

AGLIO

STARTERS

CALAMARI FRITTI Lightly floured deep-fried calamari served with garlic aioli	€17.25
POT OF MUSSELS Pot of fresh mussels served with white wine, garlic, cherry tomatoes and lemon zest	€17.50
BRUSCHETTA (VG) Tomato, red onion, olives, capers and basil	€10.50
FISH SOUP Fresh fish and shellfish simmered in a rich tomato and onion broth	€12.50
ZUCCHINI FRITTERS (V) Zucchini and sweet corn fritters, served with yoghurt tartar	€12.50
SEABASS CARPACCIO Thinly sliced fresh seabass served with green tomato chutney, semi dried cherry tomatoes, toasted pine nuts and dill leaves	€16.50
MATURE CHEDDAR AND NDUJA ARANCINI Spicy nduja and cheddar arancini served with cauliflower purée and pickled red onions	€14.00
CROSTINI Toasted bread, olive tapenade, marinated anchovy fillets, pickled red onions, roasted aubergines and semi dried cherry tomatoes	€13.50
PORK BELLY BITES Crispy pork belly bites glazed with a sweet plum and ginger sauce, sesame seeds and spring onions	€16.00
BURRATA E DORATI (V) Creamy Burrata, Dorati cherry tomatoes, rocket leaves, crispy pangrattato, red onion and balsamic chutney and herb oil	€14.95

TO SHARE

FOCACCIA BARESE (VG) Pizza dough with sliced tomatoes, garlic, olives and oregano	€10.00
FOCACCIA CAPRESE (V) Pizza dough topped with mozzarella di bufala, semi-dried cherry tomatoes and basil	€15.00
FOCACCIA AGLIOLO (VG) Pizza dough topped with rosemary, garlic, salt and olive oil	€9.50
CHARCUTERIE PLATTER Mixed Italian charcuterie and selection of Italian cheese accompanied with fried pizza dough, fruit jam, dried fruits and spicy olives	€33.00
FRITTO MISTO Lightly battered and deep-fried selection of prawns, calamari and fresh fish served with garlic aioli, yoghurt tartar and lemon wedge	€32.00

(V) VEGETARIAN (VG) VEGAN

We treat food allergies seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our team before you order your food and/or drink.

PASTA AND RISOTTO

PACCHERI WITH RABBIT LIVER Paccheri tossed in a balsamic cream with rabbit liver and chives	€18.95
TAGLIATELLE BOLOGNESE Tagliatelle with a traditional beef ragù and Parmesan cheese	€18.25
SPAGHETTI AGLIOLO E PEPPERONCINO (VG) Spaghetti tossed in chilli, garlic and extra virgin olive oil	€15.50
RIGATONI CARBONARA Rigatoni pasta with guanciale, pecorino, egg yolks and black pepper	€19.00
SPAGHETTI AI FRUTTI DI MARE Spaghetti with fresh mussels, calamari, prawns, fresh herbs, tomato sauce and white wine	€20.95
PACCHERI SWORDFISH Fresh paccheri pasta with prawn bisque, local swordfish and toasted pistachios	€19.50
RIGATONI AMATRICIANA Rigatoni pasta with pecorino cheese, guanciale, black pepper, dried chilli pepper, white wine, olive oil and tomato sauce	€18.00
RISOTTO AI FUNGHI (V) Arborio rice with oyster mushrooms, chevre goat cheese, chives and black truffle paste	€18.95
TOMATO AND STRACCIATELLA RISOTTO (V) Arborio rice with tomato sauce, aged Parmesan, toasted seasoned bread crumbs and fresh stracciatella cheese	€18.50
SHEEP'S RICOTTA AND PISTACHIO RAVIOLI Ravioli filled with sheep's ricotta and pistachios, tossed in sage and lemon butter	€18.95
GNOCCHETTI SARDI Gnocchetti pasta tossed with zucchini purée, Italian sausage, aged pecorino, lemon zest and basil	€18.50
Gluten free pasta is available at an additional charge of €2.00	

