.00



BURGERS

CLASSIC | €10.00

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

VINI E CAPRICCI BURGER | €15.00

200g Scottona Burger, Gruyère Cheese, Crispy Guanciale, Egg and Truffle Mayo

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

VIA EMILIA | 1 €15.00 | 2 €30.00

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

TAGLIERE | 4 €60.00

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

SALAGIONE | 1 €15.00 | 2 €30.00

A selection of Italian Salami & Craft Cheeses

LA FOCACCIA & TORTA TA MANNAN

AL ROSMARINO | €8.00

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

CLASSICA | €10.00

Tomato Sauce, Fior Di Latte & Basil

NAPOLETANA | €10.00

Tomato Sauce, Fior Di Latte, Anchovies & Olives

VINI e CAPRICCI | €10.00

Tomato Sauce, Provolone & Fresh Homemade Local Sausage

BOLOGNA | €12.00

Fior Di Latte, Mortadella Bologna IGP & Pistachio Cream

DIAVOLA | €10.00

Tomato Sauce, Fior Di Latte, Spianata & Nduja

BURRATINA | €15.00

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

TARTUFATA | €15.00

Mozzarella Fior Di Latte, Truffle Paste, Prosciutto Di Parma DOP

MAIALINA | €16.00

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

VALDOSTANA | €16.00

Mozzarella Fior Di Latte, Parmigiano Reggiano, Bresaola Punta d'Anca & Pesto Di Rucola

Requires 30 mins Cooking Time

TORTA ĠBEJNIET U PIZELLI 500g | €15.00

TORTA QARA HAMRA U ROSS 500g | €10.00

SELEZIONE DI FORMAGGI CHEESE SELECTION

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



vini e capricci

by abraham's

**ME
NU**



PANINI SANDWICHES

TOAST | €3.50

Prosciutto Cotto Gold & Provolone Cheese

CLASSICO IN CIABATTA FARRO | €7.00

Parma Ham DOP, Mozzarella, Tomatoes & Lettuce

VEGETARIANO IN CIABATTA GRANO DURO | €8.00

Grilled Aubergines, Grilled Peppers, Grilled Zucchini, Tomatoes, Rucola & Parmigiano

SFIZIOSO IN PANCIOTTO BIANCO | €9.00

Porchetta Di Ariccia IGP, Mozzarella, Mushrooms & Mayonnaise

AL SALMONE | €10.00

Smoked Salmon, Goats Cheese & Rucola

IL TARTUFATO IN LUNGO

MULTI CEREALI | €7.00
Speck, Brie & Truffle Paste

PAMPANELLA IN CIABATTA GRANO DURO | €9.00

Local Pork Neck cooked with Paprika & Sweet Fresh Garlic

Optional: Tomatoes, Lettuce, Provolone

POLLO E AVOCADO IN LUNGO MULTI CEREAL | €9.00

Curried Chicken, Avocado Paste & Rucola

Gluten Free Bread extra 1.00

DOLCIDESSERTS

HOMEMADE TIRAMISU AL BERTA DINERO CREMA CAFFÈ (V) | €8.00

Classic Tiramisu with Berta Coffee Liquor

SEMIFREDDO OF THE DAY | €6.00

GIOIA PIEMONTESE (V, GF) | €12.00

Luke's Hazelnut Parfait accompanied by Warm Almond Milk

SOUFFLÉ AL CICCOLATO | €8.50

Chocolate Soufflé accompanied by Raspberry Sorbet

BUDINO DI RISO AL ROOIBOS | €6.00

Rice Pudding infused with Rooibos Tea & accompanied by Vanilla Ice Cream

IL GELO (V) | €2.50 PER SCOOP

A Selection of Artisan Gelato & Sorbet



SELECTION OF CAKES FROM THE CAFETERIA

vini e capricci MENU

by abraham's

BRUSCHETTA

SELECTION OF 4
With Vegetable Pâtes

€5.00

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

€8.00



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

CRUGIONE | 🧑 €15.00 | 🧑🧑 €30.00

A selection of Cured Italian Hams & Artisan Cheese

SALAGIONE | 🧑 €15.00 | 🧑🧑 €30.00

A selection of Italian Salami & Craft Cheese

VIA EMILIA | 🧑 €15.00 | 🧑🧑 €30.00

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

TAGLIERE | 🧑🧑🧑🧑 €60.00

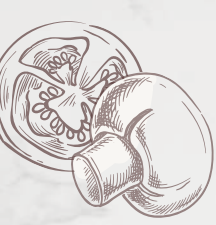
A Selection of Cured & Cooked Hams, Salami,
Cheese & Condiments

PIATTO ROYAL | 🧑🧑🧑🧑 €65.00

A Selection of Premium Cuts and Cheeses,
accompanied by Grissini, Lingue and Fresh Local Bread

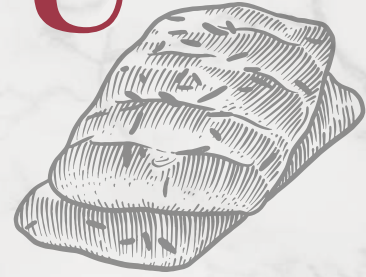
CENTOCINQUANTA | 🧑🧑🧑🧑🧑🧑🧑🧑🧑🧑 €300.00/€25pp

