

LUZZU

Restaurant

PRIMI | STARTERS

- Garlic Bread** ✓ 3.00
Toasted Maltese bread smothered in garlic, butter & fresh herbs.
- Bruschetta** ✓ 3.50
Toasted Maltese bread topped with chopped tomatoes, garlic, basil & onions.
- Funghi al Aglio** ✓ 6.75
Pan seared mushrooms in garlic butter, white wine & fresh herbs. Served with toasted Maltese Bread.
- Calamari Fritti** 8.75
Crispy deep fried fresh calamari served on a bed of rocket leaves. Served with tartare sauce.
- Cozze in Padella** 10.95
Black shell mussels cooked in garlic, onions, cherry tomatoes, white wine & fresh herbs. Served with toasted Maltese bread.

ZUPPE | SOUPS

- Zuppa Del Giorno | Soup of the Day** 6.00
Please ask your server for today's choice.
- Brodo Di Molluschi e Crostace | Fish Soup** 7.95
Mixed seafood cooked in fish stock liquor with fresh herbs, cherry tomatoes & onions. Served with toasted garlic bread.

BEFORE PLACING YOUR ORDER



Please inform us if a person in your party has a food allergy. We do not knowingly use peanuts, nuts or peanut based products in our kitchen for the preparation of food unless stated in our menu items. However, some allergens may be present in products not manufactured by us and therefore, cross-contamination may occur. Therefore, we cannot guarantee that all products are always nut and/or peanut free. Before placing your order, please inform your server if a person in your party has a food allergy. Whilst we are happy to be as helpful as possible and cater for any special orders, we would like to inform our esteemed clientele that special orders might need extra preparation and cooking time.



VEGETARIAN



SPICY



GLUTEN FREE

All prices are inclusive of VAT

ANTIPASTI

SUGGESTED TO SHARE

- Focaccia Napoletana** ✓ 6.25
Pizza base focaccia topped with fresh tomatoes, garlic, onions & fresh basil.
- Focaccia Rosmarino** 10.25
Pizza base focaccia topped with fresh rosemary, Parma ham, Parmesan shavings & rocket leaves.
- Focaccia Bufala** 11.25
Pizza base focaccia topped with truffle paste, cherry tomatoes, mozzarella di Bufala & rocket leaves.
- Platt Malti | Maltese Platter** 14.95
Warm Maltese sausage, bigilla (broad bean paste), sundried tomatoes, peppered goats' cheese, pickled onions, olives, aioli dip, butter beans. Served with a 'Baker's Basket'.
- Antipasto all Italiana | Italian Platter** 🍷 19.50
Parma ham, salami Milano, salami piccante, Grana cheese, served with olives & tomato chutney. Served with a 'Baker's Basket'.

INSALATE | SALADS

- Classic Caesar** 9.50
Crispy Iceberg lettuce, cherry tomatoes, bacon, Parmesan shavings, croutons & Caesar dressing on the side.

ADD Chicken 2.50

- Veggie Quinoa** ✓ 10.75
Quinoa, grilled vegetables, cherry tomatoes, fresh mint, baby spinach & pine nuts, dressed in a pineapple & sweet chili salsa.
- Greek Quinoa Salad** ✓ 11.25
Quinoa, cherry tomatoes, cucumber, onions, olives, feta cheese & bell peppers with an oregano vinaigrette dressing.
- Insalata di Gorgonzola e Pere** ✓ 11.95
Crispy lettuce, Gorgonzola cheese, cherry tomatoes, walnuts, cucumber, olives & roasted pears with a honey & pear vinaigrette.
- Insalata di Parma, Rucola e Mozzarella di Bufala** 12.50
Parma ham, rocket leaves, olives, cherry tomatoes, glazed apples, mozzarella di Bufala & balsamic glaze.

