



Menu

one 80

KITCHEN • LOUNGE

Small Plates to Share

Cicchetti, tapas, meze and small plates are small size dishes.
Make a meal of them by ordering several plates and share between all at table.

GILLARDEAU OYSTERS shallot red wine vinegar	5 each
GRATINATED SCALLOPS	8 each
PRAWN SLIDERS ricotta, panelle	9 each
SALT COD FRITTERS saffron aioli	6
ARANCINI ✓ porcini, truffle mayo	7
HOMEMADE FOCACCIA cherry tomatoes, rosemary roasted potatoes, Prosciutto di Parma	7
PIZZA FRITTA San Marzano tomato, fior di latte mozzarella, Italian sausage	9
RICOTTA DI BUFALA ✓ friarielli	9
GNOCCO FRITTO mortadella di Bologna	8
PULLED BEEF CROQUETTES Parmigiano Reggiano	9
CRISPY POLENTA ✓ Gorgonzola dolce	8

Large Plates to Share

For 2 persons or more

FRITTURA DI PESCE calamari, local fish in season, zucchini, nduja mayo	25
ONE80 PLANK homemade focaccia, truffle and porcini arancini, ricotta di bufala and friarielli, pulled beef croquettes, parmigiana, pizza frita, artisanal grissini	25
ITALIAN CHARCUTERIE Prosciutto di Parma, mortadella di Bologna, capocollo, garlic and rosemary 'butter', Gorgonzola dolce, fruit mustard, tigelle, gnocco fritto	25

Starters

CRUDO OF SHELLFISH AND SEAFOOD	18
SEABASS CARPACCIO pickled vegetables, evoo dressing	14
STEAMED MUSSELS tomatoes, garlic crostini	16
MEDITERRANEAN FISH TART sundried cherry tomatoes, capers, olives, fennel cream	13
RAGU DI CARNE wet polenta, 36-month Parmigiano Reggiano	14
FOIE GRAS PARFAIT local honey, toasted brioche	16
UOVO AL TEGAMINO V free range eggs, fresh black truffle, sourdough bread	16

Pasta & Risotto

PACCHERI ALLO SCOGLIO seafood	15 / 18
TAGLIOLINE V San Marzano tomato sauce, stracciatella, Piemonte hazelnuts	12 / 15
HOUSE MADE TORTELLINI Parmigiano Reggiano cream / Capon broth	13 / 16
FRESH TAGLIATELLE beef and pork ragu	13 / 16
POTATO GNOCCHI guanciale, Pecorino, forest mushrooms	13 / 16
LAMB AND ARTICHOKE LASAGNA	16
RISOTTO OF MUSSELS preserved lemons	14 / 17

Salads

ENDIVE AND GORGONZOLA DOLCE V walnuts, apples	19
ONE80 GRILLED CHICKEN CAESAR	19
BURRATA AND CAPOCOLLO nduja, honey	18

Mains

WILD SEABASS FILLET cannellini beans, sage cream	26
GRILLED CALAMARI Mediterranean pesto, aubergine caviar	24
STINCO DI MAIALE honey glazed pork shank, sweet and sour cabbage	24
BARBERA BRAISED VEAL CHEEK potato purée	26
LOCAL RABBIT STEW 'AL BIANCO' lemon, black olives	25
BEEF WELLINGTON mustard cream, wilted spinach	35
CHAR GRILLED, GRAIN FED FRESH BEEF RIB-EYE polenta chips, porcini croquette	31
NATURE'S MEADOW FRESH IRISH CHATEAUBRIAND (for 2 persons or more) sautéed shallots, oyster, chestnut mushrooms, crispy onion rings, Bearnaise sauce	11.5 per 100grms
ONE80 BURGER IN BRIOCHE BUN house made double beef patty, smoked cheese, caramelized onions, truffle mayo, nduja and honey ketchup, hand cut chips	16
AUBERGINE PARMIGIANA ✓	19

Extra Sauces

Creamy porcini, field mushrooms	3
Whiskey, peppercorn	3
Bearnaise	3
Gorgonzola Dolce cream	3

Extra Sides

Hand-cut fresh chips	5
Polenta chips	5
Sweet potato fries	6
Truffle Parmesan fries	6
Rucola, herb salad, lemon oil dressing	6
Cherry tomato salad, black olives, mint	6
Sautéed onions, oyster, chestnut mushrooms	8
Charred tenderstem broccoli, lemon, chilli, garlic	8

Plant Based

NOCELLARA OLIVES black olive paste, lingue	7
CHICKPEA FRITTERS aubergine caviar	9
PIZZA FRITTA tomatoes, friarielli	9
ARANCINA ROSSA pumpkin, roasted walnuts	12
PURPLE SPROUTING BROCCOLI chickpea paste, toasted almonds	14
GNOCCHI DI PATATE broccoli stems, capers, black olives	12 / 15
SMOKED, BAKED, CHARRED VEGETABLES IN SEASON sweet potato fries	19
VEGETABLES FLAN hand-cut fresh chips	19

Please enquire for the Allergens menu.

We are not an allergens free kitchen.
Cross-contamination could occur and our restaurant is unable
to guarantee that any item can be completely free from allergens.

V Vegetarian selection

Prices include VAT

one80™

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