

House Speciality

Light Starters

Carpaccio of fresh salmon with ponzu sauce (120 gr)

€ 12.95

Fresh raw salmon, dill, lemon, olive oil & ginger served with ponzu sauce

Crudo di gamberi (150 gr)

€ 16.95

Fresh raw prawns, dill, lemon, olive oil

Tuna tartar

€ 11.95

Raw tuna fine chopped, salt pepper, Gozo extra virgin olive oil with rucola

A Trio of tartar

€ 16.95

A trio of raw salmon, prawn & tuna fine chopped, avocado, salt pepper, Gozo extra virgin olive oil with rucola

Gamberi Fritti

€12.95

Deep fried prawns, lemon & Ginger with a tartar sauce

Gillardeau oyster

1 is €

4.50 per oyster / 6 are € 23.00

Served on ice with lemon, ginger & Tabasco

Fresh Pasta

Spaghetti con nero di sepia

€ 12.95 € 15.95

Cuts of cuttle fish, tossed in ink of cuttle fish saviogion blanc, garlic & herb, cheery vine tomato

Cappellaccio tartufo nero e uova

€ 14.95 €17.95

Fresh ravioli filled with black truffle, with a shiitake mushroom sauce, finished with pecorino cheese and shavings of black truffle.

Spaghetti con Ricci

€ 15.95 €18.95

Tossed, saviogion blanc, garlic & herb, tomato with sea-urchin

Meats

Pork Tomahawk

Grilled pork served with aniseed & orange sauce

€ 19.95

Grilled T Bone Steak approx. 750 gr (Charolaise Italian Puglia)

€ 29.95

USDA Long bone Tomahawk ribeye

€ 95.00

Char gilled USDA beef 200 days grain fed Serving 2 persons (Approx 1700 grs)

USDA prime dry-aged Ribeye steak (GF) (LF)

€ 37.95

Flamed grilled prime ribeye (300gr)

Beef wellington (300g)

€ 35.95

Seared New Zealand beef fillet nestled in parmaham & mushrooms, puff pastry & sesamin seed **(Please note medium rare or medium cooked)**

Fresh Fish

Fresh Sea Bass “ Spnot “ *(Al Cartoccio with garlic & herbs)*

€ 24.50