

## COLD STARTERS

### Gin & Tonic Oysters €4.50

Half shell Scottish oysters

### Local raw prawns | 14.00

Marinated | lemon oil infusion

### Veal carpaccio | 13.50

Thin slices of milk fed veal | roasted hazelnuts | truffle oil | pecorino cheese

### Cured Salmon Gravlax | 12.00

Cured salmon | infused with vanilla pod | red peppercorn dressing

### Raw langoustines | 6.00

Fresh | raw | marinated langoustine (x1)

### Insalata ta' rosario | 9.00

Soft goat's cheese | Maltese sausage | coloured lettuce | olives | capers | sundried tomatoes

### Prawn & Fennel salad | 13.50

Marinated fresh prawns | fennel | asparagus | hand-picked herbs | crispy caper berries

✓ Vegetarian

🍷 Gluten Free

🥜 Contains Nuts

🍷 Traditional Dish

🥛 Lactose Free

If you have any allergies or dietary requirements, please advise a member of our staff and we will be delighted to assist you where possible.

## WARM STARTERS

### Whitebait Fishcakes | 12.00

Crispy fried fritters | garlic | capsicum | soft herbs

### Fried Crispy Calamari | 12.00

Calamari | dusted in flour | deep fried | aioli sauce

### Fresh Red Prawns | 14.50

Fresh | medium sized prawns | wine | garlic

### Mussels in Garlic or Peppata | 10.00

Fresh mussels | cherry tomatoes | herbs | wine & garlic

### Octopus in Garlic | 14.50

Octopus | white wine | garlic | butter | soft herbs

### Mixed Shellfish | 15.50

Prawns | mussels | clams | fried calamari | octopus | leeks | cherry tomatoes

### Shellfish Soup | 18.50

Traditional Maltese fish soup | served with mussels | clams | prawns | langoustine | baked bread

### Mushrooms in Garlic | 7.50

Sautéed mushrooms | garlic butter | white wine | cherry tomatoes

### Local Cheeselet | 7.50

Deep fried breaded Cheeselet | tomato | chilli jam

### Rabbit Liver | 11.50

Onions | cherry tomatoes | flamed in sherry

### Soup of the Day | 7.50

Homemade soup | served with crispy bread

## FRESH LOCAL FISH & SHELLFISH

### Giant Prawns (Gamberoni) | 28.50

Local red prawns | Sautéed in garlic | white wine | tomato | bed of rice

### Pan Fried Octopus | 21.90

Octopus | white wine | garlic | butter | soft herbs

### Pan Seared Sea bass | 27.90

Fresh salmon | herb crust | asparagus cream

### Shellfish Platter à la Palazzo Preca | 32.00

Oyster | prawn | mussels | razor clams | scallop | fried calamari | soft shell crab | octopus | clams

### Fritto Misto | 24.50

Sea bass | salmon | prawns | fishcake | calamari rings | dusted in flour | deep fried

### Loebster Thermidor | 9.00/100g

Baked | onions | mustard | cheese | cream

### Grilled Calamari | 24.90

Marinated in lemon oil | or | Dusted in flour

## PASTA

### Spaghetti Seafood

Mussels | clams | prawns | octopus | wine | garlic | soft herbs

### Spaghetti Vongole

Clams | wine | garlic | soft herbs

### Veal Ravioli

Home made ravioli | stuffed with milk fed veal ragu | served with sage and butter

### Linguine Beef & Truffle Cream

Beef strips | truffle cream | parmesan

### Linguine Caruso Classic

Ragu of calamari | chopped prawns | hint of chilli flakes

### Risotto Mushrooms & Porcini

Mushrooms | porcini | parmesan | knob of butter

### Risotto Seafood

Mussels | clams | prawns | octopus | white wine | soft herbs

## MEAT & POULTRY

### Rib-eye Steak Mдина or Indemonjat | 23.50

Grilled beef | mushroom sauce | pepper sauce | on the side

### Sous-vide Supreme of Chicken | 16.50

Pan roasted chicken | duxelle of Mushrooms | red wine jus

### Roasted Duck Breast | 19.90

Shallow fried duck breast | sherry | honey | wild berries

### Traditional rabbit | 16.50

rabbit in garlic | simmered in wine

### Crispy Pork Belly | 22.50

Slow cooked belly for 8hrs | aromatic herbs | spices

SMALL LARGE

13.50 17.50

12.50 16.00

12.50 15.50

15.50 19.00

14.00 18.00

12.00 15.50

13.50 17.50