

Spring – Summer Sample Menu

TERRONE
Marsaxlokk

Aperitivo:

Prosecco & fresh Sicilian blood orange	€7
“Salt & Pepper” Whitebait, dill & caper mayonnaise	€12

Cold Seafood

• Kingfish Carpaccio marjoram, smoked salt, lemon zest, tomato	€12/€22
• Raw Red Prawns, chilli, smoked salt, lemon zest, parsley oil	€12/€22
<u>Freshly shucked Oysters...Minimum order 3;6 Mixed €20;12 Mixed €40</u>	
• Dainty - As the name suggests, the smallest, briny & rich	€3/each
• Belon - River oyster, flat, delicate with a mineral finish	€4/each
• Gillardeau - Rolls Royce of Oysters, meaty & creamy	€4.5/each

Salumi, Cheese, Salad

• Burrata, pomegranate, beets, blood orange, balsamic & pistachios	€12
• Salumi Misti - Italian cold cuts, chicken liver & rosemary bruschetta	€15
• Prosciutto Toscano, Mozzarella di bufala	€18
• Insalata Caprese, Mozzarella di bufala, Spring tomatoes, basil	€10
• Burratina, grilled peaches, Bronte pistachios, balsamic vinegar, basil	€12

Chargrilled

• Sardines, lemon, caper & fresh oregano salsa, summer leaves	€8/€15
• Octopus, anchovy & rosemary sauce, fregola insalata	€12/€22
• Seafood Mixed Grill, swordfish, cuttlefish, king prawns	€16/€30
• Beef, rosemary, wilted spinach, twice cooked potatoes, horseradish cream	
- Black Angus, 28 Day Dry-Aged Ribeye (250g)	€28
- Black Angus, Ribeye on the Bone (600g)	€42

6 Course Seafood Degustation Menu

€55 Per Person

Please ask for whole, local, fresh, wild fish & lobster - €7/€12-100g

In Padella

• Sicilian Mussels, Nduja, Tasari Rosè, coriander, garlic bruschetta	€8/€15
• Bluefin Tuna steak (Rare), green beans, Datterini, almonds, olives	€14/€26
• Scallops, cauliflower puree, guanciale, fresh coriander	€16/€32

Pasta, Rice & Soup

• Zuppetta Sicilian mussels, Merinda tomato, dill	€9/€16
• Risotto, monkfish, king prawns & langoustine, chilli, lemon	€15/€24
• *Taglierini, red mullet, tomato, marjoram, lemon, pangrattato	€10/€18
• *Ravioli langoustine, king prawns, oregano, chilli, lemon zest	€12/€20
• Spaghetti, hand-dived sea urchin roe, cherry tomato, parsley	€12/€20
• Gnocchetti, sausage ragu, Romanesco broccoli, fresh ricotta	€10/€18
• Orecchiette, aubergine, slow-cooked tomato, basil, salted ricotta	€9/€16

(*indicates fresh pasta made in house. Please ask for Gluten free options)

Wood-Fire Roasted

• Snapper fillet, marjoram, Datterini, black olives, potato, cress	€14/€26
• Turbot tranche, anchovy, rosemary, cima di rapa, cannellini	€14/€26
• Split, Carabineros Prawns, dried oregano, chilli, lemon	€20/€40
• Veal Ribeye on the Bone thyme, “cianfotta”, veal jus (300g/500g)	€28/€42

Sides - €4

Twice Cooked Potatoes	Samphire, Lemon & Olive Oil €5
Grilled Asparagus & Lemon €6	Brown Lentils
Cannellini Beans	Winter Leaves, Blood Orange
Wild Rucola, Parmesan, Lemon	Fennel, Capers €5

Cheese - local pear, "Mostarda Dolce Piemontese" - €6/each,

selection of 4 - €20

Basajo (Veneto; Cow)	Ubriaco (Treviso; Cow)
Taleggio (Lombardia; Cow)	Pecorino al Pepe Nero (Sardegna; Sheep)

Gelati - €2 per scoop

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

Home Made Sweets

- **Pistachio & honey cake** with Pistachio Gelato €7
- **Pear & Almond Tart** with Noce Gelato €7
- **Maltese Lemon Tart** with Vaniglia Gelato €7
- **Chocolate Nemesis** with Vaniglia Gelato €7
- **Terrone Tiramisu...** €6
- **Vanilla & Amaretto Pannacotta** with local Pomegranate €6
- **Terrone Affogato ...** Noce Gelato with a shot of Amaretto €5

Should you have any dietary requirements or food allergies please advise a member of waitstaff so that we can properly accommodate for you. We work with a daily changing menu taking care to only source the best, freshest, seasonal produce. All our fish is wild caught and sourced from sustainable fisheries. Our vegetables & meat are farmed & foraged locally where possible. 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!