





ANTIPASTI



Fried Calamari

€ 8.00

Chives & Lemon Tartar

Burrata with Beetroot and Radish



€ 9.00

*Pickled Beetroot, Beetroot Coulis,
Lemon Dressing*

Roasted Camembert Cheese



€ 9.50

Tomato Relish, Fig Jam, Micro greens

Polenta & Truffle Fries



€ 9.50

*Oyster Mushrooms, Pumpkin Seeds,
Truffle Potato Crisps*

Smoked Local Octopus



€ 10.00

*Spicy Chorizo Oil, Fennel,
Yellow Cherry Tomatoes*

Pressed Duck Croquet

€ 12.50

Nuts, Onion Jam, Pak Choi Seeds

White, Green Asparagus & Pan-seared Scallops

€ 13.50

Orange Comfit, Marjoram Crumbs

Seafood Bouillabaisse



€ 13.50

*Local Prawns, Squid, Razor Clams,
Langoustine*

SOUP

€ 5.50

Please ask our server for the fresh soup of the day



FRESH PASTA



Carnaroli Risotto

€ 9.50

*Oyster Mushrooms, Truffle Paste
Parmesan, Butter*

Seafood Spaghetti

€ 9.50

*King Prawns, Brown Clams,
Octopus, Prawn Sauce*

Paccheri Pasta

€ 10.00

*Confit of Pork Cheeks, Pork Jus,
Crispy Grana D.O.P*

Sedanini Gialli

€ 10.00

*Local Rabbit Ragù, Spring Vegetables,
Red Wine, Jus*

Pappardelle e Manzo

€ 11.00

*Beef Fillet Strips, Sundried Tomato,
Aged Balsamic, Porcini Cream Sauce*

Ravioli Mozzarella di Bufala

€ 11.00

Pumpkin, Asparagus, Cherry Tomatoes

Panciotti Scallops & Prawns

€ 12.50

*Creamy Prawn Bisque, Dill Butter,
Air-dried Tomatoes*

Main-Course portions at an extra € 2.50



MAIN COURSES

Shimeji Mushroom and Roasted Onion Pie

€ 15.00

Vegetable Velouté, Tofu Cheese

Sous Vide Local Pork Belly

€ 21.00

*Granny Smith Apple Purée,
Rainbow Carrots*

Chicken Porchetta

€ 19.50

*Local Sausage, Parma Ham,
Vegetable Broth*

Lamb Shank

€ 23.00

Own Jus, Roasted Baby Vegetables

350g Fresh Premium Beef Ribeye

€ 23.00

Root Vegetables, Beef Jus, Crispy Onions

Fresh Veal Sirloin

€ 23.50

Caramelized Aged Balsamic Onion, Jus

350g Fresh Argentinian Fillet of Beef

€ 24.00

*Root Vegetables, Beef Jus,
Micro greens*

Fresh Fish Of the Day

Served with Buttered Green Vegetables



Main courses are served with either roast potatoes or skin on fries.



DESSERTS



Mini Doughnuts

€ 5.50

*Cinnamon Sugar, Caramelized Pistachios,
Hazelnut Nutella*

Strawberry Mousse Mille-feuille

€ 5.50

Lemon Macaroon, Forest Berries Compote

Hazelnut Chocolate Brownie

€ 5.50

Butterscotch Ice Cream, Biscuit Crumble

Deconstructed Snickers

€ 5.50

*Dark Chocolate Ganache, Peanut Butter Biscuit,
Peanut Mousse, Caramel Sauce*

Assorted Belgian Truffles

€ 5.50

*Pistachio, Ruby Chocolate, Whisky & Dark
Chocolate, Orange & Toffee, Milk Chocolate
& Coconut, served with Baileys Foam*

Maltese Traditional Desserts

€ 6.00

*Imqaret, Sweet Ricotta Cannoli,
Nougat, Gelat tan-Nanna*

Ice-Cream and Sorbets

€ 2.00 per scoop


*A selection of home-made ice-creams,
and sorbets.*

*Please ask our server for the
different flavours available.*

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances.

