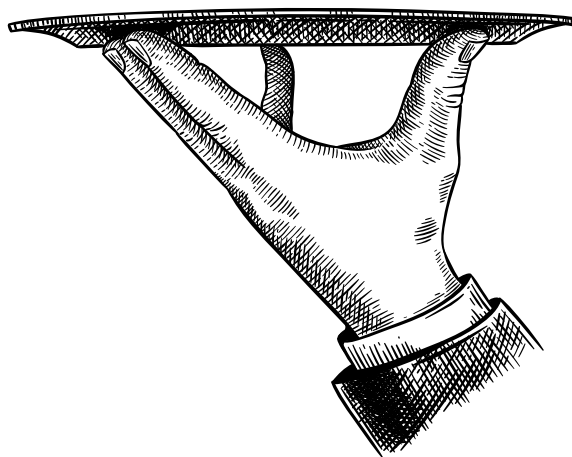


FESTIVE SEASON MENU



BRUNCH • LUNCH • DINNER

zitti

VALLETTA

LUNCH & DINNER

FISH STARTERS

The Chef Recommends

GRATINATED OYSTERS WITH COMTÉ CREAM

(3 PCS) **D** **SF** Freshly shucked oysters topped with creamy Comté cheese, lightly gratinated, and served with crusty bread finished with sour cream, chives and edible flowers

€15.95

FRITTO MISTO **E** **SF** Floured and fried baby calamari, local prawns, seabass fillet and asparagus served with lemon saffron, chives aioli and micro basil leaves

€14.95

TUNA TARTARE **S** **SS** **GF** Freshly diced tuna mixed with a light soy sauce, sesame oil, coriander, lime zest, and red onions, served over a diced avocado bed

€15.95

INSALATA DI MARE MEDITERRANEA **GF** Calamari, octopus, prawns, potatoes, cherry tomatoes, celery, riviera olives, couscous, rocket pesto and sundried tomatoes

€15.95





STARTERS

The Chef Recommends





BEEF TARTARE   Freshly diced beef fillet mixed with egg yolk, pickled cucumber, capers, shallots, parsley, and a zesty dressing of mustard, ketchup, olive oil, Tabasco, and spices €15.95

BRUSCHETTA AL POMODORO   Toasted garlic baguette with fresh tomato and basil oil €6.95





BRUSCHETTA AL POMODORO E STRACCIATELLA
  Toasted garlic baguette with fresh tomato, basil oil and stracciatella : *a combination of fresh cream and mozzarella* €8.95

PORCHETTA   Roman style roasted pork belly served with wholegrain mustard sauce €8.95

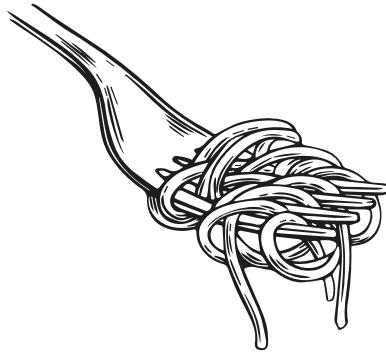
BURRATA CON CREMA DI PISTACCHIO    
The creamiest of Burrata cheese, finished with semi dried tomatoes, mixed baby leaves , balsamic dressing and topped with crushed pistachio €13.95

BAKED CAMEMBERT CHEESE WITH CARAMELISED APPLES & NUTS    
Warm, oven-melted camembert cheese served over caramelized apples, and topped with mixed baby leaves, roasted nuts, and drizzled with a honey mustard dressing €13.95

TURKEY SPRING ROLLS WITH SWEET & SOUR SPICY SAUCE (3 LONG SPRING ROLLS)  
Crispy rolls filled with turkey, carrot, cabbage, coriander, and sesame oil, served with a tangy agro-dolce sauce & sesame seeds €14.95

GRILLED HALLOUMI & BULGAR WHEAT SALAD
    tossed with red onions, cherry tomatoes, fresh mint, bell peppers, chickpeas, baby spinach, lime zest dressed with honey lemon vinaigrette garnished with toasted almonds and golden raisins €14.95

ZITTI TAGLIERE (SERVES BETWEEN 2 & 4)  
A selection of cheeses, salami and panzerotti €35.95



PASTA

The Chef Recommends

PACCHERI CON FILETTO DI MANZO E TARTUFO 




Pasta with pieces of beef fillet, shallots, garlic, white wine and thyme finished in a creamy parmesan black truffle sauce

€19.95

SPAGHETTI ALLA CARBONARA   Pasta served with crispy guanciale, fresh crushed black pepper, egg yolks and 12 months aged Pecorino Romano D.O.P

€15.95

GNOCCHI WITH MUSHROOM AND CACIO E PEPE

   Soft gnocchi in a creamy Cacio e Pepe sauce with mushrooms and topped with crushed hazelnuts

€16.95

RISOTTO AL BAROLO E FILETTO   Creamy risotto cooked in a reduced red wine sauce, vegetable stock, shallots, onions, butter and topped with fine pieces of crispy fillet

€18.95

LINGUINI ALLO SCOGLIO  Linguini pasta with Mediterranean mixed seafood

€18.95

SIDE DISHES

PATATINE FRITTE  French fries



€4.95

CAVOLFIORE SALTATO   Sautéed cauliflower and broccoli in lemon and orange zest

€4.95

PATATE AL FORNO   Roasted potatoes

€4.95

VERDURE ALLA GRIGLIA   Grilled vegetables with garlic and mint dressing

€4.95

CONTAINS:  Dairy  Eggs  Soy  Shellfish  Sesame  Nuts  Mustard
 Gluten Free  Vegan  Vegetarian

MAIN COURSES

The Chef Recommends

BEEF WELLINGTON - MOTHER'S RECIPE **E M D**

Classic Beef Wellington with a tender fillet of beef, mushroom duxelles and mustard, wrapped in a pastry, served with roasted winter vegetables and beef jus

€29.95

GRILLED CAULIFLOWER STEAK **N GF V VG**

with olive oil, paprika, garlic, crushed black peppercorn and romesco salsa (almonds, olive oil, vinegar, garlic & tomatoes)

€17.95

CHICKEN SUPREME **D GF** Boneless, skin-on chicken breast served with gorgonzola dolce latte and baby spinach sauce. Finished with crispy smoked pancetta

€18.95

MALTESE FRIED RABBIT IN WINE & GARLIC **GF**

served in its own jus and with fries

€23.95

SLOW-COOKED PORK CHEEKS WITH HERB GRAVY

D GF Tender slow-cooked pork cheeks served with a savoury herb gravy and accompanied by sweet mashed potatoes

€24.95

BEEF FLAP TAGLIATA **D GF** Grilled beef flap served sliced with rucola and flaked parmesan cheese

€24.95

SEABASS WITH FENNEL & BABY BOK CHOY **D GF**

Pan-seared seabass served with fennel, baby bok choy, and a creamy butter sauce, topped with fresh raw salmon roe

€25.95

DUCK BREAST WITH PUMPKIN & BRAISED

CHICORY **D GF N** Seared duck breast served with pumpkin, braised chicory, and onion jam, accompanied by a red wine sauce and topped with toasted almonds

€25.95



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