

## PIZZA

### **MARGHERITA €8.50 (G) (L) (V)**

Tomato sauce, mozzarella fior di latte & basil

### **AI FUNGHI €10.00 (G) (L) (V)**

Tomato sauce, mozzarella fior di latte, mushrooms & oregano

### **PEPPERONI €10.00 (G) (L)**

Tomato sauce, mozzarella fior di latte, spicy salami pepperoni & oregano

### **SICILIANA €11.00 (G) (L)**

Tomato Sauce, mozzarella fior di Latte, anchovies, fresh tomatoes, kalamata olives, capers, onions & oregano

### **CAPRICCIOSA €10.00 (G) (L)**

Tomato sauce, mozzarella fior di latte, mushrooms, ham, artichokes, hard boiled eggs, olives & oregano

### **MEAT LOVERS €14.50 (G) (L)**

Tomato sauce, mozzarella fior di Latte, chicken, beef strips, sausage, bacon, pepperoni (spiced Salami), onions, oregano & drizzled with sweet chilli

### **FRUTTI DI MARE €15.00 (G)**

Tomato sauce, tuna, mussels, seafood meat, king prawn, onions, capers, olives & fresh basil

### **VECCHIA FATTORIA €12.00 (G) (L)**

BBQ sauce, mozzarella fior di latte, chicken breast, bacon, bell peppers, onions, sweet corn & coriander

### **PULLED PORK €14.00 (G) (L)**

BBQ sauce base, mozzarella fior di latte, pulled pork, onions, red leicester, bell peppers & sweet corn

### **BELLA MALTESE €13.00 (G) (L)**

Mozzarella fior di latte, maltese sausage, potatoes, fresh tomatoes, ġbejniet (local cheeselet), onions & oregano

### **L-GHAWDXIJA (Gozitan) €13.00 (G) (L)**

Mozzarella fior di Latte, tuna, sundried tomatoes, potatoes, Kalamata olives, Gbejniet (local cheeselet), onions & oregano

### **TARTUFO €12.50 (G) (L) (V)**

Mozzarella fior di latte, crema di tartufo, mushrooms, onions & drizzled with olive oil

### **AL TONNO €11.50 (G) (L)**

Mozzarella fior di latte, tuna chunks, onions, artichokes, capers, hard boiled egg & oregano

## LE CASE

### **FERRETTI €16.00 (G) (L)**

Closed pizza with mozzarella, fior di latte, mushrooms, cherry tomatoes, brie cheese, parma ham, rucola, drizzled with extra virgin olive oil & oregano

### **THE EXILES €16.00 (G) (L)**

Rucola, Grana, mozzarella fior di latte, parma ham, cherry tomatoes, drizzled with extra virgin olive oil & oregano

### **HAYWHARF €16.00 (G) (L) (N)**

Mozzarella fior di latte, pesto genovese, peeled king prawns, cherry tomato, onions and baby spinach & drizzled with extra virgin olive oil

### **BLACK PEARL €16.00 (G) (L)**

Semi closed pizza with mozzarella fior di latte, pepperoni, red leicester, sundried tomatoes, onions, oregano, baby spinach & drizzled with olive oil

Extra ingredients €1.60, Parma ham €2.50, Mozzarella di Bufala DOP €4.00

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**We also serve gluten free bread & gluten free pasta at €1.50 each**



## ANTIPASTI

### **BRUSCHETTA CLASSICA (G) (VGN) (V) (SS)**

Paniotta topped w/chopped fresh tomatoes, onions, garlic, extra virgin olive oil and basil **€4.00 (Extra Mozzarella €1.00)**

### **BRUSCHETTA RUSTICA (G) (SS)**

Paniotta topped w/chopped fresh tomatoes, onions, anchovies, garlic, extra virgin olive oil and fresh herbs **€4.50 (Extra mozzarella €1.00)**

### **FORMAGGIO GOZITANO FRITTO (G) (L) (V) (SS)**

Mixed sesame seeds crusted local cow's cheese served deep fried on a crispy petit salad, dressed with honey & cinnamon syrup and accompanied with berry compote **€9.50**

### **CALAMARI FRITTI (G)**

Floured and seasoned deep fried baby calamari, tossed with garlic & garden herbs, served with lemon wedge and homemade tartare sauce **€12.50**

