

STARTERS

- BRUSCHETTA** 🌿 € 5.00
Rustic Bread, Tomatoes, Olives, Basil, Mozzarella & Extra Virgin Olive Oil
- CALAMARI FRITTI** € 7.80
Fried Calamari plated on a Bed of Fresh Salad
- CAPRESE** 🌿 € 6.50
Plum Tomatoes, Mozzarella, Arugula, dressed with Basil Oil & Balsamic Drizzle
- GNOCCHI BURRO E SALVIA** 🌿 € 7.80
Potato Gnocchi, pan-seared with Butter, Sage, Walnuts & Parmesan Shavings
- PARMIGIANA DI MELANZANE ALLA GRIGLIA** 🌿 € 6.50
Grilled Aubergine glazed with Tomato Fondue, Rucola & Parmesan Shavings
- LA SALUMERIA** € 8.50 | € 15.50
Cured Meat and Cheese Platter with Parma Ham, Bresaola, Salami, Stuffed Olives, Sun-Dried Tomatoes, Grana Padano, Peppered Cheeselets, Galletti, Grissini & Onion Chutney

SOUPS

- ZUPPA DEL PESCATORE** € 7.00 | € 12.00
Mediterranean Fish Broth & Shell Fish Soup
- ZUPPA FRESCA DEL GIORNO** € 4.90
Soup of the Day prepared from Fresh Seasonal Produce



MENU

+356 9929 0011

FOCACCIA

- FOCACCIA AL ROSMARINO CON DUE SALSE** 🌿
Rosemary-infused and served with Sun-Dried Tomatoes, Pesto & Hummus
- FOCACCIA DELIZIA D'ITALIA**
Parma Ham, Cherry Tomatoes, Arugula & Parmesan Shavings, drizzled with Basil Oil
- FOCACCIA LABRANDA**
Cream Cheese, Cucumber, Smoked Salmon & Rucola

PIZZA

- LA MARGHERITA** 🌿 € 7.50
Tomato Sauce & Mozzarella
- AI FUNGHI** 🌿 € 8.00
Tomato Sauce, Mozzarella, Mushrooms & Dried Oregano
- NAPOLETANA** € 8.00
Tomato Sauce, Mozzarella, Anchovies, Olives & Capers
- AL TONNO** € 8.50
Tomato Sauce, Mozzarella, Tuna, Onions, Black Olives & Garlic Oil
- LA CAPRICIOSA** € 9.00
Tomato Sauce, Mozzarella, Ham, Mushrooms, Olives, Artichoke Hearts, Boiled Eggs, Peas & Dried Oregano
- LA RIVIERA** € 9.00
Tomato Sauce, Mozzarella, Spicy Chicken, Maltese Sausage, Peas, Olives, Cherry Tomatoes, Onions & Mango Chutney
- LA DIAVOLA** 🌿 € 8.00
Tomato Sauce, Mozzarella, Pepperoni, Salami & Jalapeños
- MALTIJA** € 9.50
Tomato Sauce, Mozzarella, Maltese Sausage, Onions, Olives, Artichoke Hearts, Goat Cheese, Boiled Eggs, Sun-Dried Tomatoes & Basil
- BBQ POLLO** € 9.50
Tomato Sauce, Mozzarella, Chicken Strips, Onions, Bell Peppers, Sweet Corn & BBQ Sauce
- CONTADINA** 🌿 € 8.00
Tomato Sauce, Mozzarella, grilled Bell Peppers, Aubergines, Onions, Rucola & Basil Oil

PASTA & RISOTTO

**SPAGHETTI AGLIO OLIO
E PEPERONCINO**  
STARTER | MAIN
€ 5.50 | € 8.50

Spaghetti Pasta tossed in Extra Virgin Olive Oil, Chili, Garlic & freshly chopped Parsley

LINGUINE AL PESTO 
STARTER | MAIN
€ 6.00 | € 9.00
Linguine Pasta with Olive Oil, Garlic, Cherry Tomatoes, Pesto Sauce & Parmesan

