

starters from the sea ...

Mixed Shellfish for 2	€ 29.90
<i>Fresh mussels, fresh vongole in white wine and garlic, grilled fresh medium prawns and grilled baby calamari</i>	
Fish Platter for 2	€ 28.50
<i>Grilled baby calamari, fried calamari and fried small prawns served with homemade sauce</i>	
Crudo Misto of the Day	€ 18.90
<i>A selection of raw fresh fish, ask our staff about today`s selection</i>	
Avocado with Fresh Local Prawns Crudi	€ 16.90
<i>Avocado, raw fresh local medium prawns & caviar</i>	
Gillardeau Oysters	€ 4.90
<i>Lemon, Chili and seaweed</i>	
	<i>per piece</i>
Gozitan Aljotta	€ 10.90
<i>Our Traditional Fish Soup</i>	
Cozze al Limone	€ 13.90
<i>Fresh mussels (shell on) cooked in white wine, garlic and lemon zest</i>	
Calamari Fritti	€ 13.90
<i>Fresh fried calamari, fried courgette, mixed green leaves served with homemade sauce</i>	
Fresh Baby Calamari	€ 14.90
<i>Fresh baby calamari grilled in garlic and basil</i>	

starters from the land ...

Platter of Antipasto Misto for 2	€ 28.90
<i>Fine selection of salami & cheese served with grissini, water biscuits, homemade chutney and dried fruits</i>	
Soup of the Day	€ 9.90
<i>Ask our staff about today`s fresh soup</i>	
Burrata di Buffola & Parma Ham	€ 14.90
<i>With basil pesto, dried fruit, aged balsamic and seasonal fruit</i>	
Baked Brie and Parma Ham	€ 13.90
<i>Brie injected with local honey and wrapped in Parma ham, slightly cooked, served with mixed leaves salad and nuts</i>	
Sautéed Mushrooms with Creamy Cheese Sauce (v)	€ 13.90
<i>Mushrooms cooked and stirred in garlic and parsley topped with creamy cheese sauce</i>	

pasta ...

	starter	main course
Wild Mushrooms and Truffle Risotto (v)	€ 13.90	€ 17.50
<i>Mix of mushrooms, shallots, white wine, parmesan, fresh cream and truffle oil</i>		
Classic Carbonara	€ 13.50	€ 16.90
<i>Spaghetti alla chitarra, crispy guanciale, egg yolks, pecorino and black pepper</i>		
Strozzapreti al Gozitano	€ 13.90	€ 17.50
<i>Hand rolled pasta with local sausage, black olives, aubergine and basil cooked in tomato sauce finished with local peppered cheese shavings</i>		
Homemade Ravioli filled with Sheep Cheese (v)	€ 13.50	€ 16.90
<i>Homemade ravioli filled with local sheep cheese tossed in garlic butter with tomato sauce and shaved parmesan</i>		
Prawn Bisque Risotto with Prawns Crudo	€ 15.90	€ 18.90
<i>Prawn bisque made from fresh local prawns and served with local raw prawns</i>		
Linguine Nero di Seppia	€ 14.90	€ 17.90
<i>Fresh cuttlefish, garlic, basil, white wine, cherry tomatoes and cuttlefish ink</i>		
Linguine Frutti di Mare	€ 15.90	€ 18.90
<i>A mix of fresh seafood cooked in white wine, garlic, basil and cherry tomatoes</i>		

mains from the sea ...

Fresh Fish of the Day	Price according to type & weight
<i>Ask our staff about today's fresh fish</i>	
Fish Platter for 2 as a Main Course	€ 62.00
<i>Grilled baby calamari, fried calamari, fried small prawns, steak fish of the day and grilled fresh local medium prawns</i>	
Salmon Fillet	€ 22.90
<i>Pan fried salmon fillet served with dill dijon cream sauce</i>	
Swordfish	€ 22.90
<i>Grilled fresh local swordfish cooked in citrus, garlic oil and served with salsa verde</i>	
Fresh Local King Prawns	Market Price
<i>Fresh local king prawns lightly grilled in garlic and basil oil</i>	
Two way Calamari	€ 25.90
<i>Fresh fried calamari and fresh baby calamari grilled</i>	
Mixed Shellfish	€ 29.90
<i>Fresh mussels, fresh vongole in white wine and garlic, grilled fresh medium prawns and grilled baby calamari</i>	

**All Main Courses are served with
Vegetables and Potatoes**

mains from the land...

Pan Fried Fillet of Beef Black Angus <i>Served with mushroom or pepper or gorgonzola sauce</i>	€ 32.90
Rib Eye Charcoal Grilled Black Angus <i>Served with mushroom or pepper or gorgonzola sauce</i>	€ 30.90
Tagliata Charcoal Grilled Black Angus <i>Topped with rucola and parmesan shavings and served with mushroom or pepper or gorgonzola sauce</i>	€ 27.90
Surf 'n' Turf <i>Fillet of beef served with fresh local medium prawns and garlic lemon cream sauce</i>	€ 36.90
Lamb Shank <i>Six hours braised lamb shank with port, marsala and served with mash potato</i>	€ 25.90
Quails <i>Boneless quails cooked in port, apricot and grape sauce, served with Raviolone filled with apple, Parmigiano Reggiano and speck</i>	€ 26.90
Duck Breast <i>Duck breast with wild berries sauce served with mash potato</i>	€ 23.90
Chicken Roulade <i>Stuffed with brie cheese and herbs, wrapped in parma ham, served with mash potato and chicken jus</i>	€ 21.90
Iberico Pork Cutlets with Sambuca <i>Iberico pork cutlets flambéed with sambuca, sundried tomatoes and mushroom cream sauce</i>	€ 26.90
Stuffed Zucchini (vegan) <i>Stuffed with vegetable ratatouille</i>	€ 19.90

**All Main Courses are served with
Vegetables and Potatoes**

for the little ones...

Penne Pomodoro (v)	€ 8.90
Penne White Sauce, Mushroom and Parma Ham	€ 11.90
Fish Fingers & Chips	€ 8.90
Breaded Chicken Breast & Chips	€ 9.90
Chips	€ 2.50

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE NOTIFY YOUR HOST IN ADVANCE.