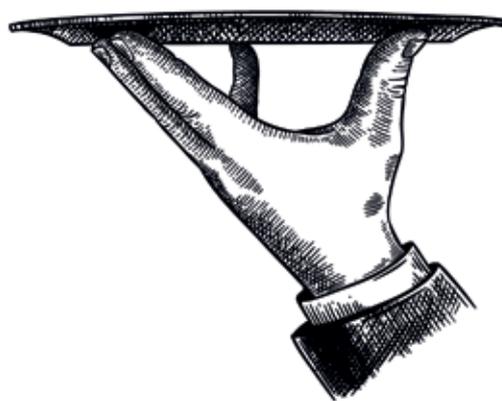


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VALLETTA



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 and topped with crispy shallots and pickled red onion for perfect balance of creaminess, sweetness and crunch.

€15.95

FRITTO MISTO

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

€13.95

SLOW-COOKED OCTOPUS

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

€14.95

MUSSELS IN COCONUT MILK, GINGER & LEMON

Delicate mussels steamed in aromatic coconut milk with fresh ginger, garlic and parsley, finished with a touch of lemon and extra virgin olive oil. Served with toasted bread for dipping.

€15.95

KING PRAWNS WITH AVOCADO-BASIL MOUSSE & ALMOND CRUNCH

Seared king prawns served on a creamy avocado-basil mousse, with toasted almonds and fresh rocket salad for crunch and freshness.

€16.95

SIDE DISHES

PATATINE FRITTE

French fries

€4.95

CAVOLFIORE SALTATO

Sautéed cauliflower and broccoli with 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

TRUFFLE MASHED POTATOES

€4.95

STARTERS

The Chef Recommends

ROAST BEEF CARPACCIO

Thinly sliced roast beef drizzled with a bright lemon caper vinaigrette, topped with rocket, pickled shallots, shaved parmesan and a touch of extra virgin olive oil.

€15.95

A fresh balanced starter that contrasts beautifully with the richer festive dishes.

BRUSCHETTA AL POMODORO & STRACCIATELLA(4 PCS)

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

€7.95

PORCHETTA

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

€8.95

THREE SPINACH & CHEESE FRIED SPRING ROLLS WITH GARLIC YOGURT DIP

Crispy spring rolls filled with spinach, ricotta, and cream cheese, served with a roasted garlic yogurt dip for a warm and comforting start to your meal.

€10.95

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.

€12.95

VEGAN GREEN POWER BALL

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

€13.95

ZITTI TAGLIERE (SERVES 2)

A selection of cheeses, salami and panzerotti.

€19.95

KIDS SECTION

PENNE OR SPAGHETTI PASTA

With red or white sauce

€8.95

CHICKEN NUGGETS (EIGHT PIECES)

With french fries

€8.95

TWO PLAIN MINI BURGERS

With french fries

€8.95

PASTA

The Chef Recommends

BRAISED OSSOBUCO & SAFFRON RISOTTO MILANESE **D**

Rich, fall-off-the-bone veal ossobuco slowly braised in white wine and vegetables, paired with a velvety saffron risotto finished with butter and parmesan -an authentic taste of Milan. **€19.95**

Optional : Served without Ossobuco **V D M** **€15.95**

SPAGHETTI ALLA CARBONARA **D E**

Pasta served with crispy guanciale, fresh crushed black pepper, egg yolks and 12 months aged Pecorino Romano D.O.P. **€15.95**

BUTTERNUT PUMPKIN RAVIOLI WITH GORGONZOLA & SAGE SAUCE **D E N V**

Ravioli filled with roasted butternut pumpkin, served in a velvety gorgonzola cream sauce and finished with crispy sage and a touch of butter for a rich, aromatic balance of sweetness and savoury depth. **€16.95**

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

Mozzarella and tomato-filled gnocchi coated in basil pesto, served with sun-dried cherry tomatoes, finished with fresh stracciatella and crushed pistachios. **€16.95**