SALADS

CHICKEN SALAD Grilled chicken breast, fresh rocket leaves, roasted sweet potato, quinoa, goat cheese, apple slices, candied walnuts and spicy honey dressing	€18.95
PRAWN SALAD Grilled tiger prawns, roasted beetroot, cucumber, cherry tomatoes, fresh kale, crumbled feta, buckwheat and a lemon poppy seed vinaigrette	€18.95
VEGAN SALAD (VG) Crispy tofu, mixed leaves, marinated peppers, red onion, quinoa, sundried tomatoes, chickpeas and a balsamic maple dressing	€15.00
CAPRESE SALAD (V) Buffalo mozzarella, tomatoes, rucola and herb oil	€14.50

FISH

Served with a choice of fries or roast potatoes

FRESH FISH OF THE DAY Ask server for daily selection	
GRILLED SEABASS Served with a green tahini sauce and roasted vegetables	€28.00
LOCAL GRILLED SWORDFISH Served with caponata	€28.00
GRILLED SALMON Served with a chickpea, cucumber, dill and spring onion salad and lemon oil	€29.00
PAN-FRIED OCTOPUS Served with cauliflower purée and lemon oil and roasted vegetables	€29.00
PAN-FRIED KING PRAWNS Flambéed in brandy and served with pineapple and chili salsa and mixed salad	€33.00
SEAFOOD PLATTER (SERVES 2) Seabass, octopus, swordfish, king prawns and mussels	€75.00

FROM THE GRILL

Served with a choice of fries or roast potatoes

STRIPLOIN TAGLIATA 350 grams beef striploin served with rucola, Grana and roasted vegetables	€33.00
BEEF RIB EYE 350 grams beef ribeye served with cafe du paris butter and roasted vegetables	€35.00
VEAL MILANESE Breaded veal served with shaved fennel, capers and dill salad	€29.95
GRILLED CHICKEN THIGHS Served with a herb and raisin couscous and lemon oil	€28.50
PORK BELLY Slow cooked pork belly served with braised endive, raisins and balsamic glaze	€26.00
GRILLED EGGPLANT (VG) Served with a lentil and tomato ragù and vegan feta cheese and rucola	€24.50

BURGERS

THE CLASSIC Beef patty served in a brioche bun with lettuce, onions, provolone, tomatoes, gherkins, tomato and balsamic jam, and fries	€18.75
GORGONZOLA BURGER Beef patty served in a brioche bun with caramelised onions, crispy pancetta, sliced tomatoes, gorgonzola, rucola, garlic mayo and fries	€18.75
CRISPY CHICKEN BURGER Marinated fried crispy chicken thighs in a brioche bun with iceberg lettuce, pickled red onions, roasted peppers, jalapenos, mustard mayo and fries	€17.95
VEGETARIAN BURGER (V) Vegetarian patty, vegan cheddar, roasted aubergine, olive tapenade, pickled onions, rocket and a lemon and tahini sauce and fries	€17.50

