Chef's foreword

The time came to come up with a new menu.

But we were not prepared to abandon our roots. Instead, we created new dishes which owe their beginnings to the Mediterranean islands, while maintaining a flair that is special and unique to Da Ciccio Cucina.

We understand that the ultimate culinary experience comes from palate, presentation and service, so at Da Ciccio Cucina, we pour all of our energy into these three vital factors. We are committed to providing the same quality food and service as always... with a few key improvements.

Our respect for our culture and our dedication to food is what makes our menu so extraordinary. A traditional Mediterranean menu with a twist is what we aimed for, with every dish carrying the Da Ciccio Cucina stamp of approval.

Islands which are surrounded by the sea and agriculture as rich as ours are bound to have a remarkable culture of food. Our new menu aims to reflect just that, as our food is just as fresh and flavoursome as it has always been, as locally sourced
ingredients are imperative to a perfect Da Ciccio Cucina dish.

The menu is a balance of colours, presentation, palate and genuine food, constructed specifically to cater for the widest range of preferences possible. Through this process of expanding and perfecting, we sought to give our regular patrons a multitude of reasons to visit us again.

We are well known and revered for our pizza and fresh pasta, with every dish oozing flavour and character. But as you will experience for yourselves, Da Ciccio Cucina is not just about pizza and pasta. We source top quality meat cuts and foster a long-standing relationship with many local fishermen who supply us with their fresh catch, daily.

That said, we also take great pride in our ability to work with seasonal ingredients that cannot be sourced all year round. This allows us to experiment and prepare speciality dishes with what the Mediterranean provides. Here, our creativity and forward-thinking philosophy really comes into play, as we are presented with the opportunity to produce unique and exciting dishes that you won’t find anywhere else.

For a truly authentic Mediterranean cuisine experience with an edge, there is no reason to look any further than our expertly crafted menu. But enough talk for now... si mangia!
Mellieha is a rural village and tourist resort in the Northwestern part of Malta and derives its name from the Semitic root ‘m-l-h’ which in Arabic means salt. The name was probably derived from the ancient Punic and Roman salt-terns; historians indicated as lying adjacent to the large sandy bay at the foot of the village.

Mellieha has been inhabited since early Neolithic times (3000 B.C.). Several megalithic remains and tombs of this era and other primitive tools and fragments of pottery were found in various localities around this area, primarily at ‘il-Latnija’ - a natural cavity used by several stone-age peoples - and at l-Gholja tax-Xemxija.

During the Roman and Byzantine occupations (218 B.C. - 870 A.D.), Mellieha’s valleys were inhabited by troglodytes, who irrigated the land, adopted natural caves as their dwelling places and buried their beloved ones in Punic style burial chambers. Following the Arab conquest and during the medieval period (870 - 1530 A.D.), the area was deserted, primarily due to the continuous raids of the Muslim corsairs.

Notwithstanding the hardship experienced by the Maltese during the Reign of the Order of St. John (1530 - 1798 A.D.), Mellieha’s medieval chapel, dedicated to the Holy Virgin Mary, was one of the most venerated places on the island. Several distinguished persons, such as grandmaster’s, kings and bishops visited the shrine and pilgrimages to the sanctuary from all over the island were held frequently.

In the late 17th century, the Knights built several fortifications along the coast, so as to protect the
inhabitants. This venture brought about the gradual repopulating of the area, mainly by those who wanted to exploit the fertile valleys and the new enterprise of tunny net fishing. Under the British, in 1844, Mellieha was established again as a parish and since then it grew up into a modern town, of circa 6,500 people.

Today, Mellieha is one of Malta’s most picturesque tourist destinations. The town centre boasts of its splendid hotels, fine restaurants and traditional cute shops. It has a unique primary school, a majestic baroque church (built in late 19th century), and various cultural organisations, including band clubs, sports clubs, an orchestra, various religious societies, a parish community centre and an environmental pressure group. Since 1993, local affairs are being run by the Mellieha Local Council, an institution made up of seven councillors, elected every three years by the people.

