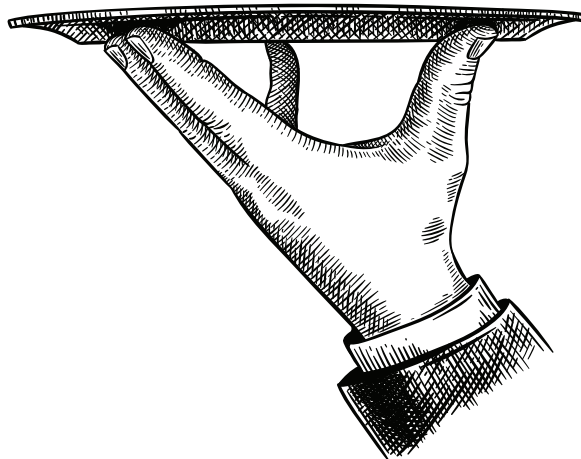


zitti
VALLETTA

MENU



LUNCH & DINNER

FISH STARTERS

The Chef Recommends

SALMON TARTARE WITH COCONUT MANGO & CRISPY SHALLOTS

Fresh hand-diced salmon, dressed with coconut cream, lime and herbs. Paired with mango, topped with crispy shallots and pickled red onion for a perfect balance.

€17.50

FRITTO MISTO

Floured and fried calamari, local prawns, fish fillet and asparagus served with lemon saffron aioli and micro leaves.

€16.95

SLOW-COOKED OCTOPUS

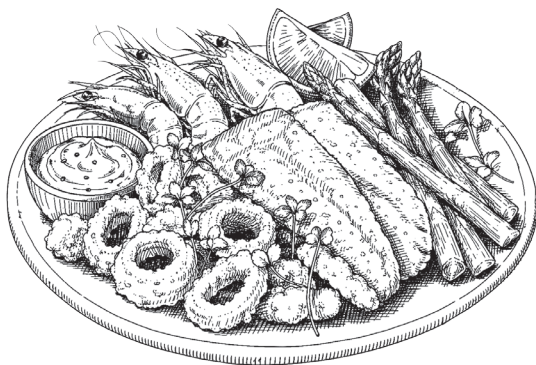
Tender marinated octopus, served with baby sea asparagus, cherry tomatoes, and kalamata olives for a Mediterranean touch.

€17.95

DAILY FRESH FISH

(From fish display)

Please ask your server for assistance.



Food Allergies & Intolerances

Please inform our staff of any allergies or intolerances before placing your order. Some dishes may contain traces of allergens due to the preparation methods used in our kitchen. Your safety is our priority, and we will do our best to accommodate your needs.

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

STARTERS

The Chef Recommends

SPINACH & CHEESE FRIED SPRING ROLLS WITH GARLIC YOGURT DIP (3 PCS)

Crispy spring rolls filled with spinach, ricotta, and cream cheese. Served with a garlic yoghurt dip.

€12.95

BRUSCHETTA AL POMODORO & STRACCIATELLA (4 PCS)

Toasted baguette with fresh tomato, onion, parsley and stracciatella.

€9.95

LA PORCHETTA (320G-350G)

Roman style roasted pork belly served with wholegrain mustard sauce.

€12.95

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.

€14.95

VEGAN GREEN POWER BOWL

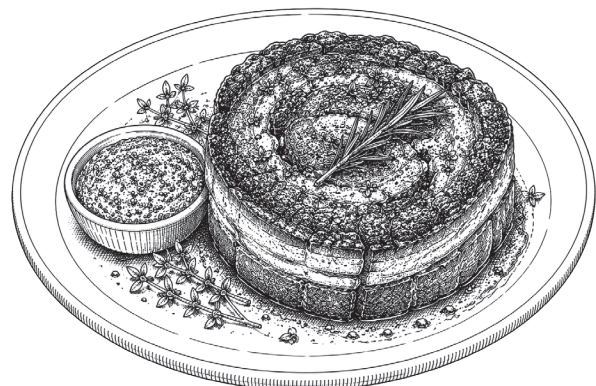
A hearty vegan salad packed with avocado, roasted sweet potato, chickpeas, cucumber and fresh greens, served with a vibrant Green Goddess dressing.

€15.95

ZITTI TAGLIERE (SERVES 2)

A nice selection of cheese, salami and panzerotti. Served with a side of honey and sundried tomatoes.

€24.95



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.

