

STARTERS

- Soup of the Day (V)** *Kindly ask head waiter for Soup of the Day* **€4.95**
- "Aljotta" Traditional Fish Soup (GF)** **€6.50**
- Mediterranean Bruschetta or Garlic Bread (V)** **€2.95**
- Deep Fried Camembert (V)** *served with Rocket Salad, Fruit Marmalade* **€8.95**
- Mixed Grilled Vegetables (V) (GF)** **€6.95**
Combination of grilled Aubergines, roasted Sweet Peppers and Zucchini, topped with Pesto Genovese and Mozzarella

PLATTERS

- Gozitan Platter** **€9.95**
Fresh and Peppered local Cheeselet, local Sausage, Bigilla (traditional Bean Dip), Olives, Capers, Sundried Tomato Paste, Galletti (water Biscuits) and Bread Sticks
- Combo Tempura Platter** **€12.50**
A combination of Panko Calamari Rings, Hake fingers, butterfly Prawns and Sardines served with Tartar Sauce

SALADS

- Gozo Caprese (V) (GF)** **€7.95**
Tomatoes, fresh Gozo Cheese, roasted Pine Nuts, Pesto, Balsamic Vinaigrette
- Smoked Salmon and Shrimp Salad (GF)** **€11.95**
Mix lettuce, Roulade of Salmon, Shrimps, Tomatoes, Cucumbers, Onion, Sweet Peppers, Olives, Capers, and Marie Rose Dressing
- Greek Salad (V) (GF)** **€8.95**
Mix lettuce, Tomatoes, Cucumbers, Onion, Sweet Peppers, Feta Cheese, Oregano, Greek Olives and Extra Virgin Olive Oil
- Classic Caesar Salad** **€9.95**
Mix lettuce, Tomatoes, Cucumbers, Onions, Chicken Breast, Crispy Bacon, Parmigiano, Croutons and Caesar Dressing

PASTA & RISOTTO

- Linguini Frutti di Mare** **€10.95**
Mix of Seafood and Shellfish, Extra Virgin Olive Oil, Garlic, fresh Herbs, Cherry Tomatoes, Local White Wine
- Cappelletti with Salmon and Asparagus** **€8.95**
Stuffed with Salmon, local Asparagus, Cream Cheese, Fresh Cream, Mint

DINNER MENU

Rigatoni Gozitana	€8.95
<i>Gozitan Sausage, Sun Dried Tomatoes, fine Herbs, Olive Oil, Local Peppered Cheese</i>	
Goat Cheese Ravioli (V) - Fresh Goat Cheese, rich Tomato Sauce, fine Herbs	€8.95
Duck Tortellini -Duck Breast, Marsala Wine, Gammon, Orange zest, Butter	€9.95
Chorizo, Peas & Red Wine Risotto (GF)	€8.00
<i>Spanish Salami, local Merlot, Peas, Parmigiano, Butter</i>	

A supplement of €3.00 applies for main course orders. Gluten free pasta available

MAIN COURSES

Pan-Fried Chicken breast with Mozzarella, Tomato Sauce and Basil	€16.95
Confit Belly of local Pork (GF)	€16.95
<i>Slow roast Pork Belly, over fried Apples and mashed Parsnips</i>	
Grilled Veal Cutlet (500g) (GF)	€22.95
<i>36 week best cut, hints of sage, Honey and Lemon</i>	
Traditional Rabbit stew (GF)	€16.95
<i>Traditional pan-fried Rabbit cooked in a Tomato based Sauce, Garlic, White Wine, mixed Spices and fresh Herbs</i>	
Ribeye of Beef (300g) (GF)	€23.95
<i>Premium Angus, Rocket Salad, Parmesan Shavings, French dressing</i>	
Grilled Calamaretti (GF)	€16.95
<i>Spicy Calamaretti, Garlic, Lemon Dressing, Salsa Verde</i>	
Mixed grill of Fish (GF)	€20.95
<i>A combination of grilled Fish, Calamaretti, King Prawns and fine Herbs</i>	
Day's Catch (filleted or boned) (GF) Kindly ask waiter for fresh fish of the day.	

Kid's Menu

Chicken Nuggets	€8.50
St. Patrick's Angus Beef Burger	€10.95
<i>Served on a lightly toasted Bun with Emmental Cheese, Grilled Bacon & Onions</i>	
Classic Club Wrap	€9.50
<i>Toasted Wrap with crispy Bacon, Lettuce, Tomatoes, boiled Egg & Chicken Breast</i>	

All snacks are served with Chips & Salad