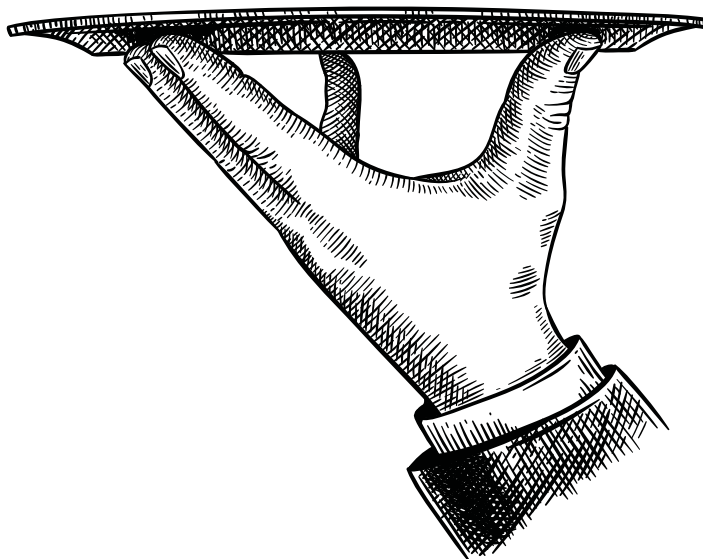


MENU



BRUNCH • LUNCH • DINNER

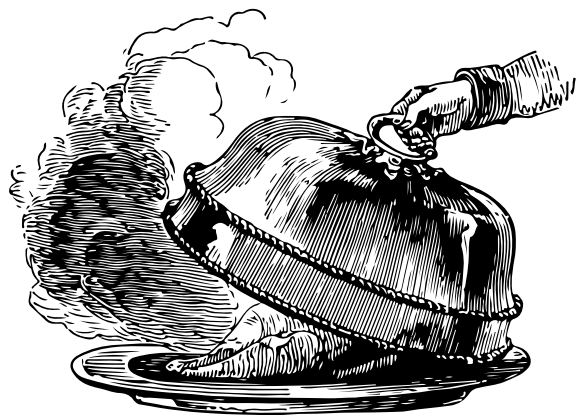
zitti

VALLETTA

BREAKFAST

SERVED BETWEEN 10AM AND NOON

CROISSANT D E Plain	€2.75
BOMBOLONI D E Plain	€2.75
CROISSANT D E Chocolate, Cream, Jam	€3.50
BOMBOLONI D E Chocolate, Cream, Jam	€3.50
TOAST PROSCIUTTO E FORMAGGIO S D Toasted bread filled with home made Porchetta and provolone cheese	€5.95
HEALTHY N D V Muesli & Granola served with yoghurt, jam , mixed nuts and honey	€6.50
OMELETTE E G Plain, with cheese D , with veggies	€7.45
SHAKSHUKA E Eggs cooked in rich tomato sauce served with toasted bread	€7.95
AVOCADO TOAST Toasted bread, guacamole purée served with smoked salmon or eggs benedict (E M) or tomato VG	€7.95
COLAZIONE ZITTI E G D Eggs of your choice, tomato gratin, bacon, sauteed mushroom, baked beans, sausage	€10.95



LUNCH & DINNER

FISH STARTERS

FRITTO MISTO SF M E Calamari, prawns, broccoli, cauliflower, zucchini, seabass and cod fish	€14.95
TARTARE DI TROTA SALMONATA G Cured trout salmon served with Sicilian fennel salad and parsley sauce	€14.95
CARPACCIO DI CERNIA G Grouper carpaccio served with compressed cucumber and tomato salad sauce	€15.95
MAMMA TUNA D S G M E Sesame crusted tuna served with potato, tropea onion, green beans, olive tapenade and spicy lemon dressing	€15.95

STARTERS

PORCHETTA G M Roasted pork belly Roman style and mustard sauce	€8.95
BURRATA PUGLIESE G D V Burrata cheese from Puglia, smoked eggplant and tomatoes	€13.95
PARMIGIANA D V Classic eggplant parmigiana served with light basil pesto sauce, mozzarella cream	€13.95
CARPACCIO DI MANZO D Cured beef carpaccio with rocket salad and mushroom	€14.95
VITELLO TONNATO SF D M E Slow cooked veal loin, tuna mayo, fried capers and Riviera olives	€14.95
TAGLIERE SALUMI E FORMAGGI D N <i>Serves 2-3</i> Fine cold cuts and cheeses selection from Italy served with focaccia, acacia honey, jam and mixed nuts	€27.95

SALADS

PANZANELLA VG Tuscan salad with tomato datterino, tropea onion, cucumber and toasted bread	€10.95
SPINACINA V G D N M Spinach, goat cheese and sandy walnuts with tangerine dressing	€11.95
INSALATA DI SALMONE SF D E M Marinated salmon trout, stracciatella cheese, mixed salad, orange, dill and champagne dressing	€14.95
INSALATA DI MARE MEDITERRANEA SF Calamari, octopus, prawns, potatoes, cherry tomatoes, celery, riviera olives, couscous, rocket pesto and sundried tomatoes	€15.95

