



*Menu A*  
*(3 course Meal)*

*Soup of the day*  
*or*

*Asparagus Crepes with Mascarpone Cheese*

*or*

*Deep fried Clamaretti with Egg-Caper Sauce*

*or*

*Garganelli con Funghi Porcini*

pasta with wild mushrooms, truffle paste and fresh cream

*or*

*Artichokes au Gratin*

artichoke hearts, Parma ham, pine nuts and gorgonzola cheese

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*Char-Grilled Fillet of Beef*

with farmhouse or mushroom or pepper sauce

*or*

*Duck Breast on Baby-Greens*

with brie cheese on brioche, walnuts and warm port-current sauce

*or*

*Grilled Lamb Frenched Cutlets*

on yogurt-mint sauce

*or*

*Fresh Fish in Season*

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*Sweets and Coffee*

€ 34.50



*Menu B*

3 Course Meal

*Soup of the day*

*or*

*Champignons a la Crème in Vol-au-Vent*

mushrooms, nutmeg and cream in puff pastry

*or*

*Penne al Salmone*

*or*

*Baked Pasta with Ricotta, Spinach  
and Cheese Sauce.*

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*Rib Eye Tagliata with Buffalo Mozzarella and Tomato Salad*

*or*

*Pan-Roast Fillet of Sea Bass on Zucchini and Tomato Salsa*

*or*

*Pork Fillet*

medallions of pork fillet in fresh cream, brandy and caramelized apples

*or*

*Breaded Chicken Breast  
with Blue Cheese and Walnut sauce*

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*Sweets and Coffee*

€28.50



*Menu €*

3 Course Meal

*Soup of the day*

*or*

*Pan-Fried Gozo Cheese*

with chopped hazelnuts and breadcrumbs, served with mango chutney

*or*

*Penne a la Crème'*

with mushrooms, ham and fresh cream

*or*

*Riso di Gamberi*

Rice with prawns, gran padano, olives and brandy

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*Steak Pizzaiola*

Cooked in rich tomato sauce made with cherry tomatoes, olives, and capers

*or*

*Garlic-Mushroom Chicken Breast*

*or*

*Rose's Lamb*

*Roast lamb shank with tomato, mint and mustard sause*

*or*

*Fillet of Gilded Bream with White Wine Sauce*

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*Sweets and Coffee*

€24.50



*Gluten Free Menu*  
(3 course meal)

*Cream of Carrot Soup with Peanuts and Yogurt*

*or*

*Gluten free Penne with Fungi Porcini*

pasta with wild mushrooms, truffle paste and fresh cream

*or*

*Riso Di Gamberi*

rice with prawns, gran padano, olives and brandy

*or*

*Gluten free Spaghetti with Bolognese Sauce*

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*Char-Grilled Rib-eye Steak with Farmhouse Sauce*

with cream, herbs and brandy

*or*

*Pan-Seared Fillet of Sea Bass with Caponata Relish*

*or*

*Pan Roasted Chicken Breast*

with a mustard cream sauce, pea puree and pancetta crumbs

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*Gluten Free Almondy Cake or Lemon Sorbet*

*Coffee*

€28.50





*Vegetarian  
and Vegan Menu*

*(3 course meal)*

*Starters*

*Cream of Vegetable Soup (Vegan)*

*or*

*Pan-Fried Gozo Cheese (Gbejniet)*

with sesame seeds and breadcrumbs served with mango chutney

*or*

*Tomato-Cucumber-Feta Salad*

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*Oven Baked Ricciole with Cheese Sauce*

spinach and ricotta filled pasta

*or*

*Falafel on a bed of Herbed Couscous (Vegan)*

*or*

*Champignons a la Crème in Vol-au-Vent*

mushrooms cooked in olive oil, nutmeg and fresh cream served in puff pastry

*or*

*Asparagus & Lemon Spaghetti with Pease (Vegan)*

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*Sweets and Coffee*

€18.50





*Suckling Pig  
Special Menu*

*(3 course Meal)*  
(minimum for 20 Persons)

*Soup of The Day*

*or*

*Maltese Antipasto*

snails, bigilla, Gozo cheese broad beans and sun-dried tomatoes

*or*

*Baked Macaroni*

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*Roast Suckling Pig Served with Apple Sauce served with Baked  
Potatoes and Vegetables*

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*Sweets and Coffee*

€28.-