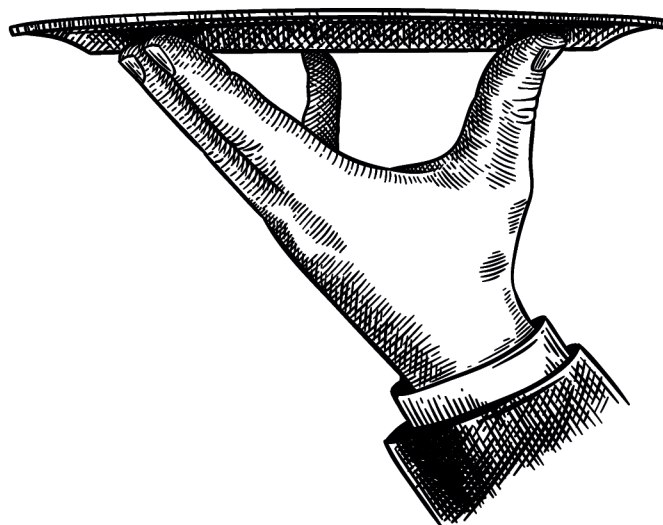


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VALLETTA



LUNCH & DINNER

FISH STARTERS

The Chef Recommends

SLOW-COOKED OCTOPUS ^{GF}

Tender Marinated Octopus, served with baby asparagus, cherry tomatoes, and kalamata olives for a Mediterranean touch

€13.95

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 ^{SF}

Calamari, octopus, prawns, potatoes, cherry tomatoes, celery, riviera olives, couscous, rocket pesto and sundried tomatoes

€15.95

IMPEPATA DI COZZE ^{GF SF}

Mussels with crushed black pepper, extra virgin olive oil, dry white wine and parsley. Served with a lemon wedge

€13.95

Optional: Served with crusty bread



STARTERS

The Chef Recommends

FRIED MALTESE GBEJNIET ^{D E V}

Golden-fried Maltese Gbejna cheese, perfectly paired with a homemade forest mixed berry jam, offering a delightful balance of savory and sweet flavors

€13.95

BRUSCHETTA AL POMODORO ^{VG V}

Toasted garlic baguette with fresh tomato and basil oil

€6.95

BRUSCHETTA AL POMODORO E STRACCIATELLA ^{V D}

Toasted garlic baguette with fresh tomato, basil oil and stracciatella: *a combination of fresh cream and mozzarella*

€8.95

PORCHETTA ^{GF M}

Roman style roasted pork belly served with wholegrain mustard sauce

€8.95

BURRATA CON CREMA DI PISTACCHIO ^{GF D N V}

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 CARAMELIZED APPLES & NUTS

^{D N M V} Warm, oven-melted camembert cheese served over caramelized apples, and topped with mixed baby leaves, roasted nuts, drizzled with a honey mustard dressing

€13.95

GRILLED HALLOUMI CHEESE

^{GF V D N S} Served with local pomegranate, mixed baby leaves, and candied walnuts, with a balsamic honey dressing

€14.95

PARMIGIANA ^D

Classic egg plant parmigiana served with a light basil pesto sauce & mozzarella cream

€13.95

ZITTI TAGLIERE

(SERVES BETWEEN 1 & 2) ^{N D}

A selection of cheeses, salami and panzerotti

€19.95

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



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 ALLA MILANESE E OSSOBUCO

Creamy saffron-infused risotto, prepared with fresh parsley and served with tender ossobuco simmered in rich gravy for an indulgent pairing

€19.95

Optional: Served without ossobuco

€17.95

LINGUINI ALLO SCOGLIO

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

MAIN COURSES

The Chef Recommends

BEEF FILLET

Served with the luxurious combination of potato fondant and veal jus

€29.95

GRILLED CAULIFLOWER STEAK

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

€17.95

CHICKEN SUPREME

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

Served in its own jus and with fries

€23.95

SLOW-COOKED PORK CHEEKS WITH HERB GRAVY

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

€24.95

BEEF FLAP TAGLIATA

Grilled beef flap served sliced with rucola and flaked parmesan cheese

€24.95

CRISPY SKINNED SALMON

Pan Fried Salmon with carrot puree with asparagus, micro greens, and a charred lemon wedge