**GARGANELLI
CON SALSICCIA E ZUCCHINE**
STARTER | MAIN
€ 7.00 | € 10.00
Garganelli Pasta with Maltese Sausage, Zucchini, Sun-Dried Tomatoes, Garlic, Basil, Tomato Sauce & Goat Cheese

**SPAGHETTI
CON VONGOLE** 
STARTER | MAIN
€ 7.50 | € 11.00
Spaghetti Pasta with Clams, Chili, Cherry Tomatoes, Fresh Herbs & White Wine

**RAVIOLI AL FORMAGGIO
DI PECORA** 
STARTER | MAIN
€ 9.00 | € 13.00
Goat Cheese Ravioli with Tomato and Basil Sauce, Fresh Arugula & Grana Padano

LINGUINE AL MARE
STARTER | MAIN
€ 9.00 | € 13.00
Linguine Pasta with Swordfish, Clams, Mussels, King Prawn, Garlic, Tomatoes & White Wine

**SPAGHETTI
ALLA BOLOGNESE**
STARTER | MAIN
€ 7.00 | € 10.50
Spaghetti Pasta with Beef Ragù, Onions, Celery, Garlic & Tomato Sauce

SPAGHETTI CARBONARA
STARTER | MAIN
€ 7.00 | € 10.50
Spaghetti Pasta with Pancetta, Pecorino Cheese & Eggs

LINGUINE AL FREDDO
STARTER | MAIN
€ 6.50 | € 11.00
Linguine Pasta with Mushrooms, Chicken, Parsley, Parmesan Shavings & Cream

RISOTTO FUNGHI E POLLO
STARTER | MAIN
€ 7.00 | € 12.00
Arborio Rice cooked in Extra Virgin Olive Oil, White Wine, Onions, Parsley, Mushrooms, Chicken, Parmesan Shavings & Cream


**GARGANELLI ALLA
MONTE CARLO**
STARTER | MAIN
€ 7.00 | € 11.00
Garganelli Pasta with Beef Mince, Pancetta, Onions, Garlic, Tomato & Pesto Cream Sauce, topped with Parmesan Shavings

**TAGLIOLINI AL NERO DI
SEPPIA AI GAMBERI** 
STARTER | MAIN
€ 9.00 | € 13.00
Squid Ink Pasta cooked with Garlic, Prawns, Cherry Tomatoes, Leeks, White Wine & Chilies

SALADS

CAESAR € 9.00
Lettuce, Grilled Chicken and Bacon, Grana Padano, toasted Croutons & homemade Caesar Dressing

GAMBERI E SALMONE € 11.00
Prawns, Smoked Salmon, Tomatoes, Capers, Olives & Salad Leaves, tossed in Lemon Scented Oil

INSALATA GRECA  € 8.00
Marinated Feta Cheese, Cucumber, Tomatoes, Olives & Onions, tossed with Salad Leaves

INSALATA DI POLPO € 12.00
Mediterranean Octopus Salad with Tomato, Olives, Capers, Onion, Garlic & Rucola Salad Leaves

INSALATA AL TONNO € 8.00
Flaked Tuna Salad on Salad Leaves, Capers, Olives, Cherry Tomatoes & herbal Aromatic Dressing

INSALATA DI MANZO € 11.00
Grilled Beef Strips marinated in Horseradish, Lettuce, Tomatoes, Bell Peppers, Parmesan Shavings & Balsamic Vinaigrette

KIDS MENU

FISH FINGERS € 5.50
Served with French Fries

CHICKEN NUGGETS € 5.50
Served with French Fries

TOMATO PASTA  € 5.00
Spaghetti | Penne served with Grated Cheese

CREAM CHEESE PASTA € 5.00
Spaghetti with Ham & Cream Cheese Sauce

PIZZA LA MARGHERITA  € 5.50
Tomato Sauce & Mozzarella

MAIN COURSES | MEAT

BISTECCA DI MANZO AI FERRI € 23.00
300g Beef Steak with Mushroom or Pepper Sauce

TAGLIATA DI MANZO € 24.00
Sliced Beef with Grilled Mushrooms, Mediterranean Vegetables, Rucola, Parmesan & Chimichurri Sauce