€22.95

SPAGHETTI ALLA CARBONARA

Spaghetti served with crispy guanciale, fresh crushed black pepper, egg yolks and 12-month aged Pecorino Romano D.O.P.

€17.95

GREEN GNOCCHI WITH STRACCIATELLA & PISTACHIO

Mozzarella and tomato filled gnocchi coated in basil pesto, served with sun-dried cherry tomatoes. Finished with fresh stracciatella and crushed pistachios.

€18.95

LINGUINE ALLO SCOGLIO

Linguine pasta with a selection of Mediterranean seafood prawns, mussels, vongole, calamari and fish. Cooked in a rich mix of prawn bisque, stock garlic, fresh parsley and finished with white wine.

€22.95

LOBSTER SPAGHETTI

Spaghetti tossed in a rich lobster bisque sauce, garlic, cherry tomatoes and butter. Topped with tender half lobster.

€35.95

Gluten free pasta available 



MAIN COURSES

The Chef Recommends

GRILLED RIBEYE STEAK (320G TO 350G)

Tender grilled ribeye steak, seasoning and a touch of house jus. Served with a side dish.

€31.95

GRILLED AUBERGINE "SCALOPPINE" WITH TRUFFLED POLENTA & ROASTED PEPPER EMULSION

Grilled aubergine served over roasted red pepper and tomato emulsion, topped with sun-dried cherry tomatoes. Accompanied by truffled polenta, broccolini, and toasted nuts. A vegan celebration of Mediterranean flavours.

€16.95

THE CLASSIC ANGUS BEEF BURGER (200G)

Angus beef patty with lettuce, raw onion, and tomato served in a brioche bun, served with fries.

€19.95

BABY CHICKEN WITH TRUFFLE MASHED POTATOES

Tender baby chicken, slow cooked and roasted. Served on a truffle mashed potatoes. Finished with a rich mushroom jus for a classic and comforting flavour.

€24.95

MALTESE RABBIT IN WINE & GARLIC

Tender rabbit pieces braised with herbs and garlic, then seared and finished with white wine and green peas. A rich flavourful take on Malta's traditional rabbit.

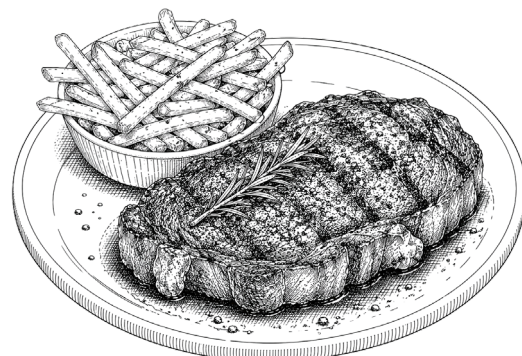
€25.95

(Choice of one Side Dish)

DAILY FRESH FISH

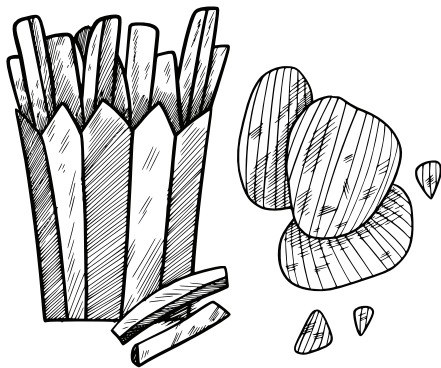
(From fish display)

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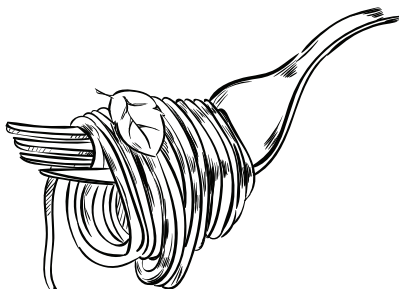
SIDE DISHES

MUSHROOM SAUCE D	€2.00
PEPPER SAUCE D	€2.00
PATATINE FRITTE VG	€4.95
PATATE AL FORNO V GF	€4.95
TRUFFLE MASHED POTATOES V GF D	€4.95
FRESH SALAD OF THE DAY V GF	€4.95
VERDURE ALLA GRIGLIA V GF Grilled vegetables with garlic.	€4.95
CAVOLFIORE SALTATO V GF Sautéed cauliflower and broccoli.	€4.95



