

SMALL PLATES

Olives | 5 **Zucchini fritti** | 12 **Prosciutto San Daniele** | 15
Crudités | *Seasonal vegetables, tomatoes, smashed cannellini beans, anchoïade* | 28
Caviar Rösti | *N25 Oscietra Reserve caviar, potato rösti, crème fraîche* | 30 each

STARTERS

Zucchini Flowers | *Fried and stuffed with ricotta, lemon zest, radishes, tapenade* | 23
Chargrilled Green Asparagus | *Garden lemon, Tuscan olive oil, bottarga* | 28
Buffalo Mozzarella | *Slow roast datterini tomato bruschetta, basil* | 25
Beef Carpaccio | *Beef fillet, mustard vinaigrette, tabasco* | 28

MAINS

Zucchini Ravioli | *Green and yellow Maltese zucchini, ricotta, basil, parsley* | 29
Spaghetti Vongole | *Local clams, fennel pangrattato* | 29
Champagne Risotto | *Pol Roger Champagne, Aquarello rice, Parmigiano Reggiano 36 months* | 31
Chargrilled Spring Rack of Lamb | *Sicilian mauve aubergine, salsa verde* | 42
Chargrilled Seabass | *Wild seabass, braised spinach, beurre blanc* | 35
Ribeye for two | *Fresh borlotti beans, rosemary, salsa verde* | 105

SIDES

Potatoes al forno, herbs | **Braised spinach** | **Mixed green salad, vinaigrette** | 12

DESSERTS

Lemon tart, mascapone | 13
Tiramisu | 13
Ice cream | *Vanilla Ice Cream with warm chocolate sauce* | 14
Sorbets | *Melon or Strawberry* | 12
Maltese orange chocolate bar | 12

All our prices are inclusive of VAT. Should you have any allergies or intolerances, please speak to a member of the team. An allergen menu is available upon request.