



MENU

Starters

Fresh baked focaccia, tomato salsa, black olives, EVOO. (Vegan/ANG) addons €3.80 each: Parma Ham Smoked Salmon Whole Mozzarella di Bufola	€9.50
Lentil and kale stuffed zucchini cups, capsicum coulis, toasted walnuts. (Vegan/N/NG)	€14.50
Mushroom soup, seared assorted mushrooms, truffle oil, chives, wholemeal ciabatta croutes. (V/D/ANG)	€9.50
Brie, potatoes and caramelised onion bake, parmesan and hazelnut crackers. (V/D/N)	€16.50
Cheese doughnuts, roasted pepper salsa. (V/D)	€12.50
Veal, sage and fontina cheese Involtini, cherry tomato stew. (D/ANG)	€16.00
Burrata, asparagus and crispy guanciale, gremolata, grilled ciabatta crostini (P/D/ANG)	€15.00
Crispy baby calamari, garlic and saffron aioli, lemon. (SF/D)	€16.00



Pasta

Spinach and ricotta cannelloni, basil scented tomato sauce, cheddar cheese crust. (V/D)	€15.00
Casatella tortellacci, cherry tomatoes, marinated olives, walnut pesto, rucola, grana shavings. (V/D/N)	€16.50
Baked lamb and aubergine layers, tomatoes, ricotta and pecorino cheese crust. (D/NG)	€19.00
Traditional Maltese rabbit spaghetti, pan seared rabbit liver, sweet garden peas. (ANG)	€16.50
Garlic prawn and potato gnocchi, spinach and saffron velouté, bottarga crumble. (F/SF/D)	€21.00
Fusilloni, Mediterranean vegetables and tomato stew, olives, capers, basil. (Vegan/ANG)	€14.00
Sedani Bolognese sauce, fresh mozzarella balls, grana Padano shavings. (D/ANG)	€15.00
Tagliatelle alla carbonara, guanciale, Pecorino, grana Padano, egg yolks, cracked black pepper. (P/D/ANG)	€16.00
Pennotti rigati al olio with octopus, chilli, cherry tomatoes, olives, capers, herbs. (SF/ANG)	€19.00
Seabass and seafood risotto, prawn bisque, vongole, mussels, calamari, prawns, fresh herbs. (F/SF/NG)	€21.00

Salads

Chicken breast Caesar salad, lettuce leaves, Parmesan shavings, crispy smoked pork lardons, garlic croutons, Caesar dressing. (F/D/ANG)	€16.50
Peppery beef steak salad, fresh garden leaves, cucumbers, carrots, cherry tomatoes, sweet corn, pickled onions, seared mange tout, creamy balsamic & grain mustard vinaigrette. (NG)	€21.00
Smoked salmon salad, baby leaves, cucumbers, cherry tomatoes, carrots, pickled beetroots, toasted hazelnuts, creamy avocado dressing (F/D/N/NG)	€19.00
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)	€12.50



Burgers, Wraps and Focaccia

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, tartar sauce, tomatoes, lettuce leaves, raw onions, salt and vinegar potato curls. (F/D)	€12.50
Edamame and avocado burger, toasted wholemeal bun, garlic mushrooms, baby spinach, tomatoes, roasted pepper salsa, chips. (Vegan/SS)	€14.50
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)	€21.00
Crispy chicken wrap, mixed lettuce leaves, red onions, tomatoes, cucumbers, guacamole, cream cheese, chips. (D)	€14.50
Roasted Mediterranean vegetables and falafel wrap, baby salad leaves, sweet and tangy hummus, chips (Vegan/SS)	€13.50
Focaccia with mortadella e melanzane, melted mozzarella, pecorino, fried aubergines, tomatoes, raw red onions, rucola, pistachio pesto, chips. (P/D/N/ANG)	€15.00
Focaccia with tuna, grilled bell peppers, roasted tomato sauce, melted mozzarella, local peppered goat cheese, capers, olives, raw onions, baby spinach leaves, chips. (F/D/ANG)	€15.00
Focaccia with garlic mushrooms, melted mozzarella, breaded camembert cheese, tomatoes, baby salad leaves, grain mustard sauce, chips. (V/D)	€15.00
Focaccia with traditional Maltese kapunata, aubergines, bell peppers, capers, olives, tomato paste, onions, garlic, basil, chips. (Vegan/ANG)	€12.50

