

SET LUNCH AND EARLY DINNER

This menu is available Monday to Saturday, 12:00hrs till 18:00hrs.
Public Holidays and other date exclusions apply.

2 courses €25 | 3 courses €30

STARTERS

STRACCIATELLA BRUSCHETTA **V**
local tomatoes, tapenade

CARPACCIO OF FRESH FISH IN SEASON
mango, avocado, almonds

CALAMARO RIPIENO
stuffed calamari, tomato and marjoram sauce

IMPEPATA DI COZZE
steamed mussels, soft herbs, garlic crostini

HOUSE MADE PORK, BLACK TRUFFLE AND PISTACHIO SAUSAGES
borlotti beans, 'nduja sauce

AUBERGINE PARMIGIANA **V**

MAINS

FISH AND CHIPS
triple cooked hand-cut chips, tartar sauce, crushed peas

SEASONAL FRESH FISH FILLET
local tomatoes, calamata olives, Tropea onions, basil

SPAGHETTI PUTTANESCA
plum tomato sauce, black olives, capers, anchovies, fresh parsley

SEDANINI CARBONARA

BRACIOLE DI VITELLO
veal involtini, caciocavallo cheese, mortadella, Tropea onion

GBEJNA SALAD **V**
fresh rucola, onion, black olives, capers from Gozo, fresh tomato cracker, EVOO

DESSERTS

ALMOND PRALINE PARFAIT
espresso crème anglaise

IMQARET
halva ice-cream, Mellieħa honey

HOUSE MADE ICE-CREAM / SORBET

Ingredients are not all listed on the menu.
Please inform us of any dietary requirements or intolerances.
Cross-contamination could occur since we are not an allergens free kitchen.

V Vegetarian selection

Prices include VAT