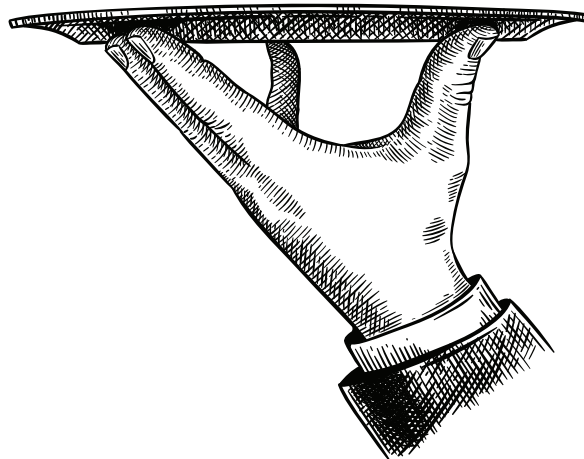


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VALLETTA

MENU



LUNCH & DINNER

FISH STARTERS

The Chef Recommends

CRAB MEAT & DICED AVOCADO Ⓢ Ⓣ Ⓟ Ⓜ

Fresh crab meat lightly bound with lemon-chive cream, served over diced avocado with crispy capers, lemon zest, chives and a light olive oil finish.

€17.95

SALMON & TUNA MOSAIC CARPACCIO Ⓢ

Salmon and tuna mosaic roulade sliced into rounds, finished with orange and lemon segments, pickled onion, fried capers and fresh lemon zest.

€14.95

CRISPY BREADED CALAMARI Ⓜ Ⓢ Ⓟ Ⓜ

Lightly breaded calamari fried until crisp, served with creamy spicy-Dijon mayonnaise and fresh lemon.

€15.95

MUSSELS ALLA MEDITERRANEA Ⓢ Ⓜ Ⓢ

500g: €18.95 | 1kg: €31.95

Fresh mussels cooked in a light Italian-Mediterranean broth with garlic, shallots, fennel, cherry tomatoes, capers, white wine, fish stock, lemon and fresh herbs, served with toasted bread.

Portion Options

500g-Starter / Sharing Starter | 1kg-Main / Sharing Bowl

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 Ⓢ Gluten Ⓢ Crustaceans Ⓜ Molluscs
Ⓢ Fish Ⓜ Mustard Ⓢ Nuts Ⓢ Gluten Free Ⓢ Vegan Ⓢ Vegetarian



STARTERS

The Chef Recommends

TRUFFLE & THREE-CHEESE SPRING ROLLS (4 PCS) Ⓢ Ⓢ Ⓢ

Crispy spring rolls filled with mozzarella, Parmigiano Reggiano, cream cheese, chives and black truffle, served with truffled honey-lemon Greek yogurt.

€13.95

BRUSCHETTA AL POMODORO & STRACCIATELLA (4 PCS) Ⓢ Ⓢ Ⓢ

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

€9.95

LA PORCHETTA (250-300G) Ⓢ Ⓜ

Roman-style roasted pork belly served with wholegrain mustard sauce.

€12.95

TOMATO CARPACCIO WITH BURRATA, BASIL PESTO & BALSAMIC Ⓢ Ⓢ Ⓢ Ⓢ

Thinly sliced red and yellow tomatoes with creamy burrata, basil pesto, balsamic glaze, roasted pine nuts and a basil oil finish.

€14.95

SALADS

QUINOA, ROASTED SWEET POTATO & POMEGRANATE SALAD Ⓢ Ⓢ Ⓢ Ⓢ

Cooked quinoa with roasted sweet potato, baby gem, cucumber, pomegranate seeds, toasted almond flakes, mint and parsley, finished with lemon-pomegranate dressing.

€14.95

BABY SPINACH, FIG, & GRILLED HALLOUMI SALAD

Baby spinach, sweet figs, toasted walnuts, and a honey-mustard lemon dressing, served with warm grilled halloumi over fresh greens, topped with sweet figs and toasted walnuts, and finished with a delicious honey-mustard lemon dressing.

€14.95

Optional Protein Add-ons

Feta Cheese €16.95 | Lemon-grilled Chicken €17.95

Black Tiger Prawns €19.95

PASTA

The Chef Recommends

PORCINI RISOTTO, BEEF JUS, PARMESAN & CRISPY GUANCIALE **D** **GF**

Creamy porcini mushroom risotto finished with Parmesan, butter and beef jus, topped with crispy guanciale and cracked black pepper. €18.95

SPAGHETTI ALLA CARBONARA **G** **D** **F**

Spaghetti with crispy guanciale, freshly cracked black pepper, egg yolk and aged Pecorino Romano. €17.95

TAGLIATELLE WITH MUSSELS, VONGOLE & SHIMEJI **F** **M** **G** **D**

Tagliatelle tossed with mussel meat, vongole meat and shimeji mushrooms with garlic, shallots, white wine, fish stock, lemon, parsley and butter, finished with fresh lime zest. €17.95

GREEN GNOCCHI WITH STRACCIATELLA & PISTACHIO **G** **D** **N** **V**

Mozzarella-and-tomato-filled gnocchi coated in basil pesto, served with sun-dried cherry tomatoes, fresh stracciatella and crushed pistachios. €18.95

SCAMPI RAVIOLI WITH SAFFRON FISH JUS **F** **G** **D** **G**

Scampi-filled ravioli served with saffron fish jus, blistered cherry tomatoes, lemon and fresh herbs. €21.95