### **IMPEPATA DI COZZE**

Fresh black mussels (500grms) served steamed in white wine with spring onions, garlic, cherry tomatoes & garden herbs **€14.50**

### **ALI DI POLLO (SS)**

Glazed 8 chicken wings with our homemade sticky BBQ sauce **€9.50**

### **FOCACCIA MALTIJA (G) (L)**

Kalamata Olives, onion, capers, anchovies, peppered local cheeselets, tuna and fresh tomatoes with garlic oil and mixed leaves **€13.50**

### **FOCACCIA AL FERRETTI (G) (L)**

Cherry tomatoes, rucola, Parma ham, mozzarella di Bufala DOP and Parmesan shavings, drizzled with extra virgin olive oil and oregano **€14.50**

## INSALATE

### **CAESAR DI POLLO (G) (L)**

Crispy romaine lettuce tossed in our homemade Caesar dressing topped with warm chicken breast, cherry tomatoes, croutons, crispy pancetta & parmesan shavings **€14.50**

### **SALMONE**

Norwegian fresh salmon, mixed salad leaves, cherry tomatoes, cucumbers, olives and honey citrus dressing **€17.50**

### **INSALATA BUFOLA (L) (N) (V)**

Mixed leaves, cherry tomatoes, walnuts, mozzarella di bufola DOP and basil dressing **€14.00**

### **CHICKEN FUSION COUSCOUS (G) (N) (SS)**

Chicken fillet strips & stir fried vegetables with sesame seeds in our chef's oriental sauce, served on couscous **€15.50**

## ZUPPE

### **ZUPPA DEL GIORNO**

Soup of the day **€8.00**

### **ZUPPA DEL PESCATORE**

Mediterranean fish & shellfish broth **€9.00**

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## PASTA E RISOTTO

### FIOCCHETTI DI PERE E FORMAGGIO (G) (L) (N) (V)

Fresh pasta stuffed with brie cheese and pears tossed in garlic and sun dried tomatoes, finished with white wine, gorgonzola cheese, baby spinach and walnuts **S: €12.50 M: €17.00**

### TRIO FUNGHI RISOTTO (G) (L) (V)

Riso arborio sautéed with shallots, porcini mushrooms, tartufo and chestnut mushrooms with fresh herbs and Parmesan shavings **S: €11.50 M: €14.00 (add Chicken €2.00)**

### GARGANELLI CON POLLO, PANCETTA E FUNGHI (G) (L)

Fresh pasta tossed with marinated cajun chicken fillets, shallots, pancetta, bell peppers, mushrooms, oyster sauce , dry cherry, garden herbs and fresh cream **S: €12.00 M: €14.50**

### PENNE AL SALMONE (G) (L) (N)

Fresh and smoked Norwegian salmon flambéed with Gin, sautéed with shallots tossed in pesto Genovese, caviar and a touch of cream **S: €12.00 M: €14.50**

### TAGLIATELLE CON RAGU` DI MANZO (G)

Angus beef slow cooked w/ sautéed onions, carrot and celery & house wine in rich tomato fondue **S: €11.00 M: €13.50**

### LINGUINE CALAMARI E GAMBERI (G) (L)

Linguine with peeled prawns & baby calamari flambéed with Sambuca in garlic and spring onions with cherry tomatoes, fresh herbs, cream and finished in a light prawn velouté **S: €13.00 M: €15.50**

### SPAGHETTI MARINARA (G)

A mixed selection of shell fish with prawns in garlic and white wine, cherry tomatoes, and fresh garden herbs **S: €13.50 M: €17.00**

*Gluten free pasta is available at €1.50 supplement*

## SECONDI DI CARNE

### POLLO AI FERRI

Lava grilled marinated chicken breast with Cajun and lemon pepper **€19.00**

### POLLO CHEF (L)

Grilled chicken breast, with pancetta and mozzarella fior di latte, served with truffle sauce **€21.00**

### LAMB KOFTA (L) (G) (N)

Lava grilled 300grms of ground lamb with onions, garlic, coriander and ginger, seasoned with ras el hanout spice and served on a bed of couscous with minted mayo **€22.90**