Mellieha’s main festive season occurs in the first two weeks of September and reaches its climax on the 8th September. During these days various cultural manifestations are held, such as musical concerts, fireworks, folk singing, art exhibitions and the traditional religious procession. The town’s people, ‘il-Mellehin’, are renowned for their laborious nature, their ironic sense of humour, and their friendliness and hospitality. Those who visit us, no matter where they hail from, do not merely enjoy themselves but feel at home.

As long as Mellieha preserves its great archaeological and historic heritage, its unique natural environment, and its traditions and costumes, its people, ‘il-Mellehin’, can look forward to a bright future.

Text by David Muscat via www.mellieha.com
Antipasti and Salads

**Balsamic Bruschetta**  
Aged balsamic ratatouille vegetables, peppered goats' cheese.  
€ 6.50

**Fried Pizza Puffs ‘Donzelle’**  
Fried pizza puffs, pistachio mortadella, mozzarella di Bufala dip.  
€ 7.00

**Sicilian Arancini Bites**  
Arrabbiata sauce, minced beef, carnaroli rice.  
€ 8.50

**Crusted Tofu Cheese & Tomato Chutney**  
Mixed baby leaves, poppy seed crusted tofu, sliced vine tomatoes, basil, tomato chutney.  
€ 9.50

**Grilled Octopus**  
Lemon dressing, caper berries, yellow tomatoes.  
€ 10.00

**Chicken Caesar Salad**  
Baby lettuce leaves, Ficelle bread, Caesar dressing, chicken breast, crispy bacon, Parmesan cheese  
€ 10.50

**Crispy Beef Salad**  
Fried crispy beef, crispy carrots, flakes roasted almonds, rucola leaves & baby spinach, crispy Parmesan cheese, cherry tomatoes.  
€ 11.50

**Pan-Fried Argentinian King Prawns**  
8 pcs  
€ 11.50
16 pcs  
€ 22.00
Spicy Chorizo, dill butter, baby tomatoes, cider reduction.
Platters

**Tomato Jam Focaccia**  
*Serves 2*  
Tomato jam, pitted olives, rucola leaves, wild rosemary, Parmesan cheese.  
€ 8.50

**Maltese Platter**  
*Serves 2*  
Roasted Maltese sausages, breaded local cheeses, aioli dip, pickled shallots, broad beans and ricotta bruschetta, local Pecorino cheese, sundried tomatoes.  
€ 15.00

**Ciccio’s Platter**  
*Serves 2*  
Fresh burrata cheese, cured Parma ham, Parmigiano Reggiano, salami Napoli, olive tapenade, herbed grissini.  
€ 15.00

Soup

**Soup of the day**  
Please ask our server for the fresh soup of the day.  
€ 5.00
Pasta

Tagliatelle alla Carbonara e Pistachio
Gauciale, egg yolk, Pecorino cheese, butter, roasted pistachios, crushed black pepper.
€ 8.50 Starter Portion  € 11.00 Main Course Portion

Spaghetti Vongole e Capperi
Clam meat, caper berries, tomatoes, salsa verde, Parmesan cheese, black olives.
€ 9.00 Starter Portion  € 11.50 Main Course Portion

Sedanini all’Anatra
Slow cooked duck confit, duck sauce, root vegetables, crispy Parmesan cheese.
€ 9.00 Starter Portion  € 11.50 Main Course Portion

Pappardelle al Salmone
Wild Scottish salmon, fresh dill, lemon zest, vodka reduction, baby tomatoes, black caviar.
€ 9.50 Starter Portion  € 12.00 Main Course Portion

Raggio di Sole all’Ossobuco
Pasta stuffed with braised veal shank, roasted butternut squash purée, spinach leaves, roasted pecan nuts.
€ 10.00 Starter Portion  € 12.50 Main Course Portion