VITELLO AL LIMONE € 23.00
Tender Veal simmered in Garlic Butter & Lemon Sauce

CARRÉ DI AGNELLO CON CROSTA DI ERBE € 20.50
Herb crusted Rack of Lamb with Grilled Vegetables & Mustard Jus

COSCIA D'ANTARA CONFIT € 18.00
Duck Leg Confit with Grilled Vegetables, Tamarind & Honey Sauce

INVOLTINI DI POLLO € 14.00
Chicken Roulade stuffed with Mushrooms & Spinach, wrapped in Pancetta & Herb Dressing

POLLO ALLA GRIGLIA € 13.50
Chicken grilled with Sage & Lemon

COSTINE DI MAIALE € 16.00
Pork Ribs glazed in a tangy BBQ Sauce

PORK SCHNITZEL € 14.00
Breaded Pork with crushed Minted Peas & Austrian Potato Salad

PANCETTA DI MAIALE € 14.50
Pork Belly with caramelized Onion, Fennel, Mango Chutney & Red Wine Jus

ALL MAINS ARE SERVED WITH TOSSED SALAD AND POTATO FRIES | WEDGES

SIDE DISHES

FRENCH FRIES € 2.80
SPICY POTATO WEDGES  € 2.80
SIDE MIXED SALAD € 2.80
FRIED ONION RINGS € 2.80
GRILLED VEGETABLES € 2.80

BURGERS

BURGER DI MANZO € 8.50
Grilled Beef Burger with Lettuce and Tomatoes, Potato Fries & Coleslaw

TROPEA BURGER € 11.50
Beef Burger topped with Grilled Bacon and melted Smoked Cheese in a Sesame Seed Bun, Onion Rings, Sausage, Coleslaw & Potato Fries

BURGER DI POLLO € 8.50
Grilled Chicken Fillet with Grilled Bacon, Salad Leaves and Tomatoes in a Sesame Seed Bun, Potato Fries & Coleslaw

JACK DANIEL'S BURGER € 12.00
Beef Burger, Crispy Bacon, Fried Egg, Caramelized Onion, Emmental Cheese, Onion Rings and Tomatoes, Jack Daniel's Sauce on a Sesame Seed Bun, Coleslaw & Potato Wedges

MAIN COURSES | FISH

ORATA AL FORNO € 20.50
Roasted Sea Bream, Capers, Olives, Tomatoes & Herb Dressing


FRUTTI DI MARE AL CARTOCCIO € 22.00
Baked selection of Sea Food and Fish, Fresh Herbs, White Wine, Garlic, Lemon & Olive Oil


PESCE SPADA ALLA GRIGLIA € 19.00
Grilled Swordfish, Caper & Basil Salsa

SALMONE ALLA GRIGLIA € 20.50
Grilled Salmon, Mediterranean Salad & Lemon Butter Sauce

CATCH OF THE DAY
Fish Selection of the Day, pan-fried, grilled or baked

 SUITABLE FOR VEGETARIANS BUT MAY CONTAIN DAIRY PRODUCTS AND EGGS

 MODERATELY SPICY

 PLEASE ASK YOUR SERVER FOR GLUTEN-FREE OPTIONS

IF YOU SUFFER FROM ANY ALLERGIES OR HAVE A PARTICULAR DIETARY REQUIREMENT, KINDLY INFORM THE MANAGEMENT BEFORE PLACING THE ORDER. OUR MENU DESCRIPTION DOES NOT CONTAIN ALL THE INGREDIENTS OF THE ACTUAL DISH AND WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM ALLERGY CAUSING AGENTS OR TRACES OF NUTS. MENU ITEMS ARE SUBJECT TO AVAILABILITY.