LINGUINE ALLO SCOGLIO **S**

Linguine pasta with a selection of Mediterranean seafood- prawns, mussels, vongole, calamari and seabass- cooked in a rich mix of prawn bisque and fish stock, finished with garlic, white wine and fresh parsley. **€18.95**

GARGANELLI WITH BRAISED BEEF SHANK RAGÙ **D**

Slow braised beef shank pulled into a rich ragu, with soffritto, tomato and a hint of white wine, reduced with demi-glace and folded through the pasta for a deeply flavourful & comforting dish. **€19.95**

LOBSTER SPAGHETTI **D S**

Spaghetti tossed in a rich lobster bisque sauce with garlic, cherry tomatoes and butter, topped with tender half lobster. **€29.95**

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.

MAIN COURSES

The Chef Recommends

BEEF FILLET EN CORUTE WITH MUSHROOM & PARMA HAM (WELLINGTON) **D E M**

Prime beef fillet layered with mushroom duxelles and Parma ham, encased in crisp puff pastry and served with a silky beef jus for a refined take on a classic. **€29.95**

(Choose one side dish)

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

Grilled aubergine served over roasted red pepper and tomato emulsion, topped with sundried cherry tomatoes and basil pesto. Accompanied by truffled crispy polenta, grilled broccolini, and toasted nuts - a warm, elegant vegan celebration of Mediterranean flavours. **€15.95**

BABY CHICKEN WITH TRUFFLE MASHED POTATOES **D**

Tender roasted baby chicken served with creamy truffle-infused mashed potatoes and finished with a rich mushroom jus for a classic, comforting flavour. **€21.95**

MALTESE RABBIT IN WINE & GARLIC **G**

Tender rabbit pieces braised with herbs and garlic, then seared and finished to order in a pan with white wine and green peas- a rich, flavourful take on Malta's traditional rabbit. **€23.95**

(Choose one side dish)

RED WINE BRAISED PORK CHEEKS WITH SWEET POTATO PURÉE **D G**

Tender pork cheeks slow-braised in red wine and demi-glace, served over silky sweet potato purée and finished with a touch of butter for a rich, comforting flavour. **€24.95**

ROASTED DUCK BREAST WITH RED WINE PEAR & CARROT PURÉE **D G N**

Perfectly seared duck breast served with spiced red wine-poached pear, smooth carrot purée, and a rich red wine beef jus finished with butter. **€27.95**

(Choose one side dish)

DAILY FRESH FISH

(From fish display)

Please ask your server for assistance.

CONTAINS: **D** Dairy **E** Eggs **S** Soy **Sh** Shellfish **Ss** Sesame **N** Nuts
M Mustard **Gf** Gluten Free **Vg** Vegan **V** Vegetarian

BEVERAGES

COFFEE

RISTRETTO	€1.50
ESPRESSO	€1.50
ESPRESSO LUNGO	€1.75
ESPRESSO MACCHIATTO	€2.00
AMERICANO	€2.00
DOUBLE ESPRESSO	€2.50
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

Please ask our staff for available flavours



BEER & WINE

CISK LAGER HALF-PINT	€3.00
CISK EXCEL HALF-PINT	€3.00
CISK LAGER NON-ALCOHOLIC HALF-PINT	€3.00
HEINEKEN HALF-PINT	€3.50
CIDER STRONGBOW HALF-PINT	€3.50
CIDER SOMERSBY HALF-PINT	€4.50
CORONA	€5.00
CISK LAGER PINT	€5.70
FARSONS BLUE LABEL PINT	€5.70
CIDER STRONGBOW PINT	€6.00
GUINNESS PINT	€7.00
WINE BY THE GLASS	from €6.00
GLASS OF PROSECCO	€7.00