Carnaroli Risotto
Tomato pesto, fresh D.O.P. Bufala, basil oil.
€ 9.00 Starter Portion  € 12.50 Main Course Portion

Forest & Truffle Mushroom Garganelli
Variations of forest mushrooms, truffle cream sauce, crunchy Parma ham.
€ 10.00 Starter Portion  € 12.50 Main Course Portion

Girasole Baccalà alla Vicentina
Pasta stuffed with white cod, black shell mussels, chilli, cherry tomatoes, fish stock.
€ 10.00 Starter Portion  € 12.50 Main Course Portion

Ravioli ai Porcini
Ravioli porcini mushrooms, velouté of porcini, crispy sage leaves, roasted pine nuts.
€ 10.00 Starter Portion  € 13.00 Main Course Portion

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[icons for dishes suitable for vegetarians, suitable for vegans, free from any gluten content, and free from lactose]
**Spaghetti Vongole e Capperi**

**Serves 2**

**Pasta Ingredients**
- 200 gr of spaghetti
- 175 gr clam meat
- 30 gr caper berries (rinsed in cold water)
- 3 garlic cloves
- 40 gr cherry tomatoes
- 25 gr Parmesan cheese
- 25 gr black olives (pitted)

**Salsa Verde Ingredients**
- 2 tbsp capers
- 2 salted anchovy fillets (rinsed in cold water)
- 2 garlic cloves peeled
- 100 gr fresh flat parsley
- 1 handful basil leaves
- 70 gr of extra virgin olive oil

**Method for Pasta**
Clean the clams by leaving to soak in heavily salted water (it should be salty enough to taste like sea water) for 20 minutes. The clams will naturally filter out any grit and sand. If they are particularly sandy, repeat the process with a fresh batch of salted water. After this process, leave to soak in unsalted cold water for 10 minutes to rinse off any excess salt they have absorbed.

Cook the spaghetti in salted boiling water until al dente – about 2 minutes under the recommended cooking instructions.

Heat the olive oil in a large frying pan with a lid. Gently sauté the garlic slices and fresh chilli until soft but not coloured.

Add the black pitted olives, the caper berries and cherry tomatoes. Add the clams to the pan followed by the white wine. Turn up the heat and cover with a lid. Give the pan a shake every 20 seconds, the clams should be cooked after 2 minutes or so. When ready, drain the pasta, reserving a cup of the cooking water. Toss the spaghetti through the white wine and clam sauce until well-coated, adding some of the reserved cooking water if needed. Stir through the fresh parsley and the Salsa Verde, leave for a minute or two for the pasta to absorb the flavours, then add the Parmesan cheese at the end with a tablespoon of butter.

Serve with a crispy glass of white wine.
Main Dishes

**Classic Deep-Fried Fish** €16.50
White fish, beer batter, chunky mushy peas, tartar sauce, fries.

**Crusted Chicken Breast** €18.00
Panko crust, lemon dressing, rocket leaves, Parmesan cheese.

**Porchetta** €19.50
Roasted Pork Belly, rosemary, pistachios, garlic butter stuffing, pork jus.

**Black Angus Beef Tagliata**
Rucola leaves, Parmesan shavings, cherry tomatoes.
Serving for 1 person - 300 gr €21.50
Serving for 2 persons - 750 gr €40.00

**Fresh Argentinian Beef Rib-Eye** €24.00
Beef jus, roasted seasonal vegetables.

**Fresh Fish of the Day**
Please ask our server for the fresh fish of the day.

Main course dishes are served with skin-on fries or roasted potatoes, side salad or seasonal vegetables

Add Extra Sauce for €2.50
Pepper sauce
Forest mushroom sauce
Gorgonzola sauce

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**Porchetta**

**Ingredients**
- 2.5 kg boneless pork belly
- 600 gr of roasted pistachios
- 2 sprigs of rosemary (picked leaves)
- 3 sprigs of fresh thyme (picked leaves)
- 1 large bulb of garlic
- 1 tsp of fennel seeds
- 1 pinch of chilli flakes
- 1 lemon (zested)
- 1 tsp flaky sea salt
- ½ tsp cracked black pepper
- 700 ml of water
- 25 gr Salted Butter