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PASTA FRESCHA E RISOTTI

FRESH PASTA & RISOTTO

Risotto di Zucca e Asparagi | Pumpkin & Asparagus Risotto ✓

Garlic, onions, asparagus, pumpkin,
fresh herbs, Parmesan shavings with a
touch of tomato cream sauce & pine nuts.

10.25

Fiocchi di Formaggio e Pere ✓

Fiocchi pasta filled with cheese & pears
in a light blue cheese cream sauce & pine nuts.

13.50

Scrigni ripieni agli Scampi

Ravioli filled with scampi tossed in a light lobster
bisque, cherry tomato, fresh herbs & cream.

15.50

Gnocchi blu e Verde ✓

Fresh potato gnocchi tossed in a blue cheese,
spinach cream sauce & walnuts.

11.95

Risotto Pollo e Funghi Porcini €11.50

Chicken & Porcini Mushroom Risotto

Porcini mushrooms, chicken, garlic, onions, fresh herbs,
Parmesan shavings & a touch of cream.

INGREDIENTS SERVES 1



- 80gr Arborio Rice
- 20ml Olive Oil
- 15gr Butter
- 15gr Garlic
- 25gr Chopped Tomatoes
- 80gr Chicken Breast
- 30gr Chopped Onions
- 15gr Chopped Thyme
- 20gr Fresh Chopped Parsley
- 50gr Porcini Mushrooms
- 60ml White Wine
- 140ml Chicken Stock
- 20gr Grated Parmesan Cheese
- Cream

COOKING METHOD



- Heat Oil & Butter in large pan
- Add Chicken Pieces & Cook for 2 minutes
- Add onions, Garlic Thyme & Soaked Porcini mushrooms & stir for 2 minutes on low heat
- Add rice & cook for 3 minutes
- Add Wine & reduce
- Add ½ of the Chicken stock, keep stirring & Add Chicken stock until reduced & rice is Cooked
- Keep stirring & add parsley, Parmesan cheese & a touch of Cream until all is binded
- Season to your liking

SERVE, EAT & ENJOY

PASTA AL FORNO

OVEN BAKED

Cannelloni Ricotta e Spinaci ✓ 9.75

Baked cannelloni with ricotta & spinach
in a creamy tomato sauce.

Rosette al Forno

12.50

Baked Speck & provola cheese stuffed
rolled pasta, on a creamy tomato sauce,
topped with Red Leicester cheese.

PASTA ASCIUTTA DRY PASTA

CHOICE OF PENNE, SPAGHETTI, PAPPARDELLE

Aglio, Olio e Peperoncino 8.50

Fresh garlic, olive oil, fresh herbs and chillies

Napoletana ✓ 8.50

Tomato sauce, garlic, onions & fresh basil.

Carbonara 9.75

Onions, bacon, egg yolk, crushed black pepper
& cream topped with Parmesan shavings.

Vegetariana ✓ 10.25

Onions, garlic, pumpkin, mushrooms, cherry tomatoes
& asparagus with a touch of basil tomato sauce.

Salmone 10.95

Salmon, cherry tomatoes, asparagus, garlic,
onions & a touch of cream dusted with a herb crust.

Pollo 10.75

Chicken, bacon, mushrooms, garlic, onions,
fresh herbs & cream sauce.

Prosciutto e Porcini 11.95

Garlic, onions, porcini mushrooms, Parma ham,
cream, Parmesan shavings & pine nuts.

3 P's 11.50

Pulled pork, onions, garlic, mushrooms,
truffle paste, fresh herbs, baby spinach & cream.

Vongole 🍤 12.25

Vongole, garlic, onions, chillies, cherry tomatoes,
white wine, fresh herbs & olive oil.



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PASTA ASCIUTTA DRY PASTA

Scoglio | Seafood

14.50

Black shell mussels, Vongole, King prawn, razor clams, prawns tail on garlic, cherry tomatoes, white wine & fresh herbs.



