

CLUB CLASS SET MENU

Price per Person €30.00



Antipasto

Antipasto to Share

Bigilla, beans and Maltese biscuits

Starter

Veal Ravioli in Bianco

Home made stuffed pasta with garlic, butter, sage & parsley

Octopus in Umido (Polipo)

Sautéed in wine, parsley & garlic

Penne Preca (Penne Gamberi Salmone e Porcini)

Salmon, Prawns, Porcini & Cream

Fish & Mussel Soup (Zuppa di Cozze)

Fresh home made fish soup served with mussels

Main

Fillet Of Beef a Modo Mio (Manzo ai Ferri)

Grilled, topped with fried onions & mushrooms

Veal Parmeggiano

Veal escalopes with parmeggiano shavings & cream

Duck à l'Orange (Anatra)

Grilled breast in orange sauce

Fish & Shellfish (Spigola e Crostacei)

Filleted local fish with mussels & prawns

Hot Vegetables or Salad

Roast Potatoes & Onion Rings

Dessert

Sweets From the Trolley & Coffee



TAL-FAMILJA

CLASSIC SET MENU

Price Per person €27.00

Antipasto

Antipasto to Share

Bigilla, beans and Maltese biscuits

Starter

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

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 €22.00



Antipasto

Antipasto to Share

Bigilla, beans and Maltese biscuits

Starter

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

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