KIDS SECTION

PENNE OR SPAGHETTI PASTA WITH RED OR WHITE SAUCE	€8.95
CHICKEN NUGGETS (EIGHT PIECES) WITH FRIES	€8.95
PLAIN MINI BURGERS 60G (TWO PIECES) WITH FRIES	€8.95



BEVERAGES

COFFEE

ESPRESSO	€1.50
ESPRESSO LUNGO	€1.75
ESPRESSO MACCHIATTO	€2.50
AMERICANO	€2.25
DOUBLE ESPRESSO	€2.50
CAPPUCCINO	€2.75
CAFÉ LATTE	€3.00
FLAT WHITE	€2.50
CAFÉ MOCHA	€4.00
ICED LATTE	€3.00
<i>Lactose Free Milk Add On - € 0.25 Decaf Add On - € 0.30</i>	
TEA SELECTION	€3.00
<i>Please ask our staff for available flavours</i>	

MINERALS

STILL WATER - SMALL	€2.00
SPARKLING WATER - SMALL	€2.00
SELECTION OF JUICES <i>Orange, Apple, Pineapple, Peach, Grapefruit, Cranberry</i>	€3.00
ICED TEA	€3.00
SOFT DRINKS	€3.50
FRESH FRUIT LEMONADE <i>Passion Fruit, Coconut, Strawberry</i>	€4.00
STILL WATER - LARGE	€4.50
SPARKLING WATER - LARGE	€4.50
RED BULL	€4.50
SMOOTHIE	€6.00

BEER & CIDERS

CISK LAGER HALF-PINT	€3.50
CISK EXCEL HALF-PINT	€3.50
CISK LAGER NON-ALCOHOLIC HALF-PINT	€3.50
HEINEKEN HALF-PINT DRAFT	€3.50
BIRRA MORETTI HALF-PINT	€3.50
CIDER STRONGBOW	€4.00
CIDER SOMERSBY HALF-PINT	€5.00
CORONA	€5.00
BIRRA MORETTI PINT	€6.00
CISK LAGER PINT	€6.50
FARSONS BLUE LABEL PINT	€7.00
GUINNESS PINT	€7.00

GRAPPA

GRAPPA BIANCO	€4.50
GRAPPA BARICATA RISERVA	€7.00

PORT

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

TEQUILA/MEZCAL

PATRON BIANCO	€7.50
PATRON REPOSADO	€8.00
PATRON AÑEJO	€8.00

LIQUEURS

AMARO DEL CAPO	€3.50
AMARO MONTENEGRO	€3.50
ARCHERS PEACH SCHNAPPS	€3.50
AVERNA	€3.50
BAILEYS	€3.50
ZEPPI'S BAJTRA	€3.50
CYNAR	€3.50
DISARONNO AMARETTO	€3.50
FRANGELICO	€3.50
JAGERMEISTER	€3.50
KAHLUA	€3.50
LIMONCELLO	€3.50
MALIBU COCONUT RUM	€3.50
PASSOA	€3.50
SAMBUCA	€3.50
COINTREAU	€4.00

APERITIFF

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

COGNAC/BRANDY

ST. REMY VSOP BRANDY	€3.50
HENNESSY VS	€5.00

LIQUEURS

WHISKEY

JOHNNIE WALKER RED LABEL BLENDED	€3.00
JAMESON	€3.50
JACK DANIEL'S	€3.50
CHIVAS REGAL 12 YO	€4.50
JOHNNIE WALKER BLACK LABEL 12 YO	€4.50
MONKEY SHOULDER BLENDED MALT	€5.00
GLENLIVET 12 YO SINGLE MALT	€5.50
ABERFELDY 12 YO SINGLE MALT	€6.00
JOHNNY WALKER GOLD LABEL RESERVE	€7.50
NIKKA COFFEY GRAIN WHISKEY	€7.50
BALVENIE SINGLE BARREL 12 YO	€11.00
MACALLAN 12 YO SINGLE MALT	€11.00
HIBIKI JAPANESE HARMONY	€15.00
THE YAMAZAKI SINGLE MALT 12 YO	€28.00

VODKA

ABSOLUT	€4.00
GREY GOOSE	€7.00



RUM

CAPTAIN MORGAN SPICED RUM	€3.50
BACARDI CARTA BLANCA	€3.50
CAPTAIN MORGAN DARK RUM	€4.50
DON PAPA RUM	€5.00



GIN

GORDON'S PINK	€3.50
BOMBAY SAPPHIRE	€4.00
TANQUERAY 0.0 NON-ALCOHOLIC	€4.00
TANQUERAY LONDON DRY GIN	€4.00
MALFY GIN CON ARANCIA	€5.00
HENDRICKS GIN	€6.00
MONKEY 47 SCHWARZWALD DRY GIN	€7.50