INGREDIENTS

SERVES 1

- 60ml Olive Oil
- 20gr Garlic
- 80gr Cherry Tomatoes
- 100ml Fish Stock
- 120gr Dry Pasta
- 5 Black Shell Mussels
- 4 Vongole
- 1 King Prawn
- 2 Razor Clams
- 2 Prawns
- Fresh Basil
- Fresh Parsley

COOKING METHOD



- Heat Oil in pan
- Add Garlic & stir until golden brown
- Add White Wine and reduce
- Add Cherry Tomatoes & cook for 3 minutes
- Add Seafood & Fish stock & reduce on low heat
- Season to your liking
- Cook Pasta & Add to Sauce
- Cook for 1 minute
- Add Parsley & Basil

SERVE, EAT & ENJOY

**CHOICE OF PENNE,
SPAGHETTI, PAPPARDELLE**

BURGERS & RIBS

Veggie Burger

9.25

Breaded smoked cheese, deep fried with tomato chutney, caramelized onions, rocket leaves, sweet pepper remoulade & served in a brioche bun.

Crispy Chicken Burger

10.50

Deep fried breaded chicken fillet, served in a brioche bun with caramelized onions, lettuce, tomato and a home made dressing.

Classic Burger

10.75

Burger* served in a brioche bun with home made dressing, with caramelized onions, lettuce and tomatoes.

ADD Red Leicester Cheese €1.50

Cezar Burger

11.50

Grilled Chicken breast served in a brioche bun with bacon, cheese, lettuce, tomato & Caesar dressing.

Brie and Bacon Burger

12.75

Burger* served in a brioche bun, topped with brie cheese, bacon, caramelized onions, tomato chutney & lettuce.

Pulled Pork Burger

11.95

Pulled pork, caramelized onions, smoked cheese, lettuce, tomato, honey grain mustard dressing served in a brioche bun.

Fillet 'o' Fish Burger

11.50

Battered fish fillet, lettuce, tomatoes and tartare sauce in a brioche bun

ALL BURGERS ARE SERVED WITH FRIES AND COLESLAW

*All our Beef Burgers are served well done

BBQ Ribs

FULL 18.50

HALF 13.50

Pork ribs smothered in smoked hickory BBQ sauce.

HAVE A
SWEET
TOOTH ?

VISIT

The
Sweet Pantry



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GRIGLIA | GRILLS

Pork Medallions 16.75

Grilled pork medallions served with sauté mushrooms and rosemary wine jus.

Pollo Pollo 15.50

Chicken breast set on a bed of leeks and cherry tomatoes, mushroom cream sauce.

Surf 'n' Turf 17.75

Chicken breast with cheese, topped with smoked salmon & a mango cream sauce & sweet chilli pineapple salsa.

Tagliata Di Manzo 21.50

400 gr Prime cut of Flap Meat grilled to your liking, served with rocket & Parmesan shavings.

Ribeye 24.95

350 gr Chargrilled Irish prime cut of Beef grilled to your liking.

ALL OF THE ABOVE ARE SERVED WITH A SIDE SALAD AND FRIES

PESCE | FISH

Fish & Chips 15.50

In house battered deep fried fish fillet served with a tartare sauce.

Salmon 17.95

Pan seared salmon on a bed of leek & cherry tomatoes with a zesty herb cream sauce.

Seabass 18.00

Grilled seabass on a bed of black olive peperonata.

Luzzu's Catch 23.75

Grilled swordfish, fried calamari, octopus & prawns served with a tartare sauce.

ALL OF THE ABOVE ARE SERVED WITH A SIDE SALAD AND FRIES

PEPPER SAUCE	1.95
MUSHROOM SAUCE	1.95
BLUE CHEESE SAUCE	1.95
ROAST POTATOES	2.75
POTATO WEDGES	2.75
GRILLED VEGETABLES	2.75

IKEL MALTI

MALTESE CORNER

Bragioli | Beef Olives 18.00

Braised beef olives stuffed with beef, pork, bacon, onions, garlic & spices, cooked in a red wine, Pineapple & sweet chilli salsa.

