



MENU

STARTERS

- Stone baked sour dough focaccia, tomato salsa, black olives, EVOO. (Vegan/ANG) €8.50
addons: €3.80 each:
Parma Ham / Bresaola / Smoked Salmon / Whole Mozzarella di Bufola
- Multigrain ciabatta croute, cherry tomato stew, marinated cannellini beans, rucola. (Vegan/ANG) €5.80
- Chickpea and tofu cake, seared mushrooms, cashew nut mousse, sweet and sour mustard seeds, mushroom crisp, chilli strands, mushroom jus. (Vegan/S/N/NG) €13.00
- Skin on potato curls, cacio e pepe sauce. (V/D) €11.50
- Roasted pumpkin and cacio cavallo suppli, tomato chutney, sunflower & nettle pesto. (V/D) €12.50
- Breaded cheese bites, roasted pepper aioli. (V/D) €8.50
- Eggplant caprese salad, mozzarella di Bufola, semi-dried tomatoes, basil crumble, EVOO. (V/D/NG) €14.00
- Shish taouk chicken skewers, pickled celeriac and baby leaves salad, cucumber and yoghurt sauce. (D/ANG) €12.50
- Carpaccio of beef, English mustard dressing, caper berries, pickled red onions, rucola mousse, grana Padano and thyme cracker. (D) €16.00
- Loaded hummus, seared lamb mince, tomato and onion salsa, toasted pumpkin seeds. (SS/NG) €13.50
- Smoked salmon, brie and leek tartlet, seared asparagus, mango salsa, parsnip crisps. (F/D) €18.00
- Spicy calamari skewers, cucumber and pickled onion salad, chive and orange salsa (SF/NG) €18.50
- Beer battered zucchini flowers, anchovies and mozzarella stuffing, roasted pepper aioli. (F/D) €11.50



SALADS

Chicken breast Caesar salad, lettuce leaves, Parmesan shavings, crispy smoked pork lardons, garlic croutons, Caesar dressing. (F/D/ANG) €15.80

Peppery beef steak salad, fresh garden leaves, cucumbers, carrots, cherry tomatoes, sweet corn, pickled onions, seared mange tout, creamy balsamic & coarse grain mustard vinaigrette. (NG) €20.00

Parma ham, mozzarella balls and thyme roasted peaches salad, baby leaves, raw onions, charred bell peppers, toasted multi-seed ciabatta croutes, honey vinaigrette. (P/D/ANG) €12.50

Seared seabream and avocado salad, baby leaves, cucumbers, cherry tomatoes, beetroot pickled egg, dill yoghurt dressing, basil crumble. (F/D/NG) €19.50

Grilled halloumi, watermelon and blueberry salad, baby leaves, cucumbers, carrots, cherry tomatoes, peppered pumpkin seeds, lemon and mint dressing. (V/D/NG) €12.50

Spicy roasted chickpea salad, fresh garden leaves, bulgar wheat, cucumbers, cherry tomatoes, raw red onions, charred bell peppers, toasted almonds, tahini dressing. (Vegan/N/SS) €11.50

Piatto Nero

MEDITERRANEAN RESTAURANT



PASTA

Traditional Maltese ravioli, roasted garlic tomato sauce, grated cheese. (V/D) €11.50

Potato gnocchi, cacio e pepe sauce, summer truffle carpaccio, Grana Padano and thyme cracker. (V/D) €17.80

Aubergine lasagna, local goat cheese and ricotta, roasted garlic tomato sauce, smoked scamorza crust. (V/D/NG) €13.00

Spaghetti al olio, garlic, extra virgin olive oil, chillies, wilted spinach leaves, toasted walnuts. (Vegan/N/ANG) €11.50

Paccheri pasta, assorted mushrooms stew, soy cream, summer truffle pate, mushroom cracker. (Vegan/S/ANG) €15.80

Sedani pasta, Bolognese sauce, fresh mozzarella balls, Grana Padano shavings. (D) €12.50

