

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

*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

€ 33.00 p.p.