Pixxispad | Swordfish 18.50

Grilled swordfish with a tomato, olive & caper sauce.

Stuffat Tal- Fenek | Rabbit Stew 17.25

Braised rabbit in garlic, onions, carrots, peas, red wine & tomato sauce.

INGREDIENTS

SERVES 4



Recipe (not actual dish served)

- 1 Whole Local Rabbit
- 1 Large Onion, chopped
- 4 Garlic Cloves, chopped
- 300gr Tomato Polpa Pieces
- 80gr Tomato Paste
- 3 Large Potatoes, chopped
- 3 Carrots, peeled & diced
- 120gr fresh Peas
- 5 Bay Leaves
- 60gr Fresh Thyme, chopped
- Salt & Pepper
- 400ml Red Wine
- 50ml Olive Oil
- 80ml Vinegar

COOKING METHOD



- Marinate Rabbit Overnight in Red Wine, Vinegar, Garlic and Bay leaves
- Heat Oil in Large Casserole
- Add Rabbit & Cook until slightly brown
- Add Onions, Carrots, Potatoes, Tomato paste & Fresh Thyme
- Cook for 5 minutes
- Add Polpa & ½ the Rabbit Marinate
- Bring to boil on high temperature
- Add ½ Rabbit Marinate & Kidneys, Liver & Peas
- Cook on low heat until Sauce is reduced

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LE PIZZE | PIZZA

Margherita ✓ ⊗	7.25
<i>Tomato sauce, mozzarella, basil, oregano.</i>	
Funghi ✓ ⊗	8.25
<i>Tomato sauce, mozzarella, mushrooms, oregano.</i>	
San Giorgio ✓	8.75
<i>Tomato sauce, mozzarella, caponata, onions, oregano.</i>	
Vegetariana ✓	8.75
<i>Tomato sauce, mozzarella, mushrooms, sweet peppers, onions, sliced tomatoes, oregano.</i>	
Quattro Formaggio	8.75
<i>Tomato sauce, mozzarella, red Leicester, smoked cheese, goats' cheese, oregano.</i>	
Parma	10.75
<i>Tomato sauce, mozzarella, Parma ham, rocket leaves, Parmesan shavings & Oregano</i>	
Hawaiian	8.75
<i>Tomato sauce, mozzarella, ham, pineapple, onions, sweetcorn, oregano.</i>	
Capricciosa	9.50
<i>Tomato sauce, mozzarella, mushrooms, ham, egg, olives, oregano.</i>	
Americana ⊗	9.25
<i>Tomato sauce, mozzarella, pepperoni sausage, oregano.</i>	
Mexicana 🍷	9.50
<i>Tomato sauce, mozzarella, peperoni, chillies, sweet peppers, onions, oregano.</i>	
Maltese	9.50
<i>Tomato sauce, mozzarella, Maltese sausage, goats' cheese, caponata, olives, onions, oregano.</i>	
Gozitana	9.50
<i>Bigilla (Broad bean paste), potatoes, sundried tomatoes, olives, goats' cheese, anchovies.</i>	
Pizza al Pollo ⊗	10.50
<i>Tomato sauce, mozzarella, chicken chunks, bell peppers, onions, oregano & BBQ sauce.</i>	
Marinara	10.50
<i>Tomato sauce, mozzarella, mussels, prawns, clams, tuna, capers, onions, oregano.</i>	
Porkies	10.50
<i>Tomato sauce, mozzarella, pulled pork, smoked cheese, onions, sweet peppers, oregano.</i>	
Meat lovers	11.00
<i>BBQ sauce, tomato sauce, mozzarella, minced beef, chicken, bacon, pepperoni, onions, oregano, bell peppers.</i>	

SPECIAL PIZZA

Luzzu Mezza Luna	12.75
<i>Truffle paste, mozzarella, radicchio, Parma ham, rocket leaves & olive oil.</i>	
Truppi	13.75
<i>Truffle paste, Mozzarella, mushrooms, bacon, sliced tomatoes, pine nuts, topped with parmesan shavings</i>	



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Qassata Di Polipo 13.25

Octopus, capers, olives, mint, onions, potatoes, anchovies, touch of tomato sauce.