PIZZA

MARGHERITA (V) San Marzano tomato sauce, mozzarella and basil	€10.95
PISTACHIO AND MORTADELLA Mortadella di Bologna, caramelised onions, burrata cheese, pistachio pesto, mozzarella and black pepper	€16.00
DIAVOLA San Marzano tomato sauce, mozzarella, olives and spicy salami	€15.00
CAPRICCIOSA San Marzano tomato sauce, mozzarella, mushrooms, artichokes, arrosto, eggs, olives and oregano	€15.50
BBQ CHICKEN San Marzano tomato sauce, mozzarella, pulled chicken thighs, sweet peppers, onions and BBQ sauce	€16.00
CALABRESE Red pepper paste, mozzarella, nduja sausage, caramelised onions, gorgonzola and rucola	€16.50
CRUDO E RUCOLA San Marzano tomato sauce, mozzarella, Parma ham, rocket leaves and Parmesan shavings	€16.00
AFFUMICATA Smoked pancetta, smoked scarmoza, mozzarella, roasted potatoes, black olives, sweet roasted peppers and aged balsamic glaze	€16.25
CARBONARA Mozzarella, guanciale, carbonara cream and black pepper	€15.50
PROSCIUTTO E TARTUFO Mozzarella, Parma ham, rucola, truffle honey and toasted walnuts	€16.00
SALSICCIA E FRIARIELLE Mozzarella, italian sausage, friarielli, black kalamatta olives and toasted pine nuts	€16.00
MALTIJA San Marzano tomato sauce, fennel sausage, olives, roasted potatoes, onions and ricotta	€15.75
AL TONNO Sliced tomatoes, mozzarella, tuna, onions, capers, olives, anchovies and basil	€15.75
QUATTRO FORMAGGI (V) Mozzarella, gorgonzola, Grana, smoked scamorza and fresh black pepper	€16.00
VEGANA (VG) San Marzano tomato sauce, vegan mozzarella and fresh basil	€14.25
VEGETARIANA (V) San Marzano tomato sauce, mozzarella, peppers, friarielli, onions, olives and chilli flakes	€15.75
Gluten free dough available at an additional charge of €2.00	

SIDES

SEASONAL VEGETABLES (V)	€4.50
ROAST POTATOES (V)	€4.50
FRENCH FRIES (V)	€4.50
FRESH MIXED SALAD (V)	€4.50
PEPPER CORN SAUCE (V)	€4.50
MUSHROOM SAUCE (V)	€4.50

COCKTAILS		
APEROL SPRITZ Aperol, Prosecco and soda water	€9.75	
NEGRONI Gin, Campari and Martini Rosso	€9.95	
CORAL SHADES Havana rum, Midori, Malibu, blue curaçao, pineapple juice and lime juice	€9.95	
MOJITO White rum, fresh lime juice, sugar, mint and soda water	€9.95	
PIÑA COLADA Rum, fresh cream, coconut syrup and pineapple juice	€9.95	
DAIQUIRI Ask your server for available flavours White rum, sugar syrup and lime	€9.95	
MIDORI ILLUSION Midori, vodka, Malibu, triple sec, lemon juice and pineapple juice	€9.95	
SOLANCE Campari, vodka, passion fruit, lemon juice and orange juice	€9.95	
PALM SHADES Passoa, Malibu, peach schnapps, blue curaçao, triple sec, lemon and orange juice	€9.95	
GOLDEN SANDS BREEZE Limoncello, Prosecco and red berry purée	€9.95	
FROSTED LIMONCELLO SPRITZ Lemon sorbet, limoncello and prosecco	€9.95	
OCEAN BLISS Gin, triple sec, blue curraçao, elderflower syrup, lemon juice and soda water	€9.95	
PEACH ECLIPSE Spiced rum, dark rum, amaretto, lemon juice, vanilla syrup and peach juice	€9.95	
TROPICAL PARADISE Gin, aperol, pineapple juice, lemon juice and passion fruit purée	€9.95	

MOCKTAILS		
RED SUNSET Cranberry juice, elderflower syrup and fresh mint	€5.95	
FROZEN PASSION FRUIT MARTINI Passion fruit purée, vanilla syrup, lime and orange juice	€5.95	
GREEN GARDEN BLISS Cucumber, elderflower syrup, lime juice and soda water	€5.95	

SOFT DRINKS, JUICES, MINERAL WATER		
Local Water 25cl	€2.60	
Local Water 75cl	€3.95	
Imported Water 25cl	€3.70	
Imported Water 75cl	€5.25	
Soft Drink 25cl	€3.20	
Fresh Orange Juice 30cl	€4.95	