Piatto Nero

MEDITERRANEAN RESTAURANT



Mains

Prime rib-eye of beef, grilled asparagus, thyme crusted tomato, crispy onions (D/ANG)	€34.00
Beef and ale stew, caramelised root vegetables, roasted cherry tomatoes (D)	€24.00
Stuffed cornfed chicken breast with smoked ham and Romano cheese, sauteed spinach, assorted mushrooms, parmesan velouté. (P/D/NG)	€24.00
Lamb rump, charred bell peppers, broccoli rabe, sweet and tangy hummus, lamb jus. (D/SS/NG)	€29.00
Pan roasted duck breast, cabbage and chestnut parcel, risotto with guanciale, peppery game jus. (D/P/N/NG)	€24.00
Seared seabass fillets, roasted spiced cauliflower, bean and capsicum stew. (F/NG)	€26.00
Fresh fish of the day. (F/SF/ANG) (served with vegetable and potatoes of the day)	€6.50 / 100g

Sides

French fries	€3.50
Skin on potato curls	€3.50
Sweet Potato Fries	€3.50
Basmati rice	€3.50
Roasted Mediterranean Vegetables	€5.00
Mixed Side Salad	€5.00
Spicy twister fries	€5.00
Mash Potatoes	€5.00
Sauces	€3.50
Mushroom	
Pepper	
Gorgonzola	
Jus	

Piatto Nero

MEDITERRANEAN RESTAURANT



Pizza

Margerita (V/D/ANG) Tomato sauce, mozzarella.	€9.00
La Vegana (Vegan/S/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.	€15.50
Burrata, Olive, Carciofi e Noci (V/D/N/ANG) Tomato sauce, mozzarella, olives, artichokes, fresh burrata, rucola, walnuts.	€18.90
Calzone Vegano (Vegan/S/ANG) Vegan mozzarella, spiced meatless ragout, garlic fried spinach.	€15.00
Vegan Ftira (Vegan/S/ANG) Tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered beans, sun-dried tomatoes, capers, olives, onions.	€15.00
La Campagnola (Vegan/S/ANG) Tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO.	€15.00
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.	€18.00
<i>Extra ingredients may be added:</i>	
Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola	€3.80
Mozzarella changed to vegan mozzarella	€1.50

All our pizzas are finished with oregano



Pizza

Polpo e Patate (SF/D/ANG) Tomato sauce, mozzarella, garlic octopus, roasted potatoes, artichokes, olives, fresh basil.	€22.00
Capricciosa (P/D/ANG) Tomato sauce, mozzarella, mushrooms, ham, eggs, olives, artichoke hearts.	€13.50
Pepperoni (P/D/ANG) Tomato sauce, mozzarella, spicy pepperoni sausage.	€13.00
Mortadella, Bufola e Pesto (P/D/N/ANG) Mozzarella, mozzarella di bufola, pistachio pesto, cherry tomatoes, mortadella, rucola, pecorino shavings.	€22.00
Timpana (D) Sedani Bolognese, mozzarella, mozzarella balls, parsley.	€16.50
Pollo (D/ANG) Tomato sauce, mozzarella, grilled chicken breast, bell peppers, sweet corn, BBQ sauce, crispy kale.	€14.50
Carbonara (P/D/ANG) Mozzarella, grana Padano, pecorino Romano, crispy guanciale, egg, cracked pepper.	€15.00
Maltese Ftira (P/D/ANG) Tomato sauce, mozzarella, fennel roasted potatoes, Maltese sausage, sun dried tomatoes, capers, onions, peppered goat cheese.	€14.50
Meat Feast (P/D/ANG) Tomato sauce, mozzarella, Italian sausage, pepperoni, grilled chicken breast, bacon lardons, onions, bell peppers.	€14.00
Parma (P/D/ANG) Mozzarella, Parma ham, grana Padano shavings, cherry tomatoes, baby rucola leaves, EVOO.	€14.00
<i>Extra ingredients may be added:</i>	
Parma Ham / Smoked Salmon / Whole Mozzarella di Bufola	€3.80
Mozzarella changed to vegan mozzarella	€1.50