Tagliatelle alla carbonara, guanciale, Pecorino, Grana Padano, egg yolks, cracked black pepper. (P/D/ANG) €13.80

Pork and mortadella tortellini, roasted pumpkin velouté, smoky bacon lardons, nettle pesto, crispy onions. (P/D) €18.00

Fusilloni pasta, seared chicken, gorgonzola, smoked pancetta, mushrooms, cherry tomatoes, broccoli rabe, creamy poultry velouté. (P/D/ANG) €14.00

Calamarata al aqua pazza, braised seabass, mussels, white wine, onions, garlic, cherry tomatoes, capers, fresh herbs. (F/ANG) €16.00

Spaghetti octopus, roasted garlic tomato sauce, cherry tomatoes, olives, capers, herbs. (SF/ANG) €18.00

Seabass and seafood risotto, prawn bisque, vongole, mussels, calamari, prawns, fresh herbs. (F/SF/NG) €20.00





BURGERS, WRAPS AND PANOZZO

Angus beef 200g burger, toasted brioche bun, lettuce, tomatoes, raw onions, pickles, sriracha mayonnaise, chips. (D/ANG)	€12.50
Crispy chicken burger, toasted brioche bun, house dressing, lettuce leaves, tomatoes, pickled jalapeno peppers, chips. (D)	€12.50
Battered fish burger, toasted brioche bun, Tzatziki sauce, tomatoes, pickled jalapeno peppers, cucumbers, carrots, lettuce leaves, salt and vinegar potato curls. (F/D)	€12.50
Sweet potato and black bean burger, toasted wholemeal bun, Greek style cheese, baby spinach, tomatoes, pickled onions, romesco sauce, chips. (Vegan/SS)	€15.00
House Burger, 270g Scottona beef burger, toasted brioche bun, Hickory BBQ sauce, mature cheddar cheese, streaky bacon, lettuce, tomatoes, sweet and sour gherkins, grilled pork sausage, crispy battered onion rings, spicy twister fries. (P/D)	€19.50
Surf and turf burger, Angus beef burger, chilli prawns, crispy calamari, charcoal burger, thousand island sauce, tomatoes, pickled celeriac slaw, baby leaves, salt and vinegar potato curls. (F/SF/D)	€22.50
Confit chicken thigh wrap, mixed lettuce leaves, red onions, tomatoes, cucumbers, guacamole, cream cheese, chips. (D)	€12.50
Grilled Italian sausage and breaded cheese bite wrap, roasted pepper aioli, raw onions, carrots, tomatoes, lettuce leaves, chips. (P/D)	€12.50
Pulled jackfruit wrap, sweet corn, pickled jalapeno peppers, lettuce leaves, tomatoes, raw onions, chips. (Vegan/S)	€11.50
Braised beef Panozzo, grain mustard sauce, cheese omelette, tomatoes, salad leaves, caramelised onions, sweet and sour gherkins. (D)	€18.00
Lamb Panozzo, harissa yoghurt, Pecorino cheese shavings, salad leaves, tomatoes, cucumbers, raw onions, pickled celeriac. (D)	€18.00
Chilli prawn Panozzo, avocado slices, salad leaves, tomatoes, pickled onions, sweet corn, cucumber and yoghurt dressing. (SF/D)	€19.50
Mediterranean vegetable Panozzo, spicy roasted chickpeas, hummus, tabbouleh, salad leaves, tomato and onion salsa. (SS)	€12.50



MAINS

Tagliata of USDA beef, baby rucola leaves, cherry tomatoes, Grana Padano, balsamic reduction. (D/NG) €33.00

Grilled beef rib-eye steak, pan seared mange tout, grilled tomato, crispy onions. (D) €33.00

Grilled lamb cutlets, charred Mediterranean vegetables, mint, harissa yoghurt, lamb jus. (D/NG) €35.00