INGREDIENTS



- 250gr Raw Octopus
- 25gr Chopped Garlic
- 50gr Chopped Onions
- 50 gr Capers
- 50gr Black Olives, pitted
- 100g Boiled Potatoes
- 3 sliced Anchovies
- 50gr Fresh mint, chopped
- 25ml Tomato sauce
- Salt & Pepper
- 200gr Pizza Dough

PREPARATION & COOKING METHOD



- Boil & Cut Octopus in 1 inch Pieces
- Put in Large Bowl & Add Garlic, Onions, Boiled potatoes, Anchovies, Mint & Tomato Sauce
- Bind all ingredients together
- Add Seasoning according to taste
- Open Pizza Dough
- Place ingredients in Centre of Dough
- Close Dough in a "Qassata" shape
- Cook in Oven for 10-15 minutes at 240 ° C

SERVE, EAT & ENJOY

CALZONE | CLOSED PIZZA

Classic Calzone 9.50
Mozzarella, ham, egg, tomato sauce, oregano.

Fagottino ✓ 10.75
Mozzarella, mushrooms, blue cheese, honey, walnuts.

EXTRA INGREDIENTS

Whole Mozzarella di Bufala	€4.50
Parma ham	€2.50
Chicken, Minced Beef, Pulled Pork or Seafood	€2.50
Grana Padano	€2.50
Gorgonzola Dolce	€2.50
Other toppings	€1.20

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COLD BEVERAGES

	REGULAR	LARGE
Soft Drinks	1.85	2.95
<i>Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda.</i>		
Mixers	1.85	
<i>Bitter Lemon, Tonic Water, Soda Water, Ginger Ale.</i>		
Fruit Juices	1.85	2.95
<i>Orange, Pineapple, Apple, Cranberry, Grapefruit.</i>		
Fresh Orange Juice	3.50	
Ice Tea Peach/Lemon	1.90	
Energy Drinks	<i>from 3.50</i>	
Foreign Still	33cl 1.90	75cl 3.75
Foreign Sparkling	33cl 1.90	75cl 3.75

HOT BEVERAGES

Espresso	1.50
Espresso Lungo	1.50
Espresso Macchiato	1.60
Latte Macchiato	2.00
Cappuccino	1.85
Hot Chocolate	2.00
Americano	1.75
Instant Coffee	1.75
English Breakfast Tea	1.75
Herbal / Flavoured Tea	1.75

ALCOHOLIC BEVERAGES

Local BEERS

	REGULAR	PINT
Cisk Draught Beer	1.95	3.75
Cisk Excel, Cisk Chill	1.95	
Hopleaf, Blue Label	2.75	

FOREIGN BEERS

	REGULAR	PINT
Heineken, Budweiser	2.75	
Corona	3.50	
Guinness	4.00	

Craft & Artisanal Beer

Please ask our servers for our available options.

APERITIVES

Aperitives

Martini's, Aperol, Campari, Pernod. 2.75

Whiskies

J&B, Famous Grouse, Bells, Johnnie Walker Red. 2.75

Jack Daniels, Jamesons, Johnnie Walker Black, Ballantines. 3.50

Glenmorangie (12yrs), Glenfiddich (12yrs), Chivas Regal. 4.50

Rum

Bacardi, Captain Morgan Dark Rum. 2.75

Tequila

Tequila San Jose. 2.75

Vodka

Smirnoff Red, Stolichnaya. 2.75

Brandy

Hennessy V.S.

