

Antipasto

Home made focaccia, served with olives & dips

Choice of starters

Macaroni al Pesto

Our own home-made pasta tossed in a creamy pistachio sauce,

With crispy guanciale

Or

Ġbejna Fritta

Rolled in a flaked almond & herbed bread crumbs,

Served on a fig & honey chutney

Or

Risotto all Limone

Lemon scented risotto, garnished with

Zucchini & fresh salmon

Or

Soup (Vegan)

Butternut pumpkin & sweet potato

With coconut milk, peanut butter & a hint of curry

Choice of main course

Sea Bass

Filleted & grilled, topped with

Citrus-herb butter, cherry tomato salsa

Or

Pork Involtini.....

With sage, smoked ham & provolone cheese

Dipped in herbed crumbs, served with tomato fondue

Or

Stuffed Chicken Leg

With Maltese sausage, mushrooms & ġbejna

Rolled in bacon, caramelized onion sauce

Or

Vegetable Strudel

(Vegan)

Crispy filo parcel with pumpkin, spinach, sweet potato & walnuts

Served with salad & chickpea hummus

Dessert & Coffee

Trio of mini desserts

Price € 40.00

Optional main course

Angus Beef Tagliata (300g)	additional	€ 4.50
Beef Rib Eye Steak (350g)	additional	€ 5.50
Veal on the Bone (350+g)	additional	€ 5.50
Beef Fillet (300g)	additional	€ 6.50

All mains are served with a side of seasonal vegetables & potatoes

Beverage packages

(A) ½ a bottle of local Caravaggio Chardonnay or Caravaggio Merlot wine.
Flowing Mineral, Still or Sparkling Water

€ 9.50/person

(B) ½ a bottle of Reguta Pinot Grigio or Reguta Altro Passo
Flowing Mineral, Still or Sparkling Water

€12.50/person