RIGATONI CON FILETTO DI MANZO E TARTUFO **G** **D**

Rigatoni with pieces of beef fillet, shallots, garlic, white wine and thyme, finished in a creamy Parmesan and black truffle sauce. €22.95

LINGUINE ALLO SCOGLIO **F** **G** **M** **G** **D**

Linguine with prawns, mussels, vongole and calamari, cooked with prawn bisque, stock, garlic, fresh parsley and white wine. €22.95

Gluten free pasta available +€1.50



MAIN COURSES

The Chef Recommends

BEEF FILLET WITH COURGETTE GRATIN & PEPPERCORN JUS **D**

Grilled beef fillet served with courgette gratin topped with Parmesan herb pangrattato, finished with peppercorn jus. (Choice of one side dish) €33.95

GRILLED AUBERGINE "SCALOPPINE" WITH TRUFFLED POLENTA & ROASTED PEPPER EMULSION **N** **V** **G** **D**

Grilled aubergine served over roasted pepper and tomato emulsion, topped with sun-dried cherry tomatoes and accompanied by truffled polenta, broccolini and toasted nuts. €16.95

THE CLASSIC ANGUS BEEF BURGER (200G) **D** **F**

Angus beef patty with lettuce, raw onion and tomato, served in a brioche bun with fries. €19.95

SLOW-COOKED CHICKEN SUPREME **D**

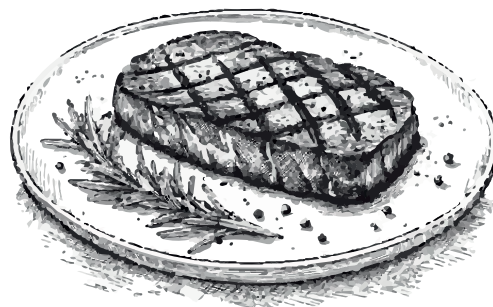
Slow-cooked chicken supreme with creamy shimeji mushroom sauce and sautéed spinach. (Choice of one side dish) €21.95

PISTACHIO-CRUSTED SALMON WITH LEMON-CAPER BUTTER **F** **D** **N**

Oven-finished salmon topped with a crisp pistachio, Parmesan and herb crust, served with lemon-caper butter, fresh lemon and a light microgreen finish. (Choice of one Side Dish) €23.95

MALTESE RABBIT IN WINE & GARLIC **GF**

Tender rabbit braised with herbs and garlic, finished with white wine and green peas, served with a side dish of your choice. (Choice of one Side Dish) €25.95

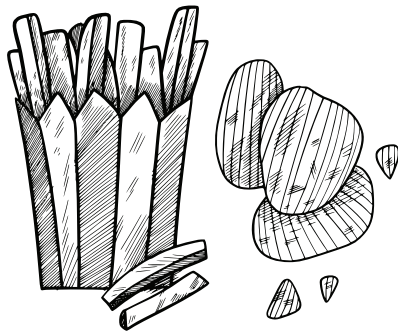


SIDE DISHES

MUSHROOM SAUCE D	€2.50
PEPPER SAUCE D	€2.50
ROASTED POTATOES V GF D	€4.95
FRENCH FRIES	€4.95
MIXED VEGETABLES V VG GF	€4.95
MIXED SALAD V VG GF	€5.50
TRUFFLE MASHED POTATOES V GF D	€5.95

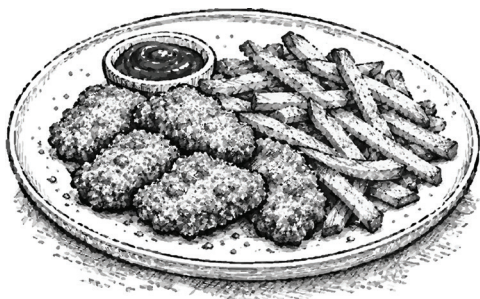
Optional Add-ons

Grilled Halloumi €5.95 | Feta Cheese €5.95
Chicken Breast €7.95 | 4 Black Tiger Prawns €9.95



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 - C 0.25 Decaf Add On - C 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	€3.00
<i>Orange, Apple, Pineapple, Peach, Grapefruit, Cranberry</i>	
ICED TEA	€3.00
SOFT DRINKS	€3.50
FRESH FRUIT LEMONADE	€4.00
<i>Passion Fruit, Coconut, Strawberry</i>	
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
JOHNY 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

SIGNATURE

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

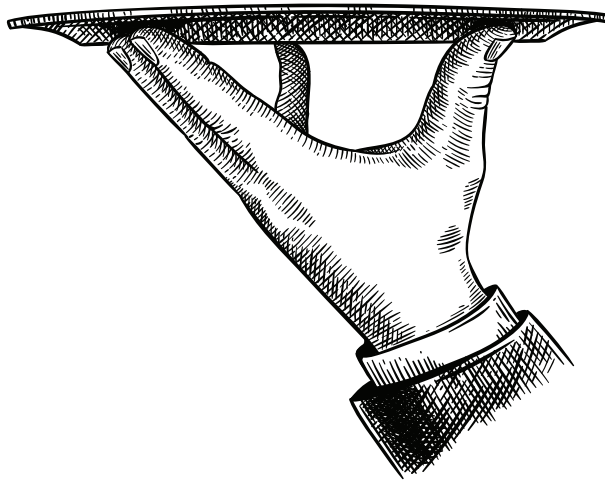
Bombay gin muddled with mint and basil, shaken with passion fruit and lime. €12.95

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

 Tripadvisor



 Reviews
★★★★★



THANK YOU!