Sherry

Sweet, Medium, Dry. 2.75

Port

Ruby, Tawny. 2.75

Digestives

Averna, Fernet Branca, Cynar. 2.75

Liquors

Amaretto di Saronno, Cointreau, Grand Marnier, 2.75

Baileys, Kahlua, Sambuca, Tia Maria, Limoncello, Malibu, Jagermeister.

2cl measure and includes a dash of any mixer (excluding energy drink)



COCKTAILS

NON-ALCOHOLIC

Fruit Cocktail 3.95

Orange Juice, Apple Juice,
Cranberry Juice & Grenadine

Virgin Colada 3.95

Pineapple Juice, Coconut Syrup & Cream

ALCOHOLIC

Negroni 5.95

Gin, Campari, Martini Rosso & Soda Water

Blue Lagoon 5.95

Blue Curacao, Vodka & Lemonade

Tequila Sunrise 5.95

Tequila, Orange Juice & Grenadine

Aperol Spritz 5.95

Aperol, Prosecco & Soda Water

Mojito 5.95

Bacardi, Fresh Lime, Fresh Mint,
Brown Sugar & Soda Water

Long Island Iced Tea 5.95

Gin, Vodka, Triple Sec, Rum, Lemon Juice,
Sugar Syrup & Cola

Pina Colada 5.95

Bacardi, Coconut Syrup, Pineapple
Juice & Cream

WINES

LOCAL WHITE WINES

By the Glass 3.95

75cl

Classic Collection, Donato Chardonnay 12.80

A light, crisp, fruity white wine produced
exclusively from Maltese Chardonnay grapes.

Classic Collection, Cavalli Sauvignon Blanc 12.80

A light and easy drinking Sauvignon Blanc.
It is characterised by tangy and herbaceous
flavours on the palate

Palatino Vermentino, D.O.K. 14.30

The first aromatic impression of this
locally-grown Vermentino is floral with
underlying herbal touches. The ensuing palate
tends towards a medium body yet offers a rich
myriad of fruity flavours supported by a refreshingly
crisp acidity giving this wine a definite affinity to fish
dishes and seafood.

Caravaggio Pinot Bianco, D.O.K. Superior 15.30

This dry, medium bodied white wine shows
refreshing aromas of citrus flavours: ripe lemons
underlined by aromatic floral notes. Ideally served
with soft cheeses, cold cuts of meat, fish and platters.

Grand Vin de Hauteville Viognier, D.O.K. - 22.80

This fuller flavoured, dry white wine is unoaked,
delightfully fresh and has an appealing floral and
peachy nose. It is ripe in the mouth, yet has famously
opulent apricot flavours to offer; all blossom-scented
with exotic fruits.

Blanc de Cheval, D.O.K. Superior 32.80

Blanc de Cheval is a private estate selection
wine made from Chardonnay grapes grown and
handpicked from the Ramla Valley Estate in Gozo.
This medium bodied white wine has distinct fruity
aromas of citrus and apples bursting into zesty fruity
flavours on the palette and ending with a pleasant
lingering finish. It is excellent on its own or else
and accompaniment to most fish, prawn and
shellfish dishes.

WINES

IMPORTED WHITE WINES

75cl

**Chenin Blanc 'RESERVE',
Foot of Africa Western Cape,
South Africa** 14.80

Guava notes combined with ripe pineapple, lychee and peach aromas show on the nose and follow through to the palate. They are complemented by a long, clean, crisp aftertaste

**Liebfraumilch Hanns Christof,
Deinhard - Germany** 16.50

This classic german blend has an expressive bouquet and a basket of exotic fruit flavours like papaya and passion fruit.

**Vermentino 'L'Aragosta',
Santa Maria La Palma - Sardegna** 16.50

On the nose it's heady, balanced and well-expressed, with a fresh fragrance reminiscent of ripe apple. The palate is dry without being bitter; fresh and lively; very well-orchestrated, with a well-calibrated, almond-rich backdrop; excellent persistence.