MINERALS

STILL WATER - SMALL	€2.00
SPARKLING WATER - SMALL	€2.00
SELECTION OF JUICES <i>Orange, Apple, Pineapple, Peach, Grapefruit, Cranberry</i>	€2.50
ICED TEA	€2.50
SOFT DRINKS	€3.00
FRESH LEMONADE	€4.00
STILL WATER - LARGE	€4.50
SPARKLING WATER - LARGE	€4.50
RED BULL	€4.50



APERITIFF

CAMPARI	€3,50
APEROL	€3,50
MARTINI BIANCO	€3,50
MARTINI ROSSO	€3,50
MARTINI EXTRA DRY	€3,50
PATRON AÑEJO	€3,50

LIQUEURS

AMARO DEL CAPO	€3,50
AMARO MONTENEGRO	€3,50
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
CYNAR	€3,50
DISARONNO AMARETTO	€3,50
FRANGELICO	€3,50
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
AMARO ULDRICH	€4,00
COINTREAU	€4,00
DRAMBUIE	€4,00
GRAND MARNIER	€4,00

GRAPPA

GRAPPA BIANCO	€4,50
GRAPPA BARICATA RISERVA	€7,00
GRAPPA BARROLO	€9,50

PORT

PORT FINE RUBY	€4,50
PORT FINE TAWNY	€4,50
PORT FINE WHITE	€4,50

COGNAC/BRANDY

ST. REMY VSOP BRANDY	€3,50
LE CALVADOS CHRISTIAN DROUIN	€4,00
HENNESSY VS	€5,00

TEQUILA/MEZCAL

PATRON BIANCO	€6,50
PATRON REPOSADO	€7,00
PATRON AÑEJO	€7,50
PATRON XO CAFE	€7,50
DON JULIO BIANCO	€7,50
DON JULIO REPOSADO	€8,50
DON JULIO AÑEJO	€9,50



WHISKEY

J&B RARE BLENDED SCOTCH	€2,50
JAMESON	€3,00
JOHNY WALKER RED LABEL BLENDED	€3,00
JACK DANIEL'S	€3,00
JACK DANIEL'S APPLE	€3,50
JACK DANIEL'S FIRE	€3,50
JACK DANIEL'S HONEY	€3,50
CHIVAS REGAL 12 YO	€4,00
BULLEIT BOURBON DISTILLED & AGED	€4,00
JAMESON BLACK BARREL	€4,50
MONKEY SHOULDER BLENDED MALT	€4,50
JOHNY WALKER BLACK LABEL 12 YO	€4,50
NIKKA DAYS WHISKEY	€5,00
GLENLIVET 12 YO SINGLE MALT	€5,50
JOHNY WALKER GREEN LABEL MALT	€5,50
JOHNY WALKER DOUBLE BLACK BLENDED	€5,50
ABERFELDY 12 YO SINGLE MALT	€6,00
JURA JOURNEY SINGLE MALT	€6,00
DALWHINNIE 15 YO SINGLE MALT	€6,50
GLENMORANGIE SINGLE MALT 10 YO	€6,00
DALWHINNIE 15 YO SINGLE MALT	€6,50
GLENFIDDICH 15 YO SINGLE MALT	€7,00
TALISKER 10 YO SINGLE MALT	€7,00
DALMORE 12 YO SINGLE MALT	€7,00
JOHNY WALKER GOLD LABEL RESERVE	€7,50
NIKKA COFFEY GRAIN WHISKEY	€7,50
GLENFIDDICH 12 YO SINGLE MALT	€7,50
GLENFIDDICH 18 YO SINGLE MALT	€8,50
OBAN 14 YO SINGLE MALT	€8,50
GLENLIVET 12 YO SINGLE MALT	€9,00
JOHNY WALKER 18 YO SCOTCH	€9,50
BALVENIE SINGLE BARREL 12 YO	€11,00
LAGAVULIN 16 YO SINGLE MALT	€11,00
MACALLAN 12 YO SINGLE MALT	€11,00
HIBIKI JAPANESE HARMONY	€15,00
HIBIKI JAPANESE MASTER SELECT	€16,00
JOHNY WALKER BLUE LABEL BLENDED SCOTCH	€18,00
THE YAMAZAKI DISTILLERS RESERVED	€23,00
THE YAMAZAKI SINGLE MALT 12 YO	€28,00