€22.95

BURGERS

CLASSIC BURGER

200gr Angus Beef patty with jam, lettuce, red onions, steak tomato, and served in a brioche bun

€16.95

JAPANESE WAGYU BURGER

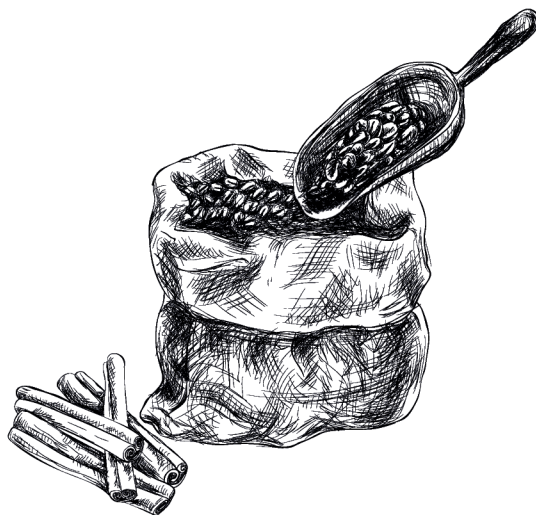
A succulent grilled Japanese Wagyu 200gr Beef patty, topped with caramelized onion, creamy cheese sauce, infused with beef jus, and sauteed mushrooms, served on a toasted brioche bun for a rich and flavourful experience

€26.95

BEVERAGES

COFFEE

RISTRETTO	€1.75
ESPRESSO	€1.75
DOUBLE ESPRESSO	€2.50
ESPRESSO LUNGO	€1.75
ESPRESSO MACCHIATTO	€2.00
AMERICANO	€2.00
CAPPUCCINO	€2.75
CAFÉ LATTE	€2.75
FLAT WHITE	€2.75
CAFÉ MOCHA	€3.00
ICED LATTE	€3.00
Lactose Free Milk Add On - € 0.25 Decaf Add On - € 0.30	
TEA SELECTION	€2.50
<i>Please ask our staff for available flavours</i>	



BEER & WINE

CISK LAGER	€3.00
CISK LAGER PINT	€5.70
CISK EXCEL	€3.00
FARSONS BLUE LABEL PINT	€5.70
HEINEKEN	€3.50
CORONA	€5.00
GUINNESS	€7.00
WINE BY THE GLASS	from €6.00
GLASS OF PROSECCO	€7.00

MINERALS

STILL WATER - SMALL	€1.90
STILL WATER - LARGE	€4.30
SPARKLING WATER - SMALL	€1.90
SPARKLING WATER - LARGE	€4.30
SOFT DRINKS	€3.00
ICED TEA	€2.50
RED BULL	€4.50
SELECTION OF JUICES	€2.50
<i>Orange, Apple, Pineapple, Peach, Grapefruit, Cranberry</i>	



APERITIFF

CAMPARI	€3.50
APEROL	€3.50
MARTINI BIANCO	€3.50
MARTINI ROSSO	€3.50
MARTINI EXTRA DRY	€3.50
FERNET BRANCA	€3.50

LIQUEURS

AMARO DEL CAPO	€3.50
AMARO MONTENEGRO	€3.50
AMARO ULDRICH	€4.00
ARCHERS PEACH SCHNAPPS	€3.50
AVERNA	€3.50
BAILEYS	€3.50
DUBLINER WHISKY LIQUEUR	€3.50
ZEPPI'S BAJTRA	€3.50
BRANCA MENTHA	€3.50
COINTREAU	€4.00
CYNAR	€3.50
DISARONNO AMARETTO	€3.50
DRAMBUIE	€4.00
FRANGELICO	€3.50
GRAND MARNIER	€4.00
JAGERMEISTER	€3.50
KAHLUA	€3.50
LEILA CAROB LIQUEUR	€3.50
LIMONCELLO	€3.50
MALIBU COCONUT RUM	€3.50
PASSOA	€3.50
SAMBUCA	€3.50
TIA MARIA	€3.50
GALLIANO VANILLA	€3.50