 denotes vegetarian dishes

 denotes vegan dishes

 denotes dishes that are free from any traces of gluten



TASTING MENUS



MENU A € 25.00 per person

Nibbles to Start

Roasted Lamb Sausage, San Danielle Ham, Burrata Cheese, Aioli Dip, Warm Bread

Starters

Sedanini Gialli

Local Rabbit Ragù, Spring Vegetables, Red Wine

Carnaroli Risotto

Oyster Mushrooms, Truffle Paste, Parmesan, Butter

Main Course

Fillet of Sea Bass

Panache of Vegetables, Aromatic Crust

or

Chicken Porchetta

Local Sausage, Parma Ham, Vegetable Broth

Served with Roasted Potatoes or Skin on Fries

MENU B € 40.00 per person

Nibbles to Start

Smoked Local Octopus

Spicy Chorizo Oil, Fennel, Yellow Cherry Tomatoes

Pressed Duck Croquet

Nuts, Onion Jam, Pak Choi Seeds

Roasted Camembert Cheese

Tomato Relish, Fig Jam, Micro Greens

Starters

Paccheri Pasta

Confit of Pork Cheeks, Pork Jus, Crispy Grana D.O.P

Carnaroli Risotto

Oyster Mushrooms, Truffle Paste, Parmesan, Butter

Main Course

Sea Bass Al Sale

Salsa Verde, Buttered Green Vegetables

or

Fresh Argentinian Fillet of Beef

Root Vegetables, Beef Jus, Micro Greens

Desserts

Mini Doughnuts

Cinnamon Sugar, Caramelized Pistachios, Hazelnut Nutella

Assorted Belgian Truffles

Pistachio, Ruby Chocolate, Whisky & Dark Chocolate, Orange & Toffee, Milk Chocolate & Coconut, served with Baileys Foam



LOCAL WHITE WINES

Pjazza Regina I.G.T. Maltese Islands

18.75cl € 3.75 75cl € 11.00

An easy drinking, fruity white wine. This year's cuvée is a refreshing white blend made from hand-picked Chardonnay, Girgentina, and 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

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 wine has tropical flavours and a crisp refreshing finish.

Ulysses Chenin Blanc Chardonnay D.O.K. 75cl

€ 18.00

Produced entirely from hand-picked grapes harvested in family owned vineyards in Gozo, this medium bodied dry white wine has a pale lemon bright colour, aromas and flavours of a citrus and stone fruit character of lemon, lime and peaches.

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.

Blanc De Cheval D.O.K. 75cl

€ 23.75

This medium bodied white wine has distinct fruity aromas of citrus and apples bursting into zesty fruity flavours on the palate and ending with a pleasant lingering finish. It is excellent on its own or as an accompaniment to most fish, prawn and shellfish dishes.

IMPORTED WHITE WINES

Soave Pasqua D.O.C. 75cl

€ 14.00

A pale coloured wine with lovely, delicate aromas of lemon and citrus fruits, very fresh in the mouth with a typical almond taste on the finish.

Possessioni Garganega I.G.T. Veneta 75cl

€ 14.00

This pale straw yellow wine with copper reflections has an intensely fruity nose with hints of peaches and pears, with good acidity and freshness, typically dry with long finish.

Leone Terre Siciliane I.G.T. 75cl

€ 17.00

It is the apex of the aromatic freshness provided by the white grapes cultivated on the high hills, reaching elevations up to 900 meters above sea level: mainly made with the Catarratto variety, blended with Pinot Bianco, Sauvignon Blanc and Traminer grapes for structure, aroma and acidity.

Sauvignon Blanc Hans Greyl 75cl

€ 17.00

Pungently aromatic, vividly pure fruit, herbaceous and exotically tropical, plus mineral depths.

Nativ Fiano Di Avellino D.O.C.G. Campania 75cl

€ 18.50

Fruity and pleasant, light with hints of hawthorn. Fresh soft and savoury palate is balanced with a good acidity.

Gavi Del Comune di Gavi D.O.C.G. Piemonte 75cl

€ 20.00

With hints of pineapple, peach and an underlying note of apricots, this wine's right acidity, and its fruity lasting aftertaste make it ideal for pairings.

LOCAL RED WINES

Pjazza Regina I.G.T. Maltese Islands

18.75cl € 3.75 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.