INFUSED GIN		
Rosemary G&T	€9.50	
Cucumber G&T	€9.50	

BEERS, ALES & CIDERS			
DRAUGHT BEERS	½ Pint	Pint	
Cisk Lager	€4.10	€6.50	
BOTTLED BEERS & ALES			
Cisk Excel		€4.10	
Cisk Chill 25cl		€4.10	
Blue Label Ale 33cl		€4.60	
Hopleaf Pale Ale 25cl		€4.00	
Corona Extra 35cl		€5.00	
Peroni 33cl		€5.00	
Guinness 44cl		€7.00	
Cisk Lager Non-Alcoholic 25cl		€3.90	
CIDER			
Strongbow Original 50cl		€7.00	

DIGESTIVES		
Amaro Montenegro	€5.20	
Sambuca	€5.20	
Frangelico	€5.20	
Limoncello	€5.20	
Averna	€5.20	
Fernet Branca	€5.20	

HOT BEVERAGES		
Espresso	€3.10	
Double Espresso	€4.10	
Espresso Lungo	€3.10	
Espresso Macchiato	€3.20	
Cappuccino	€3.60	
Cappuccino Large	€4.10	
Americano	€3.50	
Hot Chocolate	€4.00	

WINES					
SPARKLING WINES	Glass	Bottle	ROSÉ WINES	Glass	Bottle
Prosecco, Bottega, Italy	€7.95	€28.50	Rosé D’Anjou, Barton & Guestier, France	€6.75	€25.50
Moscato D’Asti, Manfredi, Italy		€26.00	Rosé Grenache/Cabernet, Medina, Delicata, Malta		€26.50
Gellewża, Frizzante, Rosé, Delicata		€28.00	Rosé, Ziffa, Delicata, Malta		
WHITE WINES	Glass	Bottle	RED WINES	Glass	Bottle
Malta			Malta		
Chardonnay/Girgentina Medina, Delicata	€7.25	€28.00	Merlot, Medina, Delicata	€7.25	€28.00
Sauvignon Blanc, Ziffa, Delicata		€26.50	Syrah, Ziffa, Delicata		€26.50
Chardonnay, Isis, Meridiana		€42.00	Merlot, Caravaggio, Marsovin		€32.00
Chenin Blanc, Caravaggio, Marsovin		€32.00	Cabernet Sauvignon, Palatino, Camilleri Wines		€31.50
Vermentine, Palatino, Camilleri Wines		€31.50	Shiraz/Cabernet Sauvignon, Grand vin de Hauteville, Delicata		€38.00
Girgentina/Chardonnay/Moscato, 1919, Marsovin		€37.00			
Italy	Glass	Bottle	Italy	Glass	Bottle
Pinot Grigio, Bolla	€7.00	€26.00	Primitivo, Feudo Monaci	€6.50	€27.50
Catarratto, Tre Venti, Birgi, Sicily	€6.25	€23.00	Syrah, Tre Venti, Birgi, Sicily	€6.25	€23.00
Veneto Bianco, Domini Del Leone	€6.50	€22.50	Merlot, Bottega	€6.50	€24.50
Grillo Organic, Colomba Bianca	€6.75	€25.00	Nero d’Avola, Colomba Bianca		€25.00
Soave, Fabiano		€23.00	Chianti, Ruffino		€27.50
Pecorino, Tombacco		€30.00	Montepulciano D’Abruzzo, Farina		€28.00
Gavi di Gavi, Batasiolo		€37.50	Merlot/Syrah/Cabernet/Sangiovese, Santa Cristina		€30.00
Falanghina IGT, Orneta		€30.50			
Procanico/Grechetto, Santa Cristina		€27.00			
Catarratto, Anthilia, Donnafugata		€38.00			
France		Bottle	Spain		Bottle
Sauvignon Blanc, Villaudiere		€29.50	Tempranillo, Rioja Crianza, Viña Bujanda		€28.00
New World	Glass	Bottle	New World	Glass	Bottle
Sauvignon Blanc, Chilano, Chile	€6.25	€24.00	Carmenere, Chilano, Chile	€6.25	€23.50
Chenin Blanc, Simonsig, South Africa		€24.00	Malbec, Alamos, Argentina		€29.00