GRAPPA

GRAPPA BARICATA RISERVA	€7.00
GRAPPA BIANCO	€4.50
GRAPPA BARROLO	€9.50

PORT

PORT FINE RUBY	€4.50
PORT FINE TAWNY	€4.50
PORT FINE WHITE	€4.50

COGNAC/BRANDY

HENNESSY VS	€5.00
ST. REMY VSOP BRANDY	€3.50
CALVADOS CHRISTIAN DROUIN	€4.00

TEQUILA/MEZCAL

DON JULIO BIANCO	€7.50
DON JULIO REPOSADO	€8.50
DON JULIO AÑEJO	€9.50
PATRON BIANCO	€6.50
PATRON REPOSADO	€7.00
PATRON AÑEJO	€7.50



WHISKEY

JAMESON	€3.50
JAMESON BLACK BARREL	€4.50
HIBIKI JAPANESE HARMONY	€15.00
NIKKA COFFEY GRAIN WHISKEY	€7.50
NIKKA DAYS WHISKEY	€5.00
THE YAMAZAKI DISTILLERS RESERVED	€23.00
BULLEIT BOURBON	€4.00
JOHNY WALKER RED LABEL	€3.50
JOHNY WALKER BLACK LABEL	€4.50
JOHNY WALKER DOUBLE BLACK	€5.50
JOHNY WALKER GOLD LABEL	€7.50
JOHNY WALKER 18 YEARS OLD	€9.50
JOHNY WALKER GREEN LABEL	€5.50
JOHNY WALKER BLUE LABEL	€15.00
DALMORE 12 YEARS OLD	€7.00
GLENLIVET 12 YEARS OLD	€5.50
GLENFIDDICH 12 YEARS OLD SINGLE MALT	€5.50
GLENFIDDICH 15 YEARS OLD SINGLE MALT	€7.00
GLENFIDDICH 18 YEARS OLD SINGLE MALT	€8.50
DALWHINNIE 15 YEARS OLD	€6.50
MACALLAN 12 YEARS OLD	€11.00
MACALLAN 15 YEARS OLD	€18.00
J&B RARE	€3.50
LAGAVULIN 16 YEARS OLD	€11.00
TALISKER 10 YEARS OLD	€7.00
OBAN 14 YEARS OLD	€9.00
ABERFELDY 12 YEARS OLD SINGLE MALT	€6.00
JURA JOURNEY SINGLE MALT	€6.00
GLENMORANGIE SINGLE MALT 10 YO	€6.00
BALVENIE SINGLE BARREL 12 YO	€11.00
CHIVAS REGAL 12 YO	€4.00
MONKEY SHOULDER	€4.50
JACK DANIEL'S	€3.50
JACK DANIEL'S HONEY	€3.50



VODKA

BELVEDERE	€6.00
GREY GOOSE	€7.00
ABSOLUT VANILLA	€4.00
SMIRNOFF	€3.50

RUM

HAVANA CLUB 3 AÑOS	€4.00
CAPTAIN MORGAN SPICED RUM	€3.50
CAPTAIN MORGAN DARK RUM	€4.50
RON ZACAPA 23 SOLERA	€7.00
BACARDI CARTA BLANCA	€3.50
KRAKEN BLACK SPICED RUM	€4.00
DON PAPA RUM	€5.00
MOUNT GAY BARBADOS RUM	€6.50

GIN

BOMBAY SAPPHIRE	€4.00
BOTANIST ISLAY GIN	€6.00
GIN MARE	€5.50
GORDON PINK	€3.50
HENDRICKS GIN	€5.00
MALFY GIN CON ARANCIA	€4.50
MONKEY 47 SCHWARZWALD DRY GIN	€5.50
STAR OF BOMBAY	€7.00
TANQUERAY 0.0	€4.00
TANQUERAY LONDON DRY GIN	€4.00
TANQUERAY 10	€6.00