### PETTO D'ANATRA (G)

Pan seared 300grms of Margaret duck breast, served glazed with star anise orange sauce, accompanied with duck confit croquette & forest fruit compote **€24.50**

### SMOKEY BBQ SPARE RIBS (SS)

Glazed pork loin ribs with our homemade SMOKEY BBQ sauce and sesame seeds, accompanied with coleslaw and fries **Half rack €20.00 Full rack €25.00**

### VEAL RIB-EYE 350GR \*

Lava grilled Grain-Fed fresh Irish Veal rib-eye **€27.50**

### BISTECCA BLACK ANGUS ALLA GRIGLIA 350GR \*

Lava grilled Argentinian grain fed Black Angus fresh rib-eye steak **€30.00**

### FILETTO DI MANZO 300GR \*

Pan seared grain fed New Zealand Prime steer aged beef fillet **€32.00**

### BISTECCA TAGLIATA (G) (L) (400grms €28.00) (1kg €60.00)

Lava grilled grain fed Argentinian fresh flank steak served tagliata with grana shavings, cherry tomatoes, crispy onions and rucola

SAUCES Mushroom (L), Peppercorn (L), Gorgonzola (L), Truffle (L) or BBQ **€ 2.90**

**\* All portion weights are the approximate weights before cooking.**

**Main courses are served with seasonal vegetables or salad and roasted potatoes or fries**

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## GOURMET SECTION

### SWEET & SOUR CHICKEN NOODLES (G) (SS)

Crispy fried chicken fillet, with stir-fry vegetables, Pineapple, lemon grass, and ginger, in our homemade sweet & sour sauce **€18.50**

### TAGLIATELLE VEAL RIB-EYE (G) (L)

Tagliatelle with sautéed pancetta, mushrooms, white wine and cream of truffles, served with 200gr fresh Irish veal rib-eye topped with parmesan shavings, crispy onions & rucola **€30.00 (Add Beef Rib-eye (instead of Veal Rib-eye) €5.00)**

### CLASSIC BURGER (G) (SS)

200gr homemade Angus beef patty served in a brioche bun with ice berg lettuce, plum tomatoes, crispy fried onions and gherkins, accompanied with fries and coleslaw **€12.50**

### CHICKEN CAESAR BURGER (G) (SS)

Grilled chicken breast and pancetta, served in a brioche bun with ice berg lettuce & plum tomatoes, accompanied with Caesar dressing, fries and coleslaw **€15.50**

### AL'ITALIANA BURGER (G) (L) (SS)

200gr homemade beef burger served in a brioche bun with plum tomatoes, grana cheese, Parma ham, crispy fried onions and rucola , accompanied with fries and coleslaw **€17.00**

### PULLED PORK BURGER (G) (SS)

Hickory-smoked pulled pork served in a brioche bun accompanied with BBQ sauce, crispy fried onions, coleslaw and fries **€14.50**

### BBQ MIXED GRILL (G) (L) (N) (SS)

Flame grilled fresh veal rib-eye, BBQ ribs, lamb kofta & chicken breast, served with couscous, coleslaw, BBQ sauce and fries **€30.00**

EXTRA : 4 pieces chicken wings **€5.00**

EXTRA : Grilled pancetta, Red Leicester cheese or spicy potato wedges **€ 1.00**

SAUCES Mushroom(L), Peppercorn(L), Gorgonzola(L), Truffle(L), or BBQ **€ 2.90**

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## SECONDI DI PESCE

### SPIGOLA

Fillet of seabass with garlic, white wine and fresh herbs baked al “cartoccio” with sweet and bell peppers salsa **€22.50**

### CALAMARI ALLA PADELLA

Baby calamari sautéed in garlic, white wine, cherry tomatoes and garden herbs **€22.90**

### TRANCIO DI SALMONE (G) (SS)

Fresh Norwegian salmon fillet roasted to a nearly cooked through degree with herbed crust & set on a bed of curry risotto **€24.50**

### FRUTTI DI MARE

Mixed seafood platter with fresh local prawns, black mussels, clams, razor clams and baby calamari, cooked in white wine, garlic and fresh herbs **€36.00**

### PESCE FRESCO DEL GIORNO

Enjoy fresh fish prepared by our Chef. Grilled, al Cartoccio, poached or salt crusted (Market Price)

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