**Method**
To begin, place the fennel seeds and chilli flakes in hot, dry pan and toast for 30 seconds, until fragrant. Peel the garlic cloves and place in a pestle and mortar. Add the herbs, toasted spices, salt, pepper, roasted pistachios and salted butter and grind into a rough paste. Place the pork belly skin-side down and lay the loin across the width. Trim the loin down to size so it rolls up neatly. Lightly score the belly flesh in a 2cm diagonal pattern and massage the stuffing paste into the belly and loin. Place the loin back onto the belly. Roll up tightly, tie up with butcher’s string and leave uncovered in the fridge overnight. This will dry out the skin, giving a crispier crackling. Preheat the oven to 160°C/gas mark 3. Place the pork on a wire rack set over an oven tray. Pour in the 500ml of pork stock and cook in the oven for 3 1/2 to 4 hours. Check at intervals; if the water has evaporated, add a little more. Leave to rest for 30 minutes before carving.

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* denotes dishes free from lactose
**Fresh Scottona Beef Burgers**

**Mexican Cheese Chicken Burger** €11.00
Grilled chicken breast, Mexican cheese fondue, honey glazed bacon, served in brioche bun.

**B.C.B. 200 gr Beef Burger** €11.50
Brie cheese, caramelized onions, crispy apples, served in a brioche bun.

**Moving Mountains® Burger** €12.00
100% raw plant meat burger, onion and tomato relish, red cabbage slaw, brioche bun.

**Egg & Truffle 200 gr Beef Burger** €14.00
Sunny side up fried egg, truffle cream, tomatoes, served in a brioche bun.

**Mozarella di Bufala 200 gr Beef Burger** €14.00
Tomato jam, mozzarella di Bufala, tomatoes, served in a brioche bun.

Served with skin-on fries, petite salad

*Best enjoyed with sweet potato fries at an extra charge of €3.50*

Recommended Cooking: Medium to Well

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Pizza

Pizza Margherita € 7.50
Tomato sauce, mozzarella, oregano.

Pizza Diavola € 8.50
Tomato sauce, mozzarella, Chorizo sausage, pepperoni, infused chilli oil.

Pizza Anchovies € 9.00
Tomato sauce, mozzarella, anchovies, basil, sliced onions.

Pizza Capricciosa € 9.00
Tomato sauce, mozzarella, mushrooms, artichokes, ham, eggs, black olives, oregano.

Pizza alla Bufala € 9.50
Tomato sauce, mozzarella di Bufala, basil leaves, garlic oil.

Pizza Mellieha € 9.75
Tomato sauce, sliced potatoes, fennel seeds, local sausages, local herbed cheeselet, black olives.

Pizza ai Formaggi € 11.00
Tomato sauce, mozzarella di Bufala, mozzarella, scamorza cheese, pepato cheese.

Pizza Corona € 11.50
Tomatoes, mozzarella di Bufala, cured Parma ham, ruccola, Parmesan cheese.

Grilled Chicken Pizza € 11.50
Bufala di mozzarella, roasted garlic, roasted chicken breast, basil hearts.

Pizza al Salmone € 12.50
Tomato sauce, garlic, smoked salmon, shrimps, caviar, ruccola, cherry tomatoes.

Pulled Pork Pizza € 12.50
Smoked pulled pork, smoked scamorza cheese, roasted onions, bell peppers.

Scottona Beef & Truffle Cream Cheese Pizza € 13.75
Tomato sauce, truffle cream cheese, Scottona beef, fresh crispy onions, ruccola, Parmesan cheese.

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Chorizo e Romano  €11.00
Closed pizza, Chorizo sausage, Romano cheese, fresh ricotta, Scamorza cheese, tomatoes, rucola.