All our pizzas are finished with oregano



Vegan

Roasted pumpkin soup, maple glaze, toasted pepitas, soy cream. (Vegan/S/NG)	€7.50
Freshly baked focaccia, tomato salsa, black olives, EVOO. (Vegan/ANG)	€9.50
Lentil and kale stuffed zucchini cups, capsicum coulis, toasted walnuts. (Vegan/N/NG)	€14.50
Multigrain ciabatta croute, cherry tomato stew, marinated cannellini beans, rucola. (Vegan/ANG)	€6.50
Loaded hummus, seared vegan mince, tomato and onion salsa, toasted pumpkin seeds, freshly baked focaccia bread. (Vegan/S/SS/ANG)	€12.50
Fusilloni, Mediterranean vegetables and tomato stew, olives, capers, basil. (Vegan/ANG)	€14.00
Spaghetti meatballs, roasted tomato sauce, basil, almond shavings EVOO. (Vegan/S/N/ANG)	€16.50
Paccheri pasta, assorted mushrooms stew, soy cream, truffle pâté, mushroom cracker. (Vegan/S/ANG)	€16.00
Curried celeriac and lentil stew, seared mange tout, spring onions, pan-fried rice. (Vegan/ANG)	€18.00
Edamame and avocado burger, toasted wholemeal bun, garlic mushrooms, baby spinach, tomatoes, roasted pepper salsa, chips. (Vegan/SS)	€14.50
Roasted Mediterranean vegetables and falafel wrap, baby salad leaves, sweet and tangy hummus, chips (Vegan/SS)	€13.50
Focaccia with traditional Maltese kapunata, aubergines, bell peppers, capers, olives, tomato paste, onions, garlic, basil, chips. (Vegan/ANG)	€12.50
La Vegana pizza, tomato sauce, vegan mozzarella. (Vegan/S/ANG)	€10.50
Campagnola pizza, tomato sauce, vegan mozzarella, mushrooms, charred zucchini and capsicums, sweet corn, baby spinach leaves, EVOO. (Vegan/S/ANG)	€15.00
Calzone pizza, vegan mozzarella, spiced meatless ragout, garlic fried spinach. (Vegan/S/ANG)	€15.00
Vegan Ftira, tomato sauce, vegan mozzarella, fennel roasted potatoes, peppered beans, sun-dried tomatoes, capers, olives, onions. (Vegan/S/ANG)	€15.00

Piatto Nero

MEDITERRANEAN RESTAURANT



Kids

Fish and chips (F/D)	€9.50
Chicken goujons and chips. (D)	€10.00
Pork sausages, creamy mash potatoes. (P/D)	€9.50
Mozzarella sticks and cherry tomatoes. (V/D)	€9.50
Baby pizza, tomato sauce, mozzarella and egg. (V/D/ANG)	€9.00
Spaghetti pasta served with tomato sauce. (Vegan/ANG)	€7.50

Dessert

Warm apple crumble (Vegan/NG), cherry ice-cream (V/D/NG)	€5.50
Baba au café, Madagascar vanilla frosting, pear compote (V/D)	€5.50
Lemon and olive oil cake, pistachio mousse, meringue (V/D/N)	€6.00
Chocolate and coconut tart, coconut bavarois, chocolate sauce (V/D/NG)	€6.00
Hazelnut and milk chocolate semifreddo, gianduja shavings, hazelnut crostino (V/D/N/ANG)	€5.50
Chocolate fondant, chocolate ice-cream (V/D/NG)	€7.00
`Imqaret` Traditional Maltese date rolls (Vegan), local thyme honey, toasted almonds, vanilla ice-cream. (V/D/N)	€6.00

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

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