VODKA

SMIRNOFF	€3,50
ABSOLUT VANILLA	€4,00
BELVEDERE	€6,00
GREY GOOSE	€7,00

RUM

CAPTAIN MORGAN SPICED RUM	€3,50
BACARDI CARTA BLANCA	€3,50
HAVANA CLUB 3 AÑOS	€4,00
KRAKEN BLACK SPICED RUM	€4,00
CAPTAIN MORGAN DARK RUM	€4,50
DON PAPA RUM	€5,00
MOUNT GAY BARBADOS RUM	€6,50
RON ZACAPA 23 SOLERA	€7,00
HAVANA CLUB 7 AÑOS	€7,00

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GORDON'S PINK	€3,50
BOMBAY SAPPHIRE	€4,00
TANQUERAY 0.0 NON-ALCOHOLIC	€4,00
TANQUERAY LONDON DRY GIN	€4,00
TANQUERAY LIME	€4,00
MALFY GIN CON ARANCIA	€4,50
HENDRICKS GIN	€5,00
GIN MARE	€5,50
MONKEY 47 SCHWARZWALD DRY GIN	€5,50
BOTANIST ISLAY GIN	€6,00
TANQUERAY 10	€6,50
STAR OF BOMBAY	€7,00

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
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
TEQUILA SUNRISE <i>Tequila, Grenadine, Orange Juice</i>	€7.95
MOSCOW MULE <i>Vodka, Lime Juice, Ginger Beer</i>	€7.95
BRAMBLE <i>Gin, Blackberry Liqueur, Simple Syrup, Lime Juice</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
CUBA LIBRE <i>Lime Juice, Rum, Cit</i>	€7.95
PORN STAR MARTINI <i>Vanilla, Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Fresh Lime, Vanilla Syrup, Prosecco</i>	€7.95
NEGRONI <i>Gin, Campari, Sweet Vermouth</i>	€8.50
SEX ON THE BEACH <i>Vodka, Peach Schnapps, Orange Juice, Cranberry Juice</i>	€8.50
ESPRESSO MARTINI <i>Vodka, Coffee Liqueur, Espresso</i>	€8.50
LONG ISLAND ICED TEA <i>Gin, Vodka, Tequila, Rum, Triple Sec, Lime Juice, Cola</i>	€8.95



SIGNATURE COCKTAILS

GOD FATHER <i>Amaretto, Whisky</i>	€9.95
SUCKER PUNCH <i>White Rum, Aperol, Pineapple Juice, Cranberry Juice, Lime Juice, Homemade Spiced Syrup</i>	€9.95
VIOLETTE ELIXIR <i>Lemongrass Infused Vodka, Elderflower Liqueur, Crème De Violette, Lime Juice, Simple Syrup</i>	€9.95
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
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
MOMENT IN TIME <i>Brandy, Galliano, Red Wine, Blackberry Syrup, Lime Juice</i>	€10.95
LEMON DROP SOUR <i>Gin, Limoncello, Pineapple Juice, Honeycomb Syrup, Elderflower Syrup, Aromatic Bitters & Egg White</i>	€10.95
PEARLESS SMOKY <i>Mezcal, Bajra Liqueur, Cointreau, Lemon Juice, Simple Syrup</i>	€11.95
SMOKY GRONIE BIANCO <i>Mezcal, Cointreau, Vermouth Bianco, Grapefruit Bitters</i>	€11.95
JAPANESE SOUR <i>Midori, Lime Juice, Simple Syrup, Egg White, Aromatic Bitters</i>	€11.95
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