Specialità della Mamma  €11.00
Closed pizza, tomatoes, basil, pancetta, Parmigiano cheese, rucola, honey, mozzarella di Bufala.

Open Pizzotto Carbonara  €11.00
Guancia, egg yolk, Parmesan cheese, mozzarella.

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Desserts

Deconstructed Cannoli
Local ricotta, hazelnuts, candied peel, lemon zest.

Bounty 🍫
Vanilla and coconut cake, coconut mousse, chocolate sauce.

Warm Cicciobons
Cinnamon, vanilla cream cheese frosting.

Tiramisù
Tiramisu biscuits, Kahlua, Mascarpone cream.

Luke Warm, Moist and Rich Chocolate Cake
Complimented with Nutella.

Selection of Home-Made Ice-Creams & Sorbet
Please ask your server to assist you with our home-made ice cream selection.

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Bounty in a Jar

**Coconut Cake Ingredients**
- 500 gr desiccated coconut
- 480 gr sugar
- 40 egg whites
- Vanilla essence
- 450 ml fresh cream

**Coconut Mousse Ingredients**
- 1 litre fresh cream
- 250 gr egg yolks
- 80 gr glucose
- 4 gelatine leaves
- 100 gr coconut
- 1 vanilla bean
- 100 ml whole milk

**Ganache Ingredients**
- 500 ml fresh cream
- 400 gr dark chocolate
- 10 gr butter

**Method**
- To make the coconut cake you need to beat the sugar and coconut, then add in the cream and vanilla essence. Slowly fold in the egg whites. Put in a tray and bake for 30 minutes.

- To make the mousse you need to whisk the cream until semi whipped. In another bowl you need to whisk the egg yolks. In a pan heat up the glucose to 120°C and then fold in the egg yolks. In a saucepan simmer the milk together with the vanilla bean. Place the gelatine leaves one at a time in cold water. As they become soft, drain from water and put them in the simmered milk. Mix until the gelatine leaves dissolve. Add the coconut to the milk and gelatine mixture.

- When all the mixtures are ready, fold the egg mixture in the semi whipped cream and add to the milk mixture. Fold everything together.

- To make the ganache heat the cream then put in the chocolate and mix until it melts. Add the butter and mix in until it melts. When every mixture is ready and cooled down, place the coconut cake at the bottom of the jar. Pipe in the coconut mousse. Put in fridge to set for an hour. Place the ganache on top and leave to set for 30 minutes. The bounty in a jar may now be served.
## Beverages

### Minerals

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<th>75cl</th>
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<td>Ice Tea</td>
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<td>Juices</td>
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### Beers

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### Spirits

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### Hot Beverages

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<td>Pot of Tea</td>
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<tr>
<td>Herbal Teas</td>
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*Ask our server for the available flavours*
Local White Wines

**Pjazza Regina, I.G.T. Maltese Islands**
75cl € 11.00
18.75cl € 3.75
An easy drinking, fruity white wine. This year’s cuvée is a refreshing white blend made from hand-picked Chardonnay, Girgentina, Vermentino and Viognier grapes.

**Medina Sauvignon Blanc, D.O.K.**
75cl € 12.00
This classic Sauvignon Blanc shows off a fine sharp nose reminiscent of gooseberries. This delicious herbaceous fruity dry white wine has been extremely well vinified in Malta.

**Medina Chardonnay Girgentina, D.O.K.**
75cl € 15.00
37.5cl € 9.00
A skilful blend of the Malta grown noble grape, Chardonnay and the indigenous white grape Girgentina. The crispness and the fruitiness of the Girgentina, complement the fullness and complexity of the Chardonnay perfectly to produce a refreshing dry white wine.

**Maltese Falcon Chardonnay, I.G.T. Maltese Islands**
75cl € 15.00
An aromatic, fruity dry white wine made from quality Malta grown Chardonnay grapes. This full flavoured white has tropical flavours and a crisp refreshing finish.