Slow cooked pork ribs, pickled celeriac and cabbage slaw, capsicum and feta cheese salsa. (P/D/NG) €24.00

Herbed spatchcock baby chicken, tabbouleh, cucumber and pickled onion salad, coriander and lime dressing. (D) €24.00

Traditional Maltese fried rabbit, garlic rabbit gravy, buttered peas, crispy potato curls. (D/NG) €26.00

Pan seared grey meagre, cherry tomatoes & basil stew, grilled artichoke, caper and anchovy salsa. (F/NG) €28.00

Fresh fish of the day. (F/SF/ANG)
(served with vegetable and potatoes of the day) €6.50 / 100g

Sides

French fries / Skin on potato curls / Sweet Potato Fries / Basmati rice €3.50

Roasted Mediterranean Vegetables / Mixed Side Salad / €5.00

Potato curls / Spicy twister fries / Mash Potatoes €3.50

Sauces: Mushroom | Pepper | Gorgonzola | Jus



VEGAN SECTION

- Stone baked sour dough focaccia, tomato salsa, black olives, EVOO. (Vegan/ANG) €8.50
- Pumpkin soup, coconut cream, toasted pumpkin seeds, basil oil. (Vegan/NG) €5.50
- Multigrain ciabatta croute, cherry tomato stew, marinated cannellini beans, rucola. (Vegan/ANG) €5.80
- Loaded hummus, seared vegan mince, tomato and onion salsa, toasted pumpkin seeds. (S/SS/NG) €11.50
- Chickpea and tofu cake, seared mushrooms, cashew nut mousse, sweet and sour mustard seeds, mushroom crisp, chilli strands, mushroom jus. (Vegan/S/N/NG) €13.00
- Roasted Greek style cheese, watermelon and blueberry salad, baby leaves, cucumbers, carrots, cherry tomatoes, peppered pumpkin seeds, lemon and mint dressing. (V/D/NG) €12.50
- Spicy roasted chickpea salad, fresh garden leaves, quinoa pilaf, cucumbers, cherry tomatoes, raw red onions, charred bell peppers, toasted almonds, tahini dressing. (Vegan/N/SS/NG) €11.50
- Herbed meatball skewers, tabbouleh, cucumber and pickled onion salad, coriander and lime dressing. (Vegan/S/ANG) €26.00
- Curried celeriac and lentil stew, seared mange tout, spring onions, pan-fried rice. (Vegan/ANG) €16.50
- Pulled jackfruit wrap, sweet corn, pickled jalapeno peppers, lettuce leaves, tomatoes, raw onions, chips. (Vegan/S) €11.50
- Sweet potato and black bean burger, toasted wholemeal bun, Greek style cheese, baby spinach, tomatoes, pickled onions, romesco sauce, chips. (Vegan/SS) €15.00
- Falafel focaccia sandwich, hummus, charred Mediterranean vegetables, tabbouleh, rucola leaves, tomato and onion salsa. (Vegan/SS) €12.50
- La Vegana pizza, tomato sauce, vegan mozzarella. (Vegan/ANG) €10.50
- Campagnola pizza, tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO. (Vegan/S/ANG) €14.00
- Calzone pizza, vegan mozzarella, spiced meatless ragout, garlic fried spinach. (Vegan/S) €14.00
- Vegan Ftira, tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered beans, sun-dried tomatoes, capers, olives, onions. (Vegan/S/ANG) €13.50
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PIZZA

