

TERRONE

Marsaxlokk

Autumn/Winter @ Terrone

Tasting Plates - Starters

Seafood

Freshly shucked **Oysters...Minimum order 3; Mixed plate of 6 - €20**

Muirgen - In Gaelic means "born from the sea". Farmed in Ireland and refined in the bay of Mont Saint Michel off the coast of Brittany. Quite a delicate taste	€3/each
Belon - European oysters from Brittany. Much flatter in shape - sweet & meaty	€4/each
Gillardeau - Large & firm, oysters from France & County Cork, the Rolls-Royce of oysters	€4.5/each
Carpaccio of wild local Snapper with marjoram, tomato, lemon zest, chilli & smoked sea salt	10/€18
Handpicked Brown Crab & Samphire Salad with dill & caper mayonnaise and local lemon	€12/€20
Raw, local Red Prawns with Gozitan, extra virgin olive oil, lemon, chilli & parsley	€16/€30
Hand dived Scottish Scallops pan seared with crispy guanciale, cauliflower puree & coriander	16/€30
Scottish Razor Clams opened on the chargrill with samphire, chilli & lemon	12/€20
Split & chargrilled Carabineros Prawns with dried oregano, chilli & lemon	20/€40
Split & chargrilled Mediterranean Langoustine with dried oregano, chilli & lemon	16/€30
Local Red Mullet stuffed & roasted with breadcrumbs, capers, tomato, oregano & lemon zest	€10/€18
Fresh, local Whitebait Fritters with autumn leaves and local lemon	€10/€18
Chargrilled local Octopus with anchovy & rosemary sauce and fregola insalata	€12/€20
" Frittura Mista di Pesce " of deep fried local calamari, red mullet, cod & langoustine	€15/€25

Meat, Cheese and Seasonal Vegetables

Fresh buffalo milk Burrata with new season pomegranate, pistachios & balsamic vinegar	€12
Caponata Siciliana of aubergine, celery, pine nuts, golden raisins & honey with fresh mozzarella	€12
Melanzane Parmigiana local aubergine stuffed & roasted with tomato, basil & mozzarella	€12
Fresh Calves Liver pan seared (rare) with Marsala, sage & fresh cream & Autumn leaves	€10
Rare, 28 day dry aged Black Angus Ribeye with mustard dressing & wild Delimara rucola	€16
Prosciutto di San Daniele with ripe, local melon and fresh basil	€18
Selection of Italian & local Cold Cuts with lardo & rosemary and chicken liver & Marsala bruschetta	€15

Pasta & Rice

Spaghetti with Sicilian frutti di mare, Mediterranean langoustine, chilli, parsley & cherry tomato	€14/€21
Linguine with fresh sardines, golden raisins, pine nuts, capers, fennel & pangrattato	€12/€18
Fresh, handmade Taglierini with red mullet, tomato, marjoram, lemon zest & pangrattato	€12/€18
Bucatini with home made pork meatballs, slow cooked tomato, pine nuts, fresh parsley & Grana	€12/€18
Fresh, handmade Cappellacci stuffed with butternut squash & buffalo ricotta with pine nuts, marjoram & Pecorino Canestrato	€10/€16
Risotto di Mare of king prawns, Sicilian frutti di mare & monkfish with chilli, lemon & parsley	€12/€18

Terrone Ltd

Restaurant: No. 1, Wilja Street, Marsaxlokk T. 2704 2656 E. info@terrone.com.mt W. terrone.com.mt
Registered office: No. 11, L-Ufficiji, Miral 28 ta' Fran 1883, B'Kara BKR1501 Co. Reg. No: C66285

TERRONE

Marsaxlokk
Larger Plates

Local Grilled Fish for 2 - chargrilled whole Barracuda, Red Mullet & Sardines with grilled marinated zucchini, brown lentils & anchovy & rosemary sauce	€32
Fresh, whole, local Seabass "al sale" with marsh samphire, cannellini & Autumn leaves	€65
Sicilian Fish Stew of red mullet, frutti di mare & langoustine with coriander, fennel, tomato & chilli	€28
Whole Fresh Wild Fish from local fishermen	€7/100g
Boneless local Rabbit saddle, stuffed with sausage, wrapped with pancetta & roasted with rosemary & thyme, game stock, creamy polenta & honey glazed root vegetables	€22
Rump of Irish Lamb roasted with rosemary & Florence fennel, salsa verde & wilted spinach	€25
Bone-in Veal Ribeye roasted with sage & thyme, Portobello mushrooms & sweet potato puree	22/€28
Chargrilled Beef with twice cooked potatoes and wilted Maltese spinach	
Black Angus: 28 Day Dry-Aged Ribeye 250g	€28
Bone in Ribeye 800g	€48
Fassona Oberta Macelleria : Sirloin 400g	€32

Sides - €4

- Twice Cooked Potatoes
- Roasted Florence Fennel
- Samphire. Lemon & Olive Oil €5
- Brown Lentils
- Wilted Maltese Spinach
- Radicchio. Fennel. Orange & Capers €5

Cheese - local grapes & "Mostarda Dolce Piemontese" €6/cheese, selection of 4 - €20

- Ubriaco (Treviso; Cow)
- Taleggio (Lombardia; Cow)
- Pecorino Stagionato (Gozo; Sheep)
- Gorgonzola (Veneto; Cow)

Gelati - €2 per scoop

Vaniglia, Noce, Pistachio, Nocciola, Stracciatella, Sorbetto di Limone, Sorbetto di Fragola

Home Made Sweets

Maltese **Lemon Tart** with Vaniglia Gelato €7

Pear & Almond Tart with Noce Gelato €7

Pistachio & Honey Cake with Pistachio Gelato €7

Chocolate, Hazelnut & Espresso Cake with Stracciatella Gelato €7

Terrone **Tiramisu** €6

Vanilla & Amaretto **Pannacotta** with Local Pomegranate €6

Terrone **Affogato** ... Vaniglia Gelato with a shot of Amaretto €5

Fresh Local **Fruit** ...€5

Terrone Ltd

Restaurant: No. 1, Wilja Street, Marsaxlokk T. 2704 2656 E. info@terrone.com.mt W. terrone.com.mt
Registered office: No. 11, L-Ufficiji, Mirati 28 ta' Frar 1883, B'Kara BKR1501 Co. Reg. No: C66285