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



vini e capricci MENU

by abraham's



LA FOCACCIA

AL ROSMARINO | €8.00

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

CLASSICA | €10.00

Tomato Sauce, Fior Di Latte & Basil

BURRATINA | €15.00

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

VINI e CAPRICCI | €10.00

Tomato Sauce, Provolone & Fresh Homemade Local Sausage

BOLOGNA | €14.00

Fior Di Latte, Mortadella Bologna IGP & Pistachio Cream

DIAVOLA | €10.00

Tomato Sauce, Fior Di Latte, Spianata & Nduja

NAPOLETANA | €10.00

Tomato Sauce, Fior Di Latte, Anchovies & Olives

TARTUFATA | €15.00

Mozzarella Fior Di Latte, Truffle Paste, Prosciutto Di Parma DOP

MAIALINA | €16.00

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

VALDOSTANA | €16.00

Mozzarella Fior Di Latte, Parmigiano Reggiano, Bresaola Punta d'Anca & Pesto Di Rucola

DOLCI DESERTS

DESSERT OF THE DAY



Afternoon Tea

**vini e
capricci**
by abrahams

*A classically British affair
translated into an Italian twist*

Tea drinking had been the height of sophistication in Britain since the 1660s, when it was popularised by King Charles II and his Portuguese wife. By 1840, with the introduction of kerosene lamp lighting, dinner was eaten later, and Anna Russell, the seventh Duchess of Bedford, was not happy about it. After complaining of a "sinking feeling" around 4pm, Anna started ordering a tray of tea, bread and butter, and cake to her room around mid-afternoon. She invited friends to join her. When Anna went to London, she brought the occasion with her and it soon caught on among the great and the good, then skyrocketed with a royal endorsement!

THE QUINTESSENTIAL

FOR TWO

Savoury

Prosciutto di Parma & Provolone Focaccia
Spelt Sandwich with Salmon & Robiola Cheese
Mortadella, Pistachio & Cheese Roll
Sesame & Fruit Bun with Chicken Liver Pâté

Sweet

Doughnut
Cannoli Siciliani
Fresh Seasonal Fruit Salad
Selection of Cakes

€20 per person

INCLUSIVE OF:

Free flowing Hot Beverages* & Tea

(Kindly ask your server for the available selection of Tea)

Beverage Add Ons

PROSECCO BORTOLIN ANGELO	€6 per glass
BARONE PIZZINI FRANCIACORTA	€8 per glass
MEEREDAL METHODE CAP CLASSIQUE PINOT NOIR	€7.50 per glass
CHAMPAGNE LALLIER	€12 per glass
BELLINI	€5 per glass
JUICES	€2.75 per glass

FOR THE KIDS

Savoury

Prosciutto di Parma Croissant
Panino with Prosciutto Cotto
Mortadella, Pistachio & Cheese Roll

Sweet

Cake or Doughnut
Ogygia Ice Cream
Cheesecake

**€10 per kid
(Up to 10 years)**

INCLUSIVE OF:

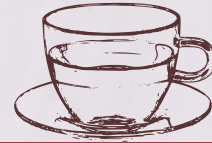
Free flowing Hot Beverages* or Juice

*Espresso / Macchiato / Cappuccino / Americano
Caffè Latte / Mocha / Hot Chocolate

KINDLY RESERVE BOOKING IN ADVANCE

Afternoon Tea

**vini e
capricci**
by abraham's



THE ISLANDER

FOR TWO

A Taste of Local Cuisine Menu

SAVOURY

Cannolo Salato with Bigilla

Local Fresh Ġbejna with Local Honey & Coffee

Local Sweet Kunserva, Capers & Tune Mini Baguette

Local Sundried Tomato, Mozzarella & Basil Skewer

Mini Torta ta' Manann with Local Ġbejna & Peas

Peppered Ġbejna & Cream Cheese Sandwich

Focaccia tal-Inċova

Baked Zalzett tal-Malti (Local Maltese Sausage)

SWEET

Local Mqaret

Cannolo

Qagħaq tal-Għasel

Helwa tat-Tork

Seasonal Fresh Fruit

€24 per person

Tea or Coffee



KINDLY RESERVE BOOKING IN ADVANCE

Bottomless Brunch

Available on Saturday from 11AM - 4PM

2 HOURS of free-flowing Prosecco or Mimosa and choose any one dish from the below

€30
PER HEAD

SELECTION OF

FIVE BRUSCHETTA

Pomodoro / Gorgonzola e Nduja
Guaciale, Miele e Nocciolo / Pâté di Fegatini di Pollo
Burro alle Acciughe

SCRAMBLED EGGS

With toasted Sourdough Bread

PIATTO VINI E CAPRICCI

Sunny-Side-Up, Prosciutto Dan Daniele
& Pan-toasted Sourdough Bread

VIA EMILIA

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

Salads

MOZZARELLA DI BUFALA CAMPANA DOP

Served with one of the below:

PROSCIUTTO CRUDO
SEMI-DRIED TOMATOES
ANCHOVIES
SMOKED SALMON

VEGGIE

Red Coral Lettuce, Rucola, Chery Tomatoes,
Parmigiano Reggiano & Balsamic Vinegar

La Pala Focaccia

25CM

NAPOLITANA

With Tomato Sauce, Fior Di Latte,
Anchovies & Olives

VINI e CAPRICCI

With Tomato Sauce, Provolone
& Fresh Homemade Local Sausage

BOLOGNA

With Fior Di Latte, Mortadella
Bologna IGP, Pistachio Cream

DIAVOLA

With Tomato Sauce, Fior Di Latte,
Spianata & Nduja

Beverages



PROSECCO BORG
MOLINO CUVÉE
EXTRA DRY

MIMOSA