**Gran Vin De Hauteville Viognier, D.O.K.**
75cl € 19.50
This full flavoured, dry white wine is made from the designer grape Viognier. It is an unoaked, delightfully fresh wine with 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.
**Imported White Wines**

**Soave “Cadis”, Cantina di Soave, Veneto, Veneto**
75cl € 14.00
The Garganega grape dominates this dry, refreshing wine from the Veneto region which is fermented and aged in stainless steel casks. It has quite a distinctive herbal edge to the nose. An interesting characterful wine, with a rounded rich palate of flavours.

**Gran Passione Bianco Botter, Veneto**
75cl € 14.00
This wine is a blend of 80% Chardonnay grapes and 20% Garganega grapes. The resulting flavours include notes of fruit and vanilla which contributes to a lightly creamy taste.

**Alamos Torrontes, Bodega Nicolas Catena, Mendoza**
75cl € 14.00
Torrontes has a unique expression and is often been called Argentina’s signature white varietal. It captures all of the explosive aromatic character of this Argentinian grape, with lively notes of citrus and peach fruit interwoven with delicate layers of jasmine blossom and fresh herbs. This wine is light and fresh on the palate with an excellent balance, finishing with a bright, crisp acidity.

**Sauvignon Blanc, Dolfy River, New Zealand**
75cl € 15.00
This is an elegant wine with intense tropical and stone fruit aroma with delicate citrus and floral notes, full flavoured and textured. This wine refreshes the palate with its mouth-watering mineral acidity.

**Semillon Chardonnay, Broken Back, South Eastern Australia**
75cl € 15.00
A young and pale yellow with greenish tint and lemony smell, this modern Semillon-Chardonnay blend, represents an elegant, fruit-driven wine. This wine displays subtle stone fruit characters of peach and apricot as well as a touch of citrus.

**Sauvignon Blanc, Maori Bay, Marlborough, New Zealand**
75cl € 17.00
This rich and crispy wine reflects the beauty of its Marlborough origin, with a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle. It is well-balanced, elegant and has a long finish to savour.

**Gavi di Gavi, Villa Sparina, Piemonte**
75cl € 20.00
A great classic obtained from the Cortese grapes, a white wine which expresses truth and territory with its unique strength and freshness. Lively, fresh and fruity, this Gavi donates harmonic flavours and a contemporary spontaneity.
Local Red Wines

**Pjazza Regina**
I.G.T. Maltese Islands
75cl € 11.00
A soft, mellow red wine. This year’s cuvée is an easy drinking, medium bodied red made from hand-picked Syrah, Merlot and Sangiovese grapes.

**Maltese Falcon Merlot**
I.G.T. Maltese Islands
75cl € 12.00
A fruity, easy drinking full bodied red wine made from hand-picked, Malta grown Merlot grapes varieties. It has soft, ripe flavours with a firm austere finish.

**Medina Girgentina**
Syrah, D.O.K.
75cl € 15.00
A skilful blend of three complementary grape varieties. The fruity, robust concentration of the Syrah, the spiciness of the Grenache and the colour and aroma of the Carignan. Combined, they produce this easy drinking, soft, fruity red wine.

**Grand Vin De Hauteville**
D.O.K.
75cl € 19.50
A full-bodied, fruit packed blend of Shiraz which fills out the middle palate which is dominated by black currant flavours of the Cabernet Sauvignon grapes. This barrel matured, robust wine has good length and an elegant finish.

**Gran Cavalier Merlot**
D.O.K.
75cl € 24.00
These Malta grown Merlot grapes are hand-picked from individual pocket sized vineyards. This full bodied, elegant robust red wine has been matured and softened in French oak barriques.
Imported Red Wines

**Memoro Rosso, Piccini Italy**
A wine produced to commemorate the hundred and fifty years unification of Italy. It is a blend coming from Primitivo, Montepulciano D’Abruzzo, Merlot and Nero D’Avola. It consists of aromas of cherry, chocolate covered raisins and a hint of coffee and tobacco flavours with a sweet edge of dried cherries.

