

Set Menu

MALTESE NIBBLES:

Bread with tomato paste
Home-made bigilla
Galletti
Peppered cheese



STARTER:

SPAGHETTI WITH RABBIT SAUCE

or

HOMEMADE VEGETABLE SOUP

or

SMOKED SALMON SALAD

or

LASAGNE



MAIN COURSE:

RABBIT

fried in garlic, onions and herbs or finished in a wine gravy sauce

or

HORSEMEAT

tender chunks of local horsemeat with tomato sauce, jus, herbs and spices

or

CHICKEN PARMIGIANO

with Parma ham, a Parmigiano-Reggiano sauce and rucola salad

or

VEAL BRAGOLI

rolled thin veal slices, filled with a blend of seasoned
beef mince slow cooked in a rich red wine and tomato sauce

or

BAKED SALMON FILLET

with aromatic herbs and cherry tomatoes

or

VEGETABLE PARMIGIANA (V)

Layers of grilled vegetables, herb tomato sauce and parmesan cheese.
Served without cheese (VG)

All mains are served with one of the following: chips / roast potatoes / vegetables / salad
Extra sides for the price of €2.50



Home-made Dessert

Roasted Peanuts

Coffee

€ 30.90 p.p.