Margerita (V/D/ANG) Tomato sauce, mozzarella.	€9.00
La Vegana (Vegan/ANG) Tomato sauce, vegan mozzarella.	€10.50
Funghi (V/D/ANG) Tomato sauce, mozzarella, assorted mushrooms.	€12.50
Quattro Formaggi e Miele (V/D/SS/ANG) Mozzarella, gorgonzola, ricotta salata, pecorino Siciliano, local thyme honey, sesame seeds.	€14.50
Bufala (V/D/N/ANG) Mozzarella, cherry tomatoes, mozzarella di Bufola, chopped roasted pistachio, baby rucola leaves, Parmesan shavings.	€16.50
Calzone pizza (Vegan/S) Vegan mozzarella, spiced meatless ragout, garlic fried spinach.	€14.00
Vegan Ftira (Vegan/S/ANG) Tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered beans, sun-dried tomatoes, capers, olives, onions.	€13.50
La Campagnola (Vegan/S/ANG) Tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO.	€14.00
Tonno (F/D/ANG) Tomato sauce, mozzarella, tuna, olives, onions, fresh basil leaves, EVOO.	€12.50
Al Salmone (F/D/ANG) Mozzarella, leeks, cherry tomato, smoked salmon, baby spinach leaves.	€16.50
Extra ingredients may be added or change to vegan mozzarella	€1.50
Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola	€3.80



PIZZA

Capricciosa (P/D/ANG) Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.	€12.50
Pepperoni (P/D/ANG) Tomato sauce, mozzarella, spicy pepperoni sausage.	€12.50
Mortadella, Bufola e Pesto (P/D/N/ANG) Mozzarella, Mozzarella di Bufola, pistachio pesto, cherry tomatoes, mortadella Romanella, rucola, pecorino shavings.	€18.50
Nduja, Friarielli e Scamorza (P/D/ANG) Mozzarella, smoked scamorza, cherry tomatoes, friarielli, nduja.	€16.50
Bresaola Pizza (D/ANG) Roasted pumpkin velouté, mozzarella, pecorino, bresaola, roasted cherry tomatoes, grilled zucchini.	€16.50
Carbonara (P/D/ANG) Mozzarella, grana Padano, pecorino Romano, crispy guanciale, egg, cracked pepper.	€14.50
Maltese Ftira (P/D/ANG) Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun dried tomatoes, capers, onions, peppered goat cheese.	€13.50
Parma (P/D/ANG) Mozzarella, Parma ham, grana Padano shavings, cherry tomatoes, baby rucola leaves, EVOO.	€13.50
Extra ingredients may be added or change to vegan mozzarella	€1.50
Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola	€3.80



KIDS

Fish and chips (F/D)	€7.50
Chicken nuggets and chips. (D)	€7.50
Pork sausages, creamy mash potatoes. (P/D)	€8.50
Baby pizza, tomato sauce, mozzarella and egg. (V/D)	€7.50
Spaghetti pasta served with tomato sauce. (Vegan/ANG)	€6.50

DESSERTS

Lemon, mint and roasted peaches meringue (V/D/NG)	€5.50
Exotic yoghurt mousse and granola cake (V/D/N/NG)	€5.50
Orange almond cake, hibiscus mousse, raspberry sorbet, sesame tuile (Vegan/N/SS)	€5.50
`Imqaret` Traditional Maltese Date Rolls, Local thyme honey, toasted almonds, vanilla ice-cream. (V/D/N)	€5.50
Peacan cake, chocolate mousse, pear gel, whiskey sauce. (V/D/N)	€6.00
Tiramisu (V/D)	€6.50
Pistachio and white chocolate fondant, ice-cream scoop. (V/D/N/NG)	€7.00
Ice-Cream - scoop	€1.80
Vanilla - Chocolate - Pistachio - Strawberry - Lemon Sorbet - Raspberry Sorbet	
Vegan Ice-Cream - scoop	€2.00
Vanilla - Chocolate - Raspberry Sorbet	

Should you have any dietary requirements please inform
a member of our staff when taking the order

NG-No Gluten Ingredients, ANG - Available with No Gluten Ingredients,
N-Contains Nuts, P-Contains Pork, D - Contains Dairy,
SS - Contains Sesame Seeds
F - Contains Fish, SF - Contains Shell Fish
Vegan - Contains no animal products, V-Vegetarian, S - Contains Soy
EVOO - Extra Virgin Olive Oil