**Barbara D’Asti, Umberto Fiore, Piemonte**
Ripe plum and blackberry flavours give this wine a sweet impression, though it is dry on the palate. The soft tannin makes it drinkable, bracing acidity gives it a lift in the finish and guarantees it will work well at the dinner table.

**Valpolicella Cadis, Cantina di Soave, Veneto**
A dry, light to medium bodied red wine with a blend of Corvina, Rondinella and Molinara grapes from the Veneto region. It has a good balance of acidity and red fruits of strawberries and cherries with a herbal finish on the palate, and soft low levels of tannin.

**Gran Passione Rosso, Botter, Veneto**
Gran Passione is a full-bodied, deep red wine with a fine balance between soft tannins, rich red and black fruits. The wine is produced through an ancient process of drying a portion of the grapes in the sun and fermenting the raisins to achieve this unique expression.

**Alamos Malbec Bodega Nicolas Catena, Argentina**
This Malbec has a dark, blackish purple colour. The nose shows ripe black fruits, black pepper spice and floral notes. The mouth feel is full yet soft and supple, with black raspberry and currant flavours mingled with notes of sweet spice and touch of leather. The finish is long persistent with soft, sweet tannins.

**Rioja Crianza, Marques De Caceres, Spain**
A lively bouquet with notes of red fruit that add a pleasant freshness softened by a discreet touch of vanilla. Deliciously full in the mouth where well-integrated, silky tannins highlight the wine’s fruit.
Local Rosé Wines

Pjazza Reġina Rosé, I.G.T. Maltese Islands 75cl €11.00
18.75cl €3.75
This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours. This unique rosé is made from quality red grape varieties grown in the Maltese Islands.

Medina Rosé Grenache Cabernet, D.O.K. 75cl €15.00
37.5cl €9.00
A delightful, fruity rosé wine made entirely from hand-picked Malta grown red Grenache grapes, a variety that is renowned for producing top quality rosé wines with flavours reminiscent of black pepper dusted strawberry fruit.

Imported Rosé Wines

Rosé d’Anjou
Les Gardelle, Loire Valley 75cl €17.00
This rose wine shows a lively pinkish colour, the nose shows characteristics of strawberry and cherries. The palate is medium dry and supported with lively red fruit character like strawberries and red cherries finishing with a long cleansing finish.

Mirabeau Classic
Provence 75cl €18.00
With its delectable raspberry pink hues and intense aromas, expressive red berry fruit remains the essence of this rosé. Mirabeau Classic has a beautiful concentration, with strawberry and raspberry flavours taking centre stage, balanced by fresh acidity and leading to a sumptuous finish with notes of redcurrant.
Local Sparkling Wines

Girgentina Frizzante Brut, I.G.T. Maltese Islands
Girgentina Frizzante is Malta’s original ‘Lifestyle’ Blanc de Blancs made entirely from the unique indigenous white grape variety Girgentina. This crisp, refreshing, fruity dry semi sparkling wine is full flavoured with a creamy, rich mouthful of ‘fizz and fruit’.

Cassar De Malte - Private Estate Selection D.O.K.
Malta’s only Brut created entirely using the ‘Traditional Method’ and 100% Chardonnay grapes aged between 12 and 24 months. 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.

Imported Sparkling Wines

Bianca Nera Prosecco
A subtle pale yellow, this delightfully refreshing Prosecco offers a fragrant floral bouquet with hints of honey and light fruity flavours. Superb as an aperitif, or accompanying oysters and other shellfish. Wonderful easy-drinking fizz ideal for any celebration with friends.

Drapier Carte D’Or Brut Champagne
This bright and zesty Champagne is lightly juicy and appealing, offering flavours of honey crisp apple, ripe white cherry, biscuit and pickled ginger. Balanced and lacy in texture, with a lingering, spiced finish.