Ulysses Shiraz D.O.K. 75cl

€ 18.00

Produced in Gozo, this is a dry, full-bodied ruby red wine with black fruit aromas of plums, cherries and blackcurrants with some peppery spice undertones. Palate is well structured with plenty of smooth ripe tannins and a very pleasant long finish.

Odyssey Shiraz D.O.K. 75cl

€ 18.00

This fine and fruity Rosé has an intense aroma reminiscent of raspberries, strawberries and warm spice. It is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.

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 blackcurrant 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.

Cheval Franc D.O.K. 75cl

€ 26.50

Cheval Franc is Marsovin's thoroughbred and is made predominantly from Cabernet Franc grapes blended with Syrah grapes, both grown and hand-picked from the Cheval Franc Estate. This medium bodied ruby red wine has distinct peppery and herbaceous aromas, which are typical characteristics of the Cabernet Franc grape.



IMPORTED RED WINES

Valpolicella Pasqua Le Collezioni D.O.C.

37.5cl € 10.00 75cl € 16.00

A ruby red coloured wine with hints of cherries of medium body, round and soft on the palate with velvety tannins.

Grotta Rossa Carignano D.O.C. Sardegna 75cl

€ 14.00

Intense ruby red, intense fruity scent with a final note of liqueurice. An elegant wine with good body in the mouth.

Possessioni Rosso Del Veronese I.G.T. 75cl

€ 15.50

A lively ruby red from the Corvina, Molinara and Sangiovese wine varieties with a full and fruity nose, with a hint of cherries, sweet plums and cinnamon.

Costalunge Barbera D Asti D.O.C.G. 75cl

€ 15.75

Intense with notes of spices, tobacco, eucalyptus and red fruit. Clean-cut by palate, rich with long finish with pronounced notes of fruit and tobacco.

Brolo Campofiorin Oro Rosso I.G.T. 75cl

€ 25.50

This deep, bright, ruby red from the Corvina, Rondinella, Oselata and Molinara grape varieties, has a berry fruit, preserves a vanilla nose with a rich full bodied palate, packed with baked fruit and hints of cocoa and vanilla on the finish.

Riserva Di Costasera Amarone della Valpolicella D.O.C. 75cl

€ 65.00

This deep, bright, ruby red from the Corvina, Rondinella, Oselata and Molinara grape varieties, has a majestic and elegant palate and an attractively long finish of cherries preserved in spirit and bitter cocoa.

Vaio Armaron Amarone della Valpolicella Classico D.O.C. 75cl

€ 75.00

This deep, bright, ruby red from the Corvina, Rondinella, Oselata and Molinara grape varieties, has a palate that gives illusions of sweetness, with cherry and berry fruit tastes and spicy hints of vanilla and cinnamon.

LOCAL ROSÉ WINES

Pjazza Regina Rosé I.G.T. Maltese Islands

37.5cl € 3.75 75cl € 11.00

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

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 WINE

Rosé D'Anjou Barton & Guestier

37.5cl € 11.50 75cl € 17.00

Light pink in colour with purple shades, clear and bright. On the nose it is aromatic with hints of strawberry, raspberry, red currant and red cherry. On the palate it's ample, slightly mellow, fleshy and persistent.

SWEET DESSERT WINE

Ġuzé D.O.K. 50cl

€ 38.50

Ġuzé Passito is a naturally sweet, intense and complex red wine produced from partially raised, locally grown Shiraz grapes. Ġuzé is reminiscent of intense black fruit, chocolate aromas with sweet, spicy, jammy prune flavours. Delicious with cheese, game and chocolate-based dessert. Ġuzé is dedicated to the former Chairman of Marsovin, Joseph Cassar affectionately known as Sur Guzi.

LOCAL SPARKLING WINES

Girgentina Frizzante Brut I.G.T. Maltese Islands 75cl

€ 12.00

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. 75cl

€ 35.00

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.

CHAMPAGNE

Moët et Chandon

€ 60.00

The colour is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts). The palate is seductive, richly flavourful and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispiness (fruit with seeds), to reveal the magical balance of Champagne.

tosca

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