CLASSIC COCKTAILS

APEROL SPRITZ <i>Aperol, Prosecco, Soda Water</i>	€7.50
CAMPARI SPRITZ <i>Campari, Prosecco, Soda Water</i>	€7.50
LIMONCELO <i>Limoncello, Prosecco, Bitter Lemon</i>	€7.50
MOJITO <i>Rum, Brown Sugar Granules, Lime, Mint, Soda Water</i>	€7.95
NEGRONI <i>Gin, Campari, Sweet Vermouth</i>	€8.50
PINA COLADA <i>Rum, Coconut Liqueur, Coconut Cream, Coconut Syrup, Pineapple Juice</i>	€7.95
COSMOPOLITAN <i>Vodka, Cointreau, Cranberry Juice, Lemon Juice</i>	€7.95
SEX ON THE BEACH <i>Vodka, Peach Schnapps, Orange Juice, Cranberry Juice</i>	€8.50
TEQUILA SUNRISE <i>Tequila, Grenadine, Orange Juice</i>	€7.95
MOSCOW MULE <i>Vodka, Lime Juice, Ginger Beer</i>	€7.95
LONG ISLAND ICED TEA <i>Gin, Vodka, Tequila, Rum, Tripple Sec, Lime Juice, Cola</i>	€8.95
BRAMBLE <i>Gin, Blackberry Liqueur, Simple Syrup, Lime Juice</i>	€7.95
BOULIVARDIER <i>Bourbon Whisky, Campari, Sweet Vermouth</i>	€7.95
AVIATION <i>Gin, Crème De Violette, Maraschino Liqueur, Lemon Juice</i>	€7.95
WHITE LINEN <i>Gin, Elderflower Liqueur, Lime Juice, Soda Water</i>	€7.95
ESPRESSO MARTINI <i>Vodka, Coffee Liqueur, Espresso</i>	€8.50



SIGNATURE COCKTAILS

LEMON DROP SOUR <i>Gin, Limoncello, Pineapple Juice, Honeycomb Syrup, Elderflower Syrup, Aromatic Bitters & Egg White</i>	€10.95
PEARLESS SMOKY <i>Mezcal, Bajtra Liqueur, Cointreau, Lemon Juice, Simple Syrup</i>	€11.95
MOMENT IN TIME <i>Brandy, Galliano, Red Wine, Blackberry Syrup, Lime Juice</i>	€10.95
WELCOME ABROAD <i>Irish Whisky, Melon Liqueur, Pineapple Juice, Passionfruit Puree, Egg White</i>	€11.95
TEN N AQUA <i>Tanqueray No. 10 Gin, Lillet Blanc, Maraschino Liqueur</i>	€12.95
VIOLETTE ELIXIR <i>Lemongrass Infused Vodka, Elderflower Liqueur, Crème De Violette, Lime Juice, Simple Syrup</i>	€9.95
DOLCE BITTER <i>Campari, Vermouth Bianco, Green Chartreuse, Strawberry Puree, Lemon Juice, Soda Water</i>	€10.95
APEROL IN MEXICO <i>Tequila, Aperol, Orange Juice, Lemon Juice, Egg White</i>	€10.95
ZITTI GIN SOUR <i>Hibiscus Infused Gin, Lime Juice, Egg white, Homemade Spiced Syrup, Simple Syrup</i>	€10.95
SMOKY GRONIE BIANCO <i>Mezcal, Cointreau, Vermouth Bianco, Grapefruit Bitters</i>	€11.95
OLD GRANDPA <i>Dark Rum, Grappa Riserva, Brown Sugar, Aromatic Bitters</i>	€10.95
LAST EXIT <i>Tequila, Campari, Peach Juice, Lemon Juice, Agave Syrup</i>	€10.95
GOLDEN SECRET <i>Vodka, Peach Liqueur, Passionfruit Puree, Orange Juice, Vanilla Syrup</i>	€10.95
SUCKER PUNCH <i>White Rum, Aperol, Pineapple Juice, Cranberry Juice, Lime Juice, Homemade Spiced Syrup</i>	€9.95
FERNET COLADA <i>Branca Menta, Dark Rum, Crème De Cacao, Lime Juice, Aromatic Bitters</i>	€12.95
COCO MARTINI <i>Vodka, Amaretto, Malibu Coconut Rum, Crème De cacao, Orgeat Syrup</i>	€12.95
JAPANESE SOUR <i>Midori, Lime Juice, Simple Syrup, Egg White, Aromatic Bitters</i>	€11.95

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VALLETTA

