

# TERRONE

Marsaxlokk

Spring/Summer @ Terrone

## Cold Seafood Starters

- 6 freshly shucked Mediterranean **Rock Oysters** with Maltese lemon €18
- Raw, local **King Prawns & Langoustine** with lemon, Gozitan olive oil & oregano €30
- **“Insalata di Mare”** of octopus, cuttlefish, king prawns & frutti di mare with lemon, chilli & parsley €18
- Raw, chopped Yellowfin **Tuna Tartare** with capers, shallots, pine nuts & coriander €16

## Hot Starters

- Chargrilled local **Octopus** with anchovy & rosemary sauce & fregola insalata €18
- Deep fried **Baby Cuttlefish** with onions “agro dolce”, fresh chilli & coriander €16
- **Frittura Mista di Pesce** of fresh, local calamari, scallops, wild seabass & rosetti with Maltese lemon €22
- Chargrilled local **Sardines** with shaved fennel, caper & local orange salad €12
- Chargrilled fresh, local **Calamari** with wild rucola, fresh chilli & lemon €18
- **Melanzane Parmigiana** of local aubergine, stuffed and roasted with mozzarella & tomato €12

## Salumi & Cheese

- Fresh buffalo milk **Burrata** with roasted butternut squash, pine nuts & crispy sage €10
- **Prosciutto di San Daniele** with fresh, local melon €16
- Selection of Italian & local **Cold Cuts** with chicken liver & Marsala bruschetta €15

## Pasta & Rice

- **Spaghetti** with baby clams opened with white wine, fresh chilli, parsley & lemon €14/€21
- **Linguine** with local sardines, golden raisins, pine nuts, capers, cherry tomatoes & pangrattato €12/€18
- **Strozzapretti** with fresh yellowfin tuna, pine nuts, capers, cherry tomatoes & fresh basil €14/€21
- Fresh, handmade **Taglierini** with Sicilian mussels, tomato, fresh marjoram & pangrattato €12/€18
- **Bucatini** with crispy guanciale, slow cooked tomato, fresh parsley & pecorino Toscano €12/€18
- **Orecchiette** with fried aubergine, slow cooked tomato, basil & Grana shavings €12/€18
- **Risotto di Mare** of local monkfish & lobster with Mediterranean scallops, chilli, fennel & lemon €16/€24

## Larger Plates

- **Seafood Mixed Grill** of local Swordfish, Cuttlefish & King Prawns with anchovy & rosemary sauce, brown lentils & chargrilled, marinated zucchini €28
- Pan roasted fillet of wild, local **Seabass** with new potatoes, black olives and wilted Maltese spinach €25
- Fillet of wild, local **Snapper** roasted with capers and thyme, cannellini beans & samphire €25
- Pan seared (rare) wild **Yellowfin Tuna** with chargrilled asparagus and pepperonata €24
- Whole **Fresh Wild Fish** from local fishermen €7/100g
- Thick cut, milk-fed **Veal Ribeye** on the bone, pan roasted with field mushrooms & sweet potato puree €26
- Chargrilled **Black Angus Beef** with wilted Maltese spinach & twice cooked potatoes  
600g Bone-in Ribeye €46 ; 250g 28 Day Dry Aged Ribeye €30

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, Mirate 28 ta' Frar 1883, B'Kara BKR1501 Co. Reg. No: C66285

# TERRONE

## Marsaxlokk

### Sides - €4

- Twice Cooked Potatoes
- Spring Tomatoes, Mozzarella & Basil €5
- Cannellini Beans
- Wilted Maltese Spinach
- Chargrilled Zucchini
- Honey Glazed Root Vegetables
- Brown Lentils
- Samphire & lemon

### Gelati - €2 per scoop

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

### Home Made Sweets

- **Pear & Almond Tart** with Nocciola Gelato €6
- Maltese **Lemon Tart** with Vaniglia Gelato €6
- **Pistachio** & honey cake with Pistachio Gelato €7
- **Chocolate Nemesis** with Stracciatella Gelato €7
- Terrone **Tiramisu** €6
- Vanilla & Amaretto **Pannacotta** with local Strawberries €6
- Fresh local fruit €5

### Terrone Preserves in Jars

Terrone Extra Virgin Olive Oil:

Tas Silg - €15

Gozo - €18

Terrone Mackerel fillets under sunflower oil ... €5

Terrone wild Maltese Tuna loin under sunflower oil ... €8

Should you have any dietary requirements or food allergies please advise a member of waitstaff so that we can properly accommodate for you. Please note that all food is made to order in house so as to ensure quality and freshness. Because we take such care, at busy times your food may take a little longer, we trust you understand. Relax and enjoy!

*Terrone Ltd*

Restaurant: No. 1, Wilja Street, Marsaxlokk T. 2704 2656 E. [info@terrone.com.mt](mailto:info@terrone.com.mt) W. [terrone.com.mt](http://terrone.com.mt)  
Registered office: No. 11, L-Ufficji, Mirat 28 ta' Frar 1883, B'Kara BKR1501 Co. Reg. No: C66285