Mixer are served by the bottle

COCKTAILS

Only on classic cocktails

HAPPY HOUR

MONDAY TO SUNDAY • 12:00 till 19:00

CLASSIC

MOCKTAIL OF YOUR CHOICE	€7.00
APEROL SPRITZ Aperol topped with prosecco and soda. Light, bittersweet and refreshing.	€8.95
CAMPARI SPRITZ Campari, prosecco and soda. Bold, bitter and unmistakably Italian.	€8.95
LIMONCELLO SPRITZ Limoncello with prosecco and soda. Crisp, citrus-forward and lively.	€8.95
MOJITO Rum muddled with brown sugar, fresh lime and mint, topped with soda. Clean and refreshing.	€8.95
PINA COLADA Rum blended with coconut liqueur, coconut cream and pineapple. Smooth and tropical.	€8.95
TEQUILA SUNRISE Tequila with orange juice and grenadine. Fruity and vibrant.	€8.95
MOSCOW MULE Vodka, fresh lime and ginger beer. Zesty with a warming spice finish.	€8.95
CUBA LIBRE Smooth rum and fresh lime juice, topped with refreshing Coca-Cola.	€8.95
NEGRONI Gin, Campari and sweet vermouth. Bitter, complex and perfectly balanced.	€9.95
ESPRESSO MARTINI Vodka, coffee liqueur and fresh espresso. Rich, smooth and indulgent.	€9.95

LONG ISLAND ICED TEA

Gin, vodka, tequila, rum and triple sec with lime and cola. Strong, refreshing and iconic. €9.95

PORNSTAR MARTINI

Vanilla vodka with passion fruit liqueur, passion fruit purée and fresh lime, served with prosecco. €9.95

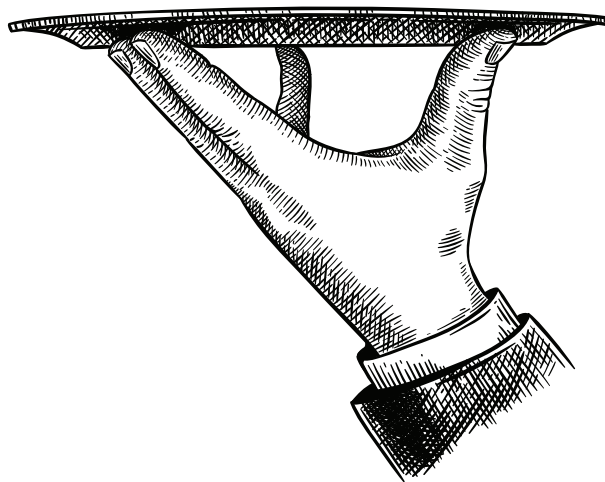
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The bar recommendations

ZITTI GIN SOUR Hibiscus Infused Gin, Lime Juice, Egg white, Homemade Spiced Syrup, Simple Syrup.	€11.95
DOLCE VITA COLADA White rum and Disaronno with pineapple, coconut milk and fresh lime.	€12.95
GOD FATHER Rich amaretto with warming whiskey.	€9.95
VIOLETTE ELIXIR Lemongrass Infused Vodka, Elderflower Liqueur, Crème De Violette, Lime Juice, Simple Syrup.	€9.95
GOLDEN SECRET Vodka layered with peach liqueur, passion fruit purée and orange juice, balanced with vanilla syrup.	€10.95
LEMON DROP SOUR Gin, Limoncello, Pineapple Juice. Honeycomb Syrup, Elderflower Syrup, Aromatic Bitters & Egg White.	€10.95
JAPANESE SOUR Midori, Lime Juice, Simple Syrup, Egg White & Aromatic Bitters.	€11.95
GOLDEN PALM White rum blended with mango purée, pineapple and coconut syrup, with fresh lime.	€12.95
TROPICAL GARDEN SMASH Bombay gin muddled with mint and basil, shaken with passion fruit and lime.	€12.95
SICILIANO TROPICO Malfy gin with passion fruit purée, lime and basil syrup, topped with prosecco.	€12.95

zitti

VALLETTA



Your opinion matters to us

PLEASE LEAVE US YOUR REVIEW



THANK YOU!