

## House Speciality

### Light Starters

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<b>Burrata mozzarella (150 gr)</b>	<b>€ 12.95</b>
<i>Burrata mozzarella da Puglia, cradle of tomatoes fresh lemon served on rucola</i>	
<b>Carpaccio of fresh Salmon (120 gr)</b>	<b>€12.95</b>
<i>Fresh raw Salmon, dill, lemon, olive oil &amp; Ginger</i>	
<b>Carpaccio of fresh prawn's (150 gr)</b>	<b>€16.95</b>
<i>Fresh raw Prawns, dill, lemon, olive oil</i>	
<b>Tuna tartar</b>	<b>€ 11.95</b>
<i>Raw tuna fine chopped, salt pepper, Gozo extra virgin olive oil with rucola</i>	
<b>Gillardeau oyster</b>	<b>1 is € 4.00 per oyster / 6 are € 21.00</b>

### Fresh Pasta

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<b>Panciotti con cappesante e gamberi</b>	<b>€ 12.95</b>	<b>€15.95</b>	
<i>Fresh ravioli filled scallops and prawn, garlic &amp; Herb calamari &amp; Prawns</i>			
<b>Bauletti Con Ricotta di Pecora e' Psticio di Scilia</b>	<b>€ 12.95</b>	<b>€15.95</b>	
<i>Fresh ravioli filled sheep cheese; pistachio, blanched in a light butter sauce with pine nuts &amp; parsley</i>			
<b>Spaghetti con Ricci</b>	<b>€ 13.95</b>	<b>€16.9</b>	<i>Tossed,</i>
<i>saviogion blanc, garlic &amp; herb, tomato with sea-urchin.</i>			
<b>Garganelli Romagonli</b>	<b>€ 11.95</b>	<b>€14.95</b>	
<i>Penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, garlic &amp; herbs, tomato concasse, finished with cream</i>			
<b>Ravioli con Anatra</b>	<b>€ 12.95</b>	<b>€ 15.95</b>	
<i>Fresh homemade ravioli filled with duck, tossed with rosemary, cherry tomato &amp; Gozo extra virgin olive oil</i>			

### Meats

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<b>Beef 'Tagliata' (300g)</b>	<b>€ 27.95</b>
<i>Grilled Fassona Piemontese in heart of rump steak served with shavings of Parmigiano &amp; rucola</i>	
<b>Beef fillet (Scottana 300 Gr)</b>	<b>€29.95</b>
<i>Grilled fresh heifer Italian Piemontese beef fillet</i>	
<b>T Bone</b>	<b>€29.95</b>
<i>Grilled T Bone Steak approx. 750 gr (Charolaise Italian Puglia )</i>	
<b>Lamb Rack 350g</b>	<b>€ 26.95</b>
<i>Oven baked fresh New Zealand French cut lamb rack with a reduction of mint and tomato jus</i>	
<b>Chicken roulade</b>	<b>€ 19.95</b>
<i>Pan seared, corn fed chicken breast, wrapped in pancetta, filed brie cheese, with cranberry sauce</i>	

### Fish

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<b>Fresh Local Calamari</b>	<b>€23.95</b>
<i>Pan seared, flamed with cognac, chardonnay, herb &amp; garlic, fresh tomato, finished with a fresh cream sauce</i>	
<b>Fresh Sea bass (Al Cartoccio with garlic &amp; herbs )</b>	<b>€ 24.50</b>