

Classic Set Menu

Price Per person €28.90

Antipasto to Share

Bigilla, beans and Maltese biscuits

STARTERS

Penne Carlito (*Pasta Bolognese*)

Classic bolognese sauce & cream

Mushroom Vol-Au-Vent (*Funghi*)

Cheese, spinach & cream in a puff pastry case

Salmon Paupettes (*Involtini di Salmone*)

Smoked salmon, prawn & mayo rolls

Spaghetti Seashells (*Marinara*)

Clams, mussels, wine & garlic

MAIN COURSE

Grilled Angus Rib-Eye

Beef (*Bistecca di Manzo*)

served with mushroom or pepper

Spigola Aqua Pazza

Filleted seabass with cherry tomatoes, wine & garlic

Chicken tal-Familja (*Pollo*)

Breast with ham & cheese, port wine sauce

Local Calamari or Octopus (*Polipo*)

Deep fried calamari rings or octopus in garlic butter

Hot Vegetables or Salad

Roast Potatoes & Onion Rings

DESSERT

Sweets From the Trolley & Coffee

Maltese Set Menu

Price Per person €24.90

Antipasto to Share

Bigilla, beans and Maltese biscuits

STARTERS

Aljotta (*Zuppa di Pesce*)

Traditional Maltese fish soup

Ġbejna Moqlija (*Formaggini Fritti*)

Fried Gozo cheese on coloured leaves or tomato sauce

Ravjoli bl-Irkotta

served with a fried garlic & tomato sauce

Bebbux bit-Tewm (*Lumache*)

Snails in garlic butter

MAIN COURSE

Braġjoli (*Involtini di Manzo*)

Thin slices of beef stuffed, rolled & casseroled

Ħut biz-Zalza Pikkanti

(*Pesce con salsa capunata*)

Grilled fresh fillets of seabream with a caper sauce

Fenek Moqli (*Coniglio*)

Rabbit, fried in garlic and wine, finished in oven

Haruf il-Forn (*Agnello*)

Thin sliced leg of lamb with gravy & mashed potatoes

Hot Vegetables or Salad

Roast Potatoes & Onion Rings

DESSERT

Imqaret Moqlijin u Ġelat + Kafé

Fried date filo parcels with fig ice-cream + Coffee