CONTAINS: **D** Dairy **E** Eggs **S** Soy **SF** Shellfish **SE** Sesame **N** Nuts **M** Mustard
G Gluten Free **VG** Vegan **V** Vegetarian

PASTA

LA LASAGNA D E Spinach pasta dough, ricotta, meatballs	€13.95
GNOCCHI ALLA SORRENTINA 2.0 V E Potato gnocchi, San Marzano sauce, smoked mozzarella, ricotta and basil sauce	€14.95
PAPPARDELLE AL RAGÙ NAPOLETANO D Pappardelle pasta, Neapolitan meat ragù	€15.95
RISOTTO PISELLI E CALAMARI G D SF Acquarello risotto with green peas and calamari	€15.95
ONORE A ROMA D E Union of the most famous Roman pasta Amatriciana, Carbonara and Cacio e Pepe	€16.95
SPAGHETTI QUADRATI ALLE VONGOLE D SF Squared spaghetti with clams and aromatic bread	€16.95
PAELLA D SF Acquerello rice, prawns, calamari, chicken, green peas and clams	€16.95
PACCHERI ALLO SCOGLIO SF Paccheri pasta with Mediterranean mixed seafood	€18.95

We also serve classic pasta dishes such as pasta al pomodoro, Arrabbiata, Bolognese, Carbonara, Amatriciana, Nerano (vegetarian) etc. Please ask your server to discuss your nutritional preferences.

MAIN COURSES

GRIGLIATA DEL FATTORE G VG Roasted pumpkin, oyster mushrooms, grilled vegetables, mint and garlic dressing	€13.95
CLASSICO BURGER D SS M Beef burger, lettuce, pickled red onions, tomato, provolone cheese and spicy mayo	€14.95
POLLO ALLA DIAVOLA G Roasted chicken with baked potato	€16.95
TRIGLIA SCOTTATA CON MELANZANE A FUNGHETTO E GUAZZETTO DI PROVOLA D Red mullet with eggplant and smoked mozzarella sauce	€18.95
BACCALÀ S G N Cod fish in teriyaki sauce, puttanesca cream and sauteed frisée	€19.95
TAGLIATA DI RIB EYE 260 GR G D Beef rib eye tagliata, roasted vegetables	€25.95
ZITTI WAGYU BURGER D SS M Japanese Wagyu burger, rocket, tomato chutney, caramelised onions, provolone cheese and classic mayo	€25.95

SIDE DISHES

PATATINE FRITTE VG French fries	€4.95
SPINACI SALTATI ALLA PANNA D V G Sautéed spinach with cream and parmesan	€4.95
PATATE AL FORNO VG G Roasted potatoes	€4.95
VERDURE ALLA GRIGLIA VG G Grilled vegetables with garlic and mint dressing	€4.95

SOUPS

MINISTRONE D V S Seasonal vegetable soup	€10.95
CACCIUCCO SF Fish soup	€14.95

“Zitti.” The place for adults to enjoy some fun, peaceful time, but if you decide to bring little one/s along — we have a ‘secret’ menu outside of our grown up menu

BEVERAGES

RISTRETTO	€1.75
ESPRESSO	€1.75
ESPRESSO LUNGO	€1.75
ESPRESSO MACCHIATO	€2.00
AMERICANO	€2.00
CAPPUCCINO	€2.50
CAFFE LATTE	€2.75
FLAT WHITE	€2.75
CAFFE MOCHA	€3.00
ICED LATTE	€3.00
CLASSIC AFFOGATO	€4.50
IRISH COFFEE	€5.50

Lactose Free Milk Add On - €0.25 | Decaf Add On - €0.30

TEA SELECTION *Please ask our staff for available flavours*

STILL WATER - SMALL	€1.75
SPARKLING WATER - SMALL	€1.75
STILL WATER - LARGE	€4.50
SPARKLING WATER - LARGE	€4.50
SOFT DRINKS	€3.00
MIXERS	€2.50
ICE TEA	€3.00
RED BULL	€4.50
FRESH ORANGE JUICE	€4.75

CISK / CISK EXCEL	€3.00
HEINEKEN	€3.00
FARSONS BLUE LABEL	€3.50
CORONA	€3.75
GUINNESS	€4.50

WINE BY THE GLASS	from €7.00
GLASS OF PROSECCO	€7.00

BRUNCH • LUNCH • DINNER

zitti

VALLETTA

SPUNTINI

NIBBLES

SERVED EVERYDAY DURING LUNCH & DINNER

CROCCANTELLA **D** **VG**

Toasted focaccia with arrabiata sauce and salsa verde, with marinated olives

€6.95

ARANCINI **E** **D** **V**

Carnaroli rice, tomato sauce, parmesan and green peas

€6.95

PIZZETTA E PANZEROTTI **D** **V**

Traditional Neapolitan fried pizza and calzone filled with basil and ricotta

€6.95

TAGLIERE SALUMI E FORMAGGI **D** **N**

Serves 2-3

Fine Italian cold cuts and cheese selection served with jam, honey and roasted mixed nuts

€27.95



CONTAINS: **D** Dairy **E** Eggs **S** Soy **SF** Shellfish **SS** Sesame **N** Nuts **M** Mustard
GF Gluten Free **VG** Vegan **V** Vegetarian