



SUNDAY LUNCH: A LA CARTE MENU

Fried Goat's Cheese €6.50

Breaded deep fried goat's cheese served with tomato chutney, tossed greens and citrus pesto

Focaccia €8.75

Focaccia bread topped with parma ham, cherry tomatoes and rucola

Tortellacci Porcini €13.00

Tortellacci porcini with parmesan cream sauce

Ravioli Cernia €13.00

Grouper ravioli with saffron cream sauce and herb oil

Spaghetti Carbonara €11.50

Spaghetti, crispy guanciale, egg yolks and crushed pepper

Stuffed Calamari €18.50

Calamari stuffed with tuna rice and tomatoes, slow cooked in herbed tomato sauce

Grilled Sirloin €24.00

Uruguay Sirloin steak grilled to your liking served with pastrami beef jus

Local Pork Loin €18.00

Local pork stuffed with mince and Maltese sausage, served in its own cooking liquor

Local Rabbit (half a rabbit) €18.50

Panfried local rabbit, cooked in white wine, thyme and roasted garlic

Salmon €16.50

Grilled Salmon served with bell pepper sauce

Pizza Salumiere €13.00

Pizza with fresh tomato sauce, mozzarella, grana cheese, bresaola, centrici a salami, coppa and rucola

Cappello dei Frati (closed pizza) €15.00

Pizza pie with fresh tomato sauce, mozzarella, ricotta, peas, shredded chicken and cheddar cheese, closed off with pizza dough and sesame seeds

Pizza Carbonara €13.00

Sourdough pizza, crispy guanciale, egg and pecorino sauce, and freshly ground pepper

Pizza Funghi €12.00

Sourdough pizza with fresh tomato sauce, mozzarella and sliced mushroom, finished with oregano



WINE MENU

Caravaggio Chenin Blanc €15.00

D.O.K Malta - Marsovin, Malta

A dry white wine with aromas reminiscent of stone fruit: peaches and apricots underlined by a hint of green apples.

Well balanced with refreshing levels of acidity. Ideal to accompany light food dishes including salads, fish, poultry, veal and pork dishes.

Gavi di Gavi €20.00

Umberto Fiore - Piedmont, Italy

An intense and fruity bouquet with notes of pear, peach and apricot makes this wine refreshing and pleasant with a full-body and persistent palate.

Château Nicot Blanc €20.00

Chateau Nicot - Bordeaux, France

This wine shows a pale yellow green colour. Powerful, elegant nose reminiscent of vanilla, fresh butter, lemon, toasted almonds and linden blossom. On the palate, appealing fruitiness and oakiness finishing with impressions of exotic fruit and wild mint.

120 Sauvignon Blanc €20.00

Santa Rita - Chile

This wine shows a fruity aroma of citrus blossoms and peaches that is well balanced by delicate herbaceous undertones and a pleasant acidity intensifying the wine's freshness.

Crozes Hermitage Blanc “Les Haute d'Eole” €40.00

Cave de Tain, Rhone Valley

This is a cave cooperative's top white Crozes bottling, fermented and aged in oak. Smoky, toasty notes support exotic apricot and pineapple fruit that's initially attractive, then doesn't quite follow through on the finish.

San M Appiano Sanct Valentin

Weissburgunder €50.00

Weissburgunder Sanct' Valentin St. Michael Eppan, Alto Adige
White stone fruit and crushed mint aromas appear in the glass. On the fresh polished palate, tangy acidity lifts ripe yellow pear, citrus, thyme and a hint of white almond before a crisp dry finish.

Caravaggio Cabernet Franc €15.00

D.O.K Malta - Marsovin, Malta

A medium bodied red wine of moderate intensity. On the nose it shows typical Cabernet Franc varietal characteristics of green and white peppers and spices. Concentrated fruit driven red wine with intense fruit aromas of plums and mature blueberries combined with chocolate and tobacco overtones. On the palate it has soft, velvety tannins and a very pleasant smooth finish.

Château Nicot Rouge €20.00

Chateau Nicot - Bordeaux, France

Very explosive nose, dominated by pure red fruit, toasted oak, scorched earth, and tobacco. The fruit is pure and quite enjoyable on the finish which is long and dry.

Alamos Malbec €20.00

Bodega Nicolas Catena - Mendoza, Argentina

This Malbec has a dark, blackish purple colour. The nose shows ripe black fruits, black pepper spice and floral notes. The mouth feel is full yet soft and supple, with black raspberry and currant flavours mingled with black raspberry and currant flavours mingles with notes of sweet spice and touch of leather. The finish is long persistent with soft, sweet tannins

120 Merlot €20.00

Santa Rita - Chile

This wine shows fragrant aromas of fresh strawberry, plum and vanilla followed by a hint of dried herbs which are supported by soft tannins and a pleasing note of oak.

Château Brun Saint Emilion Grand Cru €40.00

Chateau Brun - Bordeaux, France

This wine is produced from Cabernet Franc, Merlot and little Cabernet Sauvignon. It expresses a delicacy, elegance and a high complexity on the nose. The palate shows complex structure and tannins with some elegant yet not overpowering black forest fruit.

Cave de Tain Crozes Hermitage Rouge Bio €50.00

Crozes Hermitage Rouge “Vin Biologique”

Cave de Tain, Rhone Valley

Aromas of black fruits, spices and licorice. The palate is perfectly balanced, with a fresh finale and soft tannins. Ripe fruits (blackcurrant), black pepper and licorice melt together

Palatino Syrah Rosé €15.00

D.O.K Malta Camilleri Wines, Malta

This very pleasantly fruity, off dry rosé has intense red fruit characteristics of raspberries and sweet red cherries

Rosé d'Anjou €15.00

Domaine du Pont de Livier - Loire, France

Fun, round and fruity, with a soft touch that never becomes cloying. Lashings of strawberry and raspberry aromas with a delightful sweetish tickle.

Moscato d'Asti €18.00

Umberto Fiore - Piedmont, Italy

Pale straw yellow. Heady perfume of fresh vine flower, peach and tropical fruits. Pairs well with fruit, sweet cheeses; mascarpone, and sweet desserts; fresh berries and cream, pineapple, pastries and white chocolate. Gently sweet, with restrained alcohol, the vibrant fruit flavours envelop the palate, underscored by a refreshing acidity