**Sauvignon Blanc Reserva,
Santa Carolina - Chile** 18.30

This wine has aromas of gooseberry, lemon and honey comb; dry, fresh acidity and light to medium-bodied; flavours of gooseberry, white pepper, melon and lime; medium finish.

**Chardonnay Classic,
Jacob's Creek - Australia** 18.50

This wine has an intense aroma between a mix of citrus, melon and stonefruit. On the palate it is well-rounded and generous. It also showcases vibrant fruit flavours and toasty oak.

**35 South Sauvignon Blanc,
San Pedro - Chile** 21.50

A refreshing, aromatic and tangy sauvignon blanc featuring citrus flavours of lemon and tropical fruit flavours like passion fruit.

**Gavi Del Comune di Gavi,
Palladino** 22.00

This gavi highlights its balance of zesty citrus fruit with vibrant acidity. A truly refreshing light bodied white wine.

Chablis, Louis Moreau 32.80

The perfect expression of Chardonnay. This Chablis hosts a bounty of fruit characteristics, predominantly green apples and lemon tints. It finishes with a nice nutty undertone.

LOCAL RED WINES

By the Glass 3.95

75cl

**Classic Collection, Carissimi
Cabernet Sauvignon** 12.80

A classic cabernet which is firm, fruity red with ample flavours of cassis and red berries.

**Classic Collection,
Marenzio Merlot** 12.80

This wine has a soft, mellow, and soave palate filled out entirely with the noble grape variety Merlot. This easy drinking, soft red wine shows off true varietal characteristics.

**Palatino Tempranillo,
D.O.K.** 14.30

This locally-grown Spanish variety has thrived remarkably well in Malta's terroir, offering aromas of strawberry syrup with elements of wild thyme. The palate shows a vibrant ripe strawberry character with undertones of plum sustained by soft tannins and a medium body

**Caravaggio Shiraz,
D.O.K. Superior** 15.30

A full bodied, complex red wine of deep concentration. Its spiciness combines well with the pronounced characteristics of a black fruit character of blackberry and a black peppery, mineral bouquet rounded with abundant soft, robust tannins and long length

**Grand Vin de Hauteville
Shiraz/Cabernet, D.O.K.** 22.80

A full-bodied, fruit packed blend of Shiraz which fills out the middle palate which is dominated by blackcurrant flavours of the Cabernet Sauvignon grapes. This barrel matured, robust wine has good length and an elegant finish.

**Cheval Franc,
D.O.K. Superior** 32.80

An artful blend of Cabernet Franc and Shiraz, this medium bodied ruby red wine has distinct peppery and herbaceous aromas and is excellent on its own or as an accompaniment to more complex meat dishes, oriental cuisine and rich pasta sauces

WINES

IMPORTED RED WINES

	75cl
Shiraz 'RESERVE', Foot of Africa Western Cape, South Africa 14.80 <i>Prominent black pepper, spicy and red fruit flavours on the nose and a hint of honeysuckle. Touches of mulberry and rosemary on the palate are well integrated with the French oak tannins to give the wine a long, lingering dry aftertaste</i>	
Chianti, Ruffino - Italy 16.50 <i>A medium bodied red wine showcasing classic Sangiovese characters of fruit and floral aromas. It is easy drinking, fruit forward and has some hints of spice</i>	
Zinfandel Woodbridge, Robert Mondavi - California, USA 19.50 <i>The bright aromas of this Zinfandel brim with blackberry jam, cherries, black pepper, and spice. Vanilla and toast flavours add life to this full-bodied wine that finishes with soft, velvety tannins</i>	
Nero d'Avola 'Feudo', Principi de Butera - Italy 17.50 <i>The outstanding nero d'avola grape is perfectly expressed in this wine. It is full bodied and fruit forward, highlighting flavours of purple and black fruits, predominantly plum and blackberry. The undertones showcase hints of tobacco, leather and chocolate.</i>	
Carmenere Reserva, Santa Carolina - Chile 18.30 <i>A medium-bodied red wine with a pleasing nose. This wine is treasured for its supple red-and-black berry flavors (in a similar style to Merlot) and herbaceous notes of green peppercorn.</i>	
Shiraz Classic, Jacob's Creek -Australia 18.50 <i>This shiraz is a heady mix of varietal black pepper and ripe raspberries with cedar notes. On the palate it is intense, highlighting a sweet dark plum flavour with soft, smooth tannins and a long fruity finish.</i>	
35 South Merlot, San Pedro - Chile 21.50 <i>This merlot has a spicy and fruity character to produce a lovely wine full of character. It is quite smooth and round.</i>	
Mouton Cadet Rothschild - France 32.80 <i>A classic entry level bordeaux blend featuring a lovely bouquet of red fruit. It is full bodied, smooth and features mellow tannins. On the palate it displays ample fruit-driven nuances, the mid-palate displays ripe red fruit flavours, especially wild strawberry and morello cherry with a lingering spicy finish.</i>	

ROSÉ WINES

By the Glass	3.95
	75cl
Classic Collection, Rossini/Syrah - Malta 12.80 <i>This appealing dry rosé wine has a bright nose and a raspberry flavoured palate with a lovely candyfloss-like finish.</i>	
Palatino Rose, D.O.K. - Malta 13.80 <i>This very pleasantly fruity, off dry rose has intense red fruit characteristics of raspberries and sweet red cherries.</i>	
Rose d'Anjou, Chatelain Desjacques - France 14.80 <i>A dry, fruity, fresh and vibrant wine. Easy drinking and suitable for any occasion.</i>	
White Zinfandel Woodbridge, Robert Mondavi - California, USA 19.50 <i>Bright and crisp, with hints of citrus and juicy red fruit, the wine's fruity aromas and flavours come alive through watermelon and floral notes.</i>	
Martini Royale Rose 22.00 <i>Royale Rosa to exhibits spiced fruity aromas & refreshing citrus notes.</i>	

SPARKLING WINES, PROSECCO & CHAMPAGNES

Sparkling wine by the glass	6.00
	75cl
Sottovoce Gellewza Rose, I.G.T. 13.50 <i>This semi-sparkling Rose wine is made from the Maltese grape Gellewza. It has a smooth, well-balanced aroma and is slightly sweet</i>	
Moscato d'Asti le Fronde, Fontanafredda 22.00 <i>This is an easy drinking, slightly sparkling, zesty wine featuring notes of lemon rind, grapefruit and has beautiful floral aromas.</i>	
Zonin Prosecco 25.00 <i>This dry pale yellow sparkling wine features medium effereumatic, floral and fruity scents and offers fine and non persistent bubbles. Discover this light-bodied sparkling wine expressing refreshing acidity and offering a broad texture</i>	
Cassar de Malte 49.50 <i>Malta's only Brut created entirely using the 'Methode Traditionnelle.' It owes its character and finesse to the Chardonnay grapes harvested in the Wardija Valley Estate and to a minimum of 12 to 24 months maturing on the yeast lees in the bottle. Its bouquet is typically complex with lingering floral and fruity notes. It is invitingly rich, full in taste and complemented by its pleasant natural sparkle.</i>	
Guze Passito 50cl, D.O.K. 54.50 <i>Guze passito is a naturally sweet, intense and complex red wine produced from partially raisined, locally grown Shiraz grapes. Guze is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours. Delicious with cheese, game and chocolate-based dessert. Guze is dedicated to the former Chairman of Marsovin Joseph Cassar affectionately known as Sur Guzi.</i>	
	37.5cl 75cl
Moët et Chandon	35.00 75.00
<i>A classic dry champagne featuring an elegant character. It has a refreshing palate with a lovely bready & nutty finish.</i>	