

## NOTE

Available only by pre booking